

# Exam Guide

## Used styles: 1 – 26

Do not use BJCP styles 16E, 20, 21A, 21B, 22B, 22C, or 23)

Two of the beers should have distinctly noticeable faults or characteristics (avoid threshold flavor faults/characteristics including mildly stale examples), such as the examples in this list:

- diacetyl/buttery;
- DMS/cooked vegetable;
- oxidized/cardboard;
- lactic or acetic acid sourness;
- green apple/acetaldehyde;
- fruitiness/esters;
- solvent-like/higher alcohols;
- puckering/astringent;
- grossly incorrect body, alcohol content, color or other style characteristics.

Strive to serve beers in the following categories – both lagers and ales, light and dark beers, and both low and high gravity styles, for example:

1. Lager (BJCP styles 1-5)
2. Hybrid or German Wheat (BJCP styles 6, 7, 15)
3. English or American Ale (BJCP styles 8, 10)
4. Dark ales (BJCP styles 9, 11-13)
5. Belgian (BJCP styles 16-18)
6. IPA and Strong (BJCP styles 14, 19)

A specific example of a suite of exams beers is as follows:

1. English Pale Ale – flaw such as incipient oxidation and weak hop aroma
2. German Weizen - good example, but with slightly too much sourness
3. Doppelbock – no flaws, outstanding example
4. Belgian Saison – somewhat flawed, with higher than desirable phenols or alcohol
5. Imperial Stout – very good example, but lacks smoothness found in best examples
6. American IPA – seriously flawed with fruitiness, astringency or diacetyl

# Scoring Mechanics

## Judging Exam

There are six beers, meads, or ciders that are evaluated in a 90 minute time period. Each beer is scored on a 100 point scale, with 20 points allocated to scoring accuracy and 80 points allocated to scoresheet comments.

## Scoring Accuracy

The judges' scores and the consensus scores of the proctors for each beer are entered by the exam director into the Exam Grading Form (EGF). The scoring accuracy is calculated using the variance table in the [BJCP Scoresheet Guide](#). Graders do not have to calculate scoring accuracy, but the baseline scores may be adjusted in consultation with the Exam Director as described in the [BJCP Scoresheet Guide](#).

## Scoresheet Comments

The remaining 80 points per beer are equally divided between Perception, Descriptive Ability, Feedback, and Completeness. The [BJCP Scoresheet Guide](#) is a detailed rubric to help both judges and graders understand the criteria that determine the quality of a beer scoresheet. Please review that guide prior to beginning the grading assignment.

The 80 points for the evaluation of each beer are assigned as follows:

1. **Perception** (20 points/beer): Points should be deducted for missed flaws and errors in aroma, appearance, flavor, and mouthfeel perception. The rubric formed by the proctors' scoresheets enables the graders to make a correlation between the characteristics identified by the examinees and those noted by the proctors.
2. **Descriptive Ability** (20 points/beer): A beer judge should be able to describe the intensity and characteristics of the aroma, appearance, flavor, and mouthfeel using the proper terminology. The BJCP Style Guidelines serve as a reference for this aspect of the scoresheet.
3. **Feedback** (20 points/beer): The brewer should receive useful and constructive feedback explaining how to adjust the recipe or brewing procedure in order to produce a beer that is closer to style. The comments should be constructive and consistent with the characteristics perceived by the examinee as well as with the score assigned to the beer.
4. **Completeness/Communication** (20 points/beer): A complete scoresheet should have well-organized, legible, and have informative comments that fill all available comment space. Checkboxes for stylistic accuracy, technical merit, and intangibles should also be marked. This aspect of the scoresheet is generally consistent with the level of descriptive information and feedback conveyed by the examinee.

The points awarded for each aspect of the beer should be correlated with the experience levels; i.e., 12-13 would be expected from a Recognized judge, 14-15 from a Certified judge, 16-17 from a National judge and 18-20 from a Master judge. Scoresheets which are indicative of a subpar judging performance generally fall in the 9-11 point range. Record the score for each beer on the EGF.