

SYLLABUS

BJCP Tasting Exam Prep Course¹

Head Instructor: Josh Weikert, BJCP Grand Master

Administrator: Mike Bury, BJCP Grand Master

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January 8 – March 5, 2018

Mondays, 7PM-9PM Exam

Keystone Homebrew Supply

Cost: \$200

Introduction

This course is primarily designed to prepare you for the BJCP Tasting Exam, and as such it will prominently feature instruction and training geared towards the evaluation of beer in a competition setting (anonymous entries, judged independently along a 50-point scale) and communication of a judge's perceptions of a given beer, particularly by comparison to a known standard (the BJCP Guidelines). Along the way we will also be reviewing material that is geared towards brewing more generally, the history of beer and beer styles, and the science of beer and brewing. This course will be of great value to all participants, whether they ever sit for the BJCP Tasting Exam or not, and will make them better brewers, better beer evaluators, and better human beings (well, maybe not that last one).

Your instructor is one resource, and others are available to you through a variety of sources, but we are not infallible. Please raise any and all questions, contradictions, and concerns without any concern that anyone will behave in a mocking or immature manner. This is a learning experience, and we expect all participants – whatever their role – to behave in a professional and supportive way.

Thank you for your interest, enthusiasm, and trust.

Schedule and Topics

WEEK ONE: Monday, January 8, 7:00PM

- **TOPIC: Orientation**
 - Overview of the Course
 - Class Structure and Practical Judging Assessments
 - Judging Beer
 - The BJCP Exam

¹ Many thanks to Andy Hejl of the Keystone Hops for his permission for us to shamelessly adapt, borrow, and outright plagiarize from his prep course. We are exceedingly grateful, and all of you should buy him a beer at your next opportunity. Cost of said beer is not deductible from your dues for the course.

- **TASTING & ANALYSIS:** Pale Lagers (Light Lagers, Pilsners)
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)1. Light Lager A. 1A. American Light Lager B. 1B. American Lager C. 2A. International Pale Lager D. 4A. Munich Helles E. 5C. Helles Exportbier (1)2. Pilsner A. 5D. German Pils B. 3B. Czech Premium Pale Lager C. 27. Historical Beer (Pre-Prohibition Lager)
 - BJCP Study Guide, pages 2-36
 - BJCP Membership Guide (http://www.bjcp.org/docs/First_Time_Judge_Packet.pdf)

WEEK TWO: Monday, January 15, 7:00PM

- **TOPIC: The Ingredients of Beer, Part I**
 - Water
 - Malts and Adjuncts
 - Wort Production
- **TASTING & ANALYSIS:** Amber and Dark Lagers, Bocks
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)3. European Amber Lager A. 7A. Vienna Lager B. 6A. Märzen (1)4. Dark Lager A. 2C. International Dark Lager B. 8A. Munich Dunkel C. 8B. Schwarzbier (1)5. Bock A. 4C. Helles Bock B. 6C. Dunkles Bock C. 9A. Doppelbock D. 9B. Eisbock
 - BJCP Study Guide, pages 37-49

WEEK THREE: Monday, January 22, 7:00PM

- **TOPIC: The Ingredients of Beer, Part II**
 - Hops
 - Yeast
 - Fermentation Practices
- **TASTING & ANALYSIS:** Stouts and Porters
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)12. Porter A. 13C. English Porter B. 20A. American Porter C. 9C. Baltic Porter (1)13. Stout A. 15B. Irish Stout B. 16A. Sweet Stout C. 16B. Oatmeal Stout D. 16D. Foreign Export Stout E. 20B. American Stout F. 20C. Imperial Stout
 - BJCP Study Guide pages 49-58

WEEK SIX: Monday, February 12, 7:00PM

- **TOPIC: Beer Language**
 - Describing Perceptions
 - Describing Intensity
 - Clarity vs. Evocation
- **TASTING & ANALYSIS:** American Ale, IPA, Strong Ale
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)10. American Ale A. 18B. American Pale Ale B. 19A. American Amber Ale C. 19C. American Brown Ale (1)14. India Pale Ale (IPA) A. 12C. English IPA B. 21A. American IPA C. 22A. Double IPA (1)19. Strong Ale A. 17B. Old Ale B. 17D. English Barleywine C. 22C. American Barleywine
 - Sample Score Sheets at <http://www.bjcp.org/examscores.php>

[NO CLASS ON PRESIDENTS DAY]

WEEK SEVEN: Monday, February 26, 7:00PM

- **TOPIC: Evaluation and Calibration**
 - Building your Judging Process
 - Calibration and Scoring
- **TASTING & ANALYSIS:** Belgian & French Ale, Belgian Strong Ales
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)16. Belgian and French Ale A. 24A. Witbier B. 24B. Belgian Pale Ale C. 25B. Saison D. 24C. Bière de Garde E. 34A. Clone Beer (Belgian styles only) (1)18. Belgian Strong Ale A. 25A. Belgian Blond Ale B. 26B. Belgian Dubbel C. 26C. Belgian Tripel D. 25C. Belgian Golden Strong Ale E. 26D. Belgian Dark Strong Ale
 - “How to Judge Beer” by Pete Garofalo at http://www.bjcp.org/docs/How_to_Judge_Beer.pdf

WEEK EIGHT: Monday, March 5, 7:00PM

- **TOPIC: Mastering the Exam**
 - The Bones of the Exam
 - Common Pitfalls
 - Exam Strategies and Tips
 - Questions?

- **TASTING & ANALYSIS:** Sour Beers, Smoked & Wood-Aged Beers
- **REVIEW MATERIALS**
 - BJCP Style Guide
 - (1)17. Sour Ale A. 23A. Berliner Weisse B. 23B. Flanders Red Ale C. 23C. Oud Bruin D. 23D. Lambic E. 23E. Gueuze F. 23F. Fruit Lambic (1)22. Smoke-Flavored and Wood-Aged Beer A. 6B. Rauchbier
 - “Mastering the BJCP Exam” by Scott Bickham at <http://www.bjcp.org/docs/mastering.pdf>

Monday, March 19, 10:00AM: BJCP Tasting Exam

Study Resources

- Websites
 - BJCP Exam Center: <http://www.bjcp.org/examcenter.php>
 - Keystone Hops Homebrew Club Exam Prep Website: <http://www.keystonehops.com/bjcp/>
 - Upstate New York Homebrewers Association BJCP Exam Resources: <http://www.unyha.com/index.php/competitions/bjcp-judge-training/217-bjcp-exam-resources.html>
- Beer Ingredient Books
 - *Yeast*, White and Zainasheff
 - *Water*, Palmer and Kaminski
 - *Brewing with Wheat* and *For the Love of Hops*, Hieronymous
- Beer Style Books
 - *Continental Pilsner*, Miller
 - *Bavarian Helles* and *Altbier*, Dornbusch
 - *Bock*, Richman
 - *Vienna, Marzen, Oktoberfest*, Fix
 - *Porter and Pale Ale*, Foster
 - *Stout*, Lewis
 - *Kolsch*, Warner
 - *Brew Like a Monk*, Hieronymous
 - *Brown Ale*, Daniels and Parker
 - *Scotch Ale*, Noonan
 - *IPA*, Steele
 - *Farmhouse Ales*, Markowski
 - *Smoked Beers*, Daniels and Larson