

# Judging Beer



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# Agenda

- 🍺 How to Judge a Beer
  - 🍷 BJCP style guideline
  - 🍷 How to evaluate beer
  - 🍷 Not about your preferences
- 🍺 How to Fill Out a Scoresheet
  - 🍷 Ordering of sections
  - 🍷 General scoring guidelines
  - 🍷 Improvement suggestion
- 🍺 Calibration Beer (as group)
- 🍺 Evaluate Three Beers



# How to Judge a Beer

## BJCP Style Guidelines

-  Groups known beers into 23 categories

  -  One is a catch all, “experimental”

-  Describes expected perceptions (e.g. flavors)

## How to evaluate beer

-  Ordering of sections

-  General scoring guidelines

-  How to improve

## Not about your favorite flavors

# How to Fill Out Scoresheet

- 🍺 Ordering of 5 Criteria
  - 🍷 Initial aroma (cover and sniff)
  - 🍷 Appearance (3pts – color, clarity, carbonation)
  - 🍷 Mouthfeel
  - 🍷 Re-check aroma and head stability
  - 🍷 Flavor
  - 🍷 Overall Impression
    - 🍷 Suggest how to improve
- 🍷 Don't guess on ingredients/process

# Overall Scoring

- 🍷 Outstanding 45 – 50
  - 🍷 Rarely used for amazing examples of style
  - 🍷 I've only give out 1!
- 🍷 Excellent 38 – 44
  - 🍷 Frequently one or two given per category
  - 🍷 Puts beer in mini-BoS
- 🍷 Very Good 30 – 37
  - 🍷 Most common (avg at AFC was 31)
- 🍷 Good 21 – 29
- 🍷 Fair 14 – 20
- 🍷 Problematic 13





# BEER SCORESHEET



http://www.bjcp.org

AHA/BJCP Sanctioned Competition Program

http://www.homebrewersassociation.org

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Category # 10 Subcategory (a-f) A Entry # BROAS

Subcategory (spell out) \_\_\_\_\_  
Special Ingredients: \_\_\_\_\_

Bottle Inspection:  Appropriate size, cap, fill level, label removal, etc.

Comments: \_\_\_\_\_

### Judge Qualifications and BJCP Rank:

- Apprentice  Recognized  Certified
- National  Master  Grand Master
- Honorary Master  Mead Judge  Cider Judge
- Professional Brewer  Non-BJCP  Rank Pending

### Descriptor Definitions (Mark all that apply):

- Acetaldehyde – Green apple-like aroma and flavor.
- Alcoholic – The aroma, flavor, and warming effect of ethanol and higher alcohols. Sometimes described as “hot.”
- Astringent – Puckering, lingering harshness and/or dryness in the finish/aftertaste; harsh graininess; huskiness.
- Diacetyl – Artificial butter, butterscotch, or toffee aroma and flavor. Sometimes perceived as a slickness on the tongue.
- DMS (dimethyl sulfide) – At low levels a sweet, cooked or canned corn-like aroma and flavor.
- Estery – Aroma and/or flavor of any ester (fruits, fruit flavorings, or roses).
- Grassy – Aroma/flavor of fresh-cut grass or green leaves.
- Light-Struck – Similar to the aroma of a skunk.
- Metallic – Tinny, coinny, copper, iron, or blood-like flavor.
- Musty – Stale, musty, or moldy aromas/flavors.
- Oxidized – Any one or combination of winy/vinous, cardboard, papery, or sherry-like aromas and flavors.
- Phenolic – Spicy (clove, pepper), smoky, plastic, plastic adhesive strip, and/or medicinal (chlorophenolic).
- Solvent – Aromas and flavors of higher alcohols (fusel alcohols). Similar to acetone or lacquer thinner aromas.
- Sour/Acidic – Tartness in aroma and flavor. Can be sharp and clean (lactic acid), or vinegar-like (acetic acid).
- Sulfur – The aroma of rotten eggs or burning matches.
- Vegetal – Cooked, canned, or rotten vegetable aroma and flavor (cabbage, onion, celery, asparagus, etc.)
- Yeasty – A bready, sulfury or yeast-like aroma or flavor.

Aroma (as appropriate for style) 11 /12

Comment on malt, hops, esters, and other aromatics

BIG, BRIGHT HOP BOUQUET - CITRUS AND PINE.  
VERY CLEAN - NO OFF AROMAS  
MILD TOASTY MALT NOTES IN BACKGROU

Appearance (as appropriate for style) 2 /3

Comment on color, clarity, and head (retention, color, and texture)

GOOD COLOR  
A BIT HAZY - CHILL HAZE?  
MEDIUM DENSE CREAMY HEAD

Flavor (as appropriate for style) 15 /20

Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

CITRIC HOP FLAVOR DOMINATES - TANGERINE AND GRAPEFRUIT.  
DRY MALT PALATE; SOME LATE TOASTY MALT NOTES.  
VERY CLEAN.

