

WINTER 2007
BJCP STUDY COURSE CLASS SCHEDULE

Session 1: Monday January 8th 2007 Spinnerstown Hotel

Orientation: Mastering the BJCP

Dave Hausman Guest Speaker

Course Overview

Course Material

Score Sheet Instructions

Creating Flash Cards etc.

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

Session 2: Monday January 15th 2007 Spinnerstown Hotel

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 pp29-31

Bock by Darryl Richman

Vienna, Maerzen, Oktoberfest by George and Laurie Fix

Oktoberfest Alternative, Brewing Techniques, Focus on Style series, Roger Bergen

Session 3: Saturday January 20th 2007 Iron Hill Brewery

Technical talk 1: Yeast and Fermentation

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

Technical talk 2: Troubleshooting

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.

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

Reading: Study Guide pp45-54

Pale Ale, 2nd Ed. by Terry Foster

Focus on Flavor Introduction Article *Brewing Techniques*.

Session 4: Monday January 22nd 2007 Spinnerstown Hotel

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 pp32-35

Porter by Terry Foster

Stout by Michael Lewis

A Stout Companion, Brewing Techniques, November / December 1993 by Roger Bergen

Porters, then and now, Brewing Techniques, September / October 1993 Roger Bergen

Session 5: Monday January 29th 2007 Spinnerstown Hotel

Technical talk: *Hops*

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

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

Reading: Study Guide pp41-44

Belgian Ale by Pierre Rajotte

Farmhouse Ales by Phil Markowski

Brew Like a Monk by Stan Hieronymus

Session 6: Saturday February 3rd 2007 Iron Hill Brewery

Technical talk 1: *Wort Production*

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

Technical talk 2: *Troubleshooting*

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.

- *Review of Assigned research questions Part I*
- *Tasting and analysis of 3 Style Categories: Lambics et al sour beers*
 - *Orval*
 - *Hansen's kriek*
 - *Rodenbach Red*

Reading: Study Guide pp36-40

Lambic by Jean-Xavier Guinard

Wild Brews by Jeff Sparrow,

Session 7: Monday February 5, 2007 Spinnerstown Hotel

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 American Lagers*
- Return scored test questions
- *Tasting and analysis of 3 Style: 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

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

Session 8: Monday February 12, 2007 Spinnerstown Hotel

Review Session

Review- including test strategy

Return scored test questions

- *Tasting and analysis of 3 Style: Wheat Beers*
 - *Weihensephaner Wheat*
 - *Schneider Aventinus Weizen bock*
 - *Kindle Weiss*

Reading: Handout and class questions

German Wheat Beer by Eric Warner

Exam Tuesday February 13, 2007 7:00pm