

BJCP Beer Judging Class Syllabus

Location: Naja's

Time: 7:30 – 10:00 PM

Meeting Dates:

May						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23 Class 1	24	25	26	27	28
29	30	31	1	2	3	4

June						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
29	30	31	1	2	3	4
5	6 Class 2	7	8	9	10	11
12	13	14	15	16	17	18
19	20 Class 3	21	22	23	24	25
26	27 Class 4	28	29	30	1	2

July						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
26	27	28	29	30	1	2
3	4	5	6	7	8	9
10	11 Class 5	12	13	14	15	16
17	18	19	20	21	22	23
24	25 Class 6	26	27	28	29	30
31	1	2	3	4	5	6

August						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31	1	2	3	4	5	6
7	8 Class 7	9	10	11	12	13
14	15	16	17	18	19	20
21	22 Class 8	23	24	25	26	27
28	29	30	31	1	2	3

Class 1:

23 May 2005

Welcome, introductions, and overview of the class	J. Hilbing
Course plan	
Contents of the class material and handouts	
The BJCP, Part 1	C. Townsend
The organization	
Purpose	
Levels of advancement	
The score sheet	
Preparing for the BJCP exam	J. Wilson
Malt and Grain	J. Hilbing
Malting process	
Types of malt and uses of each type	
Malt analysis	
Unmalted grains and adjuncts	
Styles:	C. Townsend
1. Light Lager	
A. Lite American Lager	
B. Standard American Lager	
C. Premium American Lager	
D. Munich Helles	
E. Dortmunder Export	
2. Pilsner	
A. German Pilsner (Pils)	
B. Bohemian Pilsener	
C. Classic American Pilsner	
6. Light Hybrid Beer	
A. Cream Ale	
B. Blonde Ale	
C. Kölsch	
Off-flavor/aroma: Skunky	

Class 2:

06 June 2005

Hops	R. Cooper
Purpose	
Varieties	
Types: pellets, plugs, whole	
Alpha and beta acids – IBU calculation	
Noble vs. high alpha acid	
Practical beer tasting	R. Cooper
Sample beer judging and scoring	
Styles:	J. Aitchison
3. European Amber Lager	
A. Vienna Lager	
B. Oktoberfest/Märzen	
4. Dark Lager	
A. Dark American Lager	
B. Munich Dunkel	
C. Schwarzbier (Black Beer)	
5. Bock	
A. Maibock/Helles Bock	
B. Traditional Bock	
C. Doppelbock	
D. Eisbock	
7. Amber Hybrid Beer	
A. Northern German Altbier	
B. California Common Beer	
C. Düsseldorf Altbier	
Off-flavor/aroma: Contaminated	

Class 3:

20 June 2005

Mash

Purpose
Types
Procedure
Enzyme reactions
Temperature and pH

G. Eldridge

Sparge

Purpose
Procedure
Temperature and pH

G. Eldridge

Styles:

8. English Pale Ale
 - A. Standard/Ordinary Bitter
 - B. Special/Best/Premium Bitter
 - C. Extra Special/Strong Bitter
9. Scottish and Irish Ale
 - A. Scottish Light 60
 - B. Scottish Heavy 70
 - C. Scottish Export 80
 - D. Irish Red Ale
 - E. Strong Scotch Ale
10. American Ale
 - A. American Pale Ale
 - B. American Amber Ale
 - C. American Brown Ale
14. India Pale Ale (IPA)
 - A. English IPA
 - B. American IPA

R. Cooper

Class 4:

27 June 2005

Water	Minerals Chemistry Regional variations	J. Wilson
Boil	Purpose Major wort reactions and changes Kettle adjuncts, additives, and finings	J. Wilson
Practical session	Sample exam question and discussion (with answer hand out)	R. Cooper
Styles:	11. English Brown Ale A. Mild B. Southern English Brown C. Northern English Brown Ale 12. Porter A. Brown Porter B. Robust Porter C. Baltic Porter 13. Stout A. Dry Stout B. Sweet Stout C. Oatmeal Stout D. Foreign Extra Stout E. American Stout F. Russian Imperial Stout	S. Fafard

Class 5:

11 July 2005

Yeast	D. Cordrey
Species	
Strains	
Attenuation	
Propagation	
Fermentation	D. Cordrey
The fermentation cycle	
Biochemical paths	
Conditioning and packaging	X
Styles:	R. Cooper
14. India Pale Ale (IPA)	
C. Imperial IPA	
19. Strong Ale	
A. Old Ale	
B. English Barleywine	
C. American Barleywine	

Class 6:

25 July 2005

The BJCP, Part 2	C. Townsend
The exam	
Preparing for the BJCP exam	
Taking the BJCP exam	J. Wilson
Faults and troubleshooting	J. Wilson, J. Hilbing
Off flavors and aromas workshop	
Styles:	X
6. Light Hybrid Beer	
D. American Wheat or Rye Beer	
15. German Wheat/Rye Beer	
A. Weizen/Weissbier	
B. Dunkelweizen	
C. Weizenbock	
D. Roggenbier	
17. Sour Ale	
A. Berliner Weisse	
22. Smoke/Wood Beer	
A. Classic Rauchbier	
B. Other Smoked Beer	
C. Wood-Aged Beer	

Class 7:

08 August 2005

All-grain recipe formulation	J. Aitchison
(Relevant) beer history	X
Practical beer tasting	X
Sample beer judging and scoring	
Styles:	J. Aitchison
16. Belgian and French Ale	
A. Witbier	
B. Belgian Pale Ale	
C. Saison	
D. Bière De Garde	
E. Belgian Specialty Ale	
17. Sour Ale	
B. Flanders Red Ale	
C. Flanders Brown Ale/Oud Bruin	
D. Straight (Unblended) Lambic	
E. Gueuze	
F. Fruit Lambic	
18. Belgian Strong Ale	
A. Belgian Blond Ale	
B. Belgian Dubbel	
C. Belgian Tripel	
D. Belgian Golden Strong Ale	
E. Belgian Dark Strong Ale	

Class 8:

22 August 2005

Practical session	J. Wilson, R. Cooper
Practice exam (partial) and discussion (with answer hand out)	