Mouthfeel (as appropriate for style) 3 /5

Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensations

FINE BEAD CARBONATION.  
BODY IS A BIT ON THE LIGHT SIDE.  
RESINY MOUTHFEEL

Overall Impression 8 /10

Comment on overall drinking pleasure associated with entry, give suggestions for improvement

SOLID RECIPE - WELL EXECUTED  
VERY CLEAN AND DRINKABLE.  
GREAT HOP PRESENCE; WOULD LIKE MORE MALT PRESENCE IN BODY AND FLAVOR.

Total 39 /50

|                              |                                       |   |
|------------------------------|---------------------------------------|---|
| SCORING GUIDE                | <b>Outstanding</b> (45 - 50):         | World-class example of style                        |
|                              | <b>Excellent</b> (38 - 44):           | Exemplifies style well, requires minor fine-tuning  |
|                              | <b>Very Good</b> (30 - 37):           | Generally within style parameters, some minor flaws |
|                              | <b>Good</b> (21 - 29):                | Misses the mark on style and/or minor flaws         |
|                              | <b>Fair</b> (14 - 20):                | Off flavors, aromas or major style deficiencies     |
| <b>Problematic</b> (0 - 13): | Major off flavors and aromas dominate |   |

|                 |                                     |                    |                                     |                          |                          |                   |                          |
|-----------------|-------------------------------------|--------------------|-------------------------------------|--------------------------|--------------------------|-------------------|--------------------------|
| Classic Example | <input type="checkbox"/>            | Stylistic Accuracy | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Not to Style      | <input type="checkbox"/> |
| Flawless        | <input type="checkbox"/>            | Technical Merit    | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Significant Flaws | <input type="checkbox"/> |
| Wonderful       | <input checked="" type="checkbox"/> | Intangibles        | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | Lifeless          | <input type="checkbox"/> |

- ! Notice points per criteria
- ! Top four criteria are perceptions
- ! Overall impression is more subjective
- ! Bulk of points are flavor and overall impression
- ! Don't forget descriptors, scoring guide and accuracy sections
- ! Always double check your math ... your drinking!
- ! How did this judge do?



Now Its Your Turn

# Calibration Beer

## Judge Beer as an “Belgian Dubbel” Style

### **Flavor:**

Similar qualities as aroma. Rich, complex medium to medium-full malty sweetness on the palate yet finishes moderately dry.

Complex malt, ester, alcohol and phenol interplay (raisiny flavors are common; dried fruit flavors are welcome; clove-like spiciness is optional).

Balance is always toward the malt. Medium-low bitterness that doesn't persist into the finish. Low noble hop flavor is optional and not usually present.

No diacetyl. Should not be as malty as a bock and should not have crystal malt-type sweetness.

No spices.



Divide up into Groups of 6

# First Judged Beer

## Judge Beer as an “Dunkelweizen” Style

### **Flavor:**

Low to moderately strong banana and clove flavor. The balance and intensity of the phenol and ester components can vary but the best examples are reasonably balanced and fairly prominent. Optionally, a very light to moderate vanilla character and/or low bubblegum notes can accentuate the banana flavor, sweetness and roundness; neither should be dominant if present.

The soft, somewhat bready or grainy flavor of wheat is complementary, as is a richer caramel and/or melanoidin character from Munich and/or Vienna malt. The malty richness can be low to medium-high, but shouldn't overpower the yeast character. A roasted malt character is inappropriate.

Hop flavor is very low to none, and hop bitterness is very low to low. A tart, citrusy character from yeast and high carbonation is sometimes present, but typically muted. Well rounded, flavorful, often somewhat sweet palate with a relatively dry finish.

No diacetyl or DMS.

# Second Judged Beer

## Judge as a “Northern English Brown” Style

### **Flavor:**

Deep, caramel- or toffee-like malty sweetness on the palate and lasting into the finish. Hints of biscuit and coffee are common.

May have a moderate dark fruit complexity.

Low hop bitterness. Hop flavor is low to non-existent. Little or no perceivable roasty or bitter black malt flavor.

Moderately sweet finish with a smooth, malty aftertaste. Low to no diacetyl.

# Final Judged Beer

## Judge Beer as an “Oatmeal Stout” Style

### **Flavor:**

Medium sweet to medium dry palate, with the complexity of oats and dark roasted grains present.

Oats can add a nutty, grainy or earthy flavor.

Dark grains can combine with malt sweetness to give the impression of milk chocolate or coffee with cream. Medium hop bitterness with the balance toward malt.

Diacetyl medium-low to none. Hop flavor medium-low to none.

# Questions?

**Thanks!**

# Beers Judged

- 🍺 Sierra Nevada's Ovila Dubbel as a Belgian Dubbel
- 🍺 Weihenstephaner's Hefeweissbier Dunkel as a Dunkelweizen
- 🍺 Stone's Smoked Porter as a Northern English Brown
- 🍺 Great Divide's Yeti Imperial Stout as a Oatmeal Stout