

WINTER 2009
BJCP STUDY COURSE CLASS SCHEDULE

Session 1: **Tuesday, January 6th 6:30 p.m.**

Orientation: *Mastering the BJCP*

Course Overview

Course Material

Score Sheet Instructions

Creating Flash Cards, etc.

Schedule

Reading list/Study guide

- *Tasting and analysis of 3 Style Categories: Continental Lagers*
 - *Bitburger Northern Pils*
 - *DAB Dortmunder Export*
 - *Pilsner Urquell*

Reading: Study Guide pp1-21

Continental Pilsner by David Miller

Bavarian Helles by Horst Dornbusch

BJCP MEMBERSHIP GUIDE www.bjcp.org/First_Time_Judge_Packet.doc

Session 2: **Monday, January 12th 6:30 p.m.**

Technical talk: *Water*

Minerals, pH, hardness, water adjustment, and the effect of water on the development of world beer styles.

- *Tasting and analysis of 3 Style Categories: Continental Lagers*
 - *Paulaner Marzen*
 - *Einbecker Swartz*
 - *Salvator Doppelbock*

Reading: Study Guide pp. 29-31

Bock by Darryl Richman

Vienna, Maerzen, Oktoberfest by George and Laurie Fix

“Oktoberfest Alternative,” *Brewing Techniques*, by Roger Bergen, available online

http://www.brewingtechniques.com/library/styles/1_2style.html

“Water Treatment: Philosophy, Approach, and Calculations,” *Brewing Techniques*, by Karl King, available online

<http://www.brewingtechniques.com/library/backissues/issue1.3/king.html>

Session 3: **Monday, January 19th 6:30 p.m.**

Technical talk: *Malts and Adjuncts*

An overview of the malting process including malt biochemistry, discussions of malt types, adjuncts, and the styles with which different malts are associated.

- *Tasting and analysis of 3 Style Categories: Stouts and Porters*
 - *Mackeson’s Sweet Stout*
 - *Guinness or comparable*

- *Iron Hill Pig Iron Porter*

Reading: Study Guide pp. 32-35

Porter by Terry Foster

Stout by Michael Lewis

“A Stout Companion,” *Brewing Techniques*, November/December 1993 by [Roger Bergen](http://www.brewingtechniques.com/library/styles/1_4style.html), available online http://www.brewingtechniques.com/library/styles/1_4style.html

“Porters, Then and Now,” *Brewing Techniques*, September/October 1993 by Roger Bergen, available online

<http://www.brewingtechniques.com/library/backissues/issue1.3/bergen.html>

Session 4:

Monday, January 26th 6:30 p.m.

Technical talk: *Hops*

Hop biochemistry, hop varieties, IBUs, hopping schedules and the association with different beer style

- *Assignment of research questions*
- *Tasting and analysis of 3 Style Categories: Trappist and other Belgian styles*
 - *Saison Dupont*
 - *Chimay Red*
 - *Westmalle Tripel*

Reading: Study Guide pp. 41-44

Belgian Ale by Pierre Rajotte

Farmhouse Ales by Phil Markowski

Brew Like a Monk by Stan Hieronymus

Session 5:

Sunday, February 1st 11:00 a.m. at Iron Hill

Technical talk: *Troubleshooting Beer Flavor*

A discussion of how positive and negative attributes are perceived and produced, the beer styles with which they may be associated and corrective measures.

Includes detailed analysis of the flavor descriptors on the beer scoresheet.

Reading:

“Introduction to Sensory Analysis,” *Brewing Techniques*, by Scott Bickham, available online <http://www.brewingtechniques.com/library/backissues/issue5.6/bickham.html>

“Diacetyl: Formation, Reduction, and Control,” *Brewing Techniques*, by George Fix, available online <http://www.brewingtechniques.com/library/backissues/issue1.2/fix.html>

Session 6:

Monday, February 2nd 6:30 p.m.

Technical talk: *Wort Production*

Mash biochemistry, mashing types used for different beer styles, mash schedules and enzymes

- *Review of assigned research questions Part I*
- *Tasting and analysis of 3 Style Categories: Lambics and other sour beers*
 - *Orval*
 - *Hansen's krieg*
 - *Rodenbach Red*

Reading: Study Guide pp. 36-40

Lambic by Jean-Xavier Guinard
Wild Brews by Jeff Sparrow

Session 7: Tuesday, February 9th 6:30 p.m.

Technical talk: *Yeast and Fermentation*

Characteristics of different yeast strains, bacteria, by-products and relationship to world beer styles

- *Tasting and analysis of 3 Style Categories: Bitters and Pale ales*
 - *Bitter tbd*
 - *Whitbread Pale*
 - *Anvil Ale Best Bitter*

Reading: Study Guide pp. 45-54

Pale Ale, 2nd Ed. by Terry Foster

“An Introduction to Sensory Analysis,” *Brewing Techniques*, by Scott Bickham, available online

<http://www.brewingtechniques.com/library/backissues/issue5.6/bickham.html>

Session 8: Tuesday, February 16th 6:30 p.m.

Technical talk: *Recipe formulation*

The selection of appropriate hops, malt, water, yeast and brewing procedure for different beer styles. Brewing procedures, including sparging, boiling, fining and carbonation methods. Reasons and potential problems.

- *Review of Assigned research questions Part II*
- *Tasting and analysis of 3 Style Categories of American Lagers*
- Return scored test questions
- *Tasting and analysis of 3 Styles: American Pale, IPA and wheat beer*
 - *Sierra Nevada Pale Ale*
 - *Three Floyd's Deradnaught IPA*
 - *Widmer or comparable*

Reading: Handout

“American Wheat Beers,” *Brewing Techniques*, May/June 1993 by [Roger Bergen](#), available online

<http://www.brewingtechniques.com/library/backissues/issue1.1/bergen.html>

Judging Opportunity: Saturday, February 21st
War of the Worts, held at Iron Hill Brewery and Restaurant. See
www.keystonehops.org for time and details.

Exam Monday, February 23rd 7 p.m.