



Maximizing Your Tasting Exam Score

*Resources and Methods by
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DISCLAIMER:

The views expressed in this presentation are solely those of my own and do not represent official policy of any organization

Example 3: Descriptive Ability

[illegible]

Know *Your* Audience

- Your tasting exam score sheets are being assessed by four national+ judges for ability and knowledge.
- The purpose of writing score sheets for an exam is differently than a competition.
- Your sheets should be tailored for the specific purpose of trying to illustrate your assessment ability and depth of knowledge.

Resources by The BJCP

- [BJCP Study Guide](#)
- [BJCP Scoresheet Guide](#)
- [BJCP Training and Study Program](#)

Examples:

- [How to Write and Master Scoresheet](#) by Ted Hausotter
- [Five Common Mistakes on the Tasting Exam](#)
- [Seven Steps to Great Beer Judging](#)

Other BJCP Resources

- [The BJCP Forum: Exams](#) (Search feature)
- Facebook Page (Search Feature)
- [Seibel Kits](#) – \$100 allotted 1 a year (\$50 if holding an exam)
- [Doctoring beer](#) (in the study guide)
- BJCP National Study Group (Doug Piper)
- Ask your fellow judges!

Beer Judge Certification Program

Public group

About

Discussion

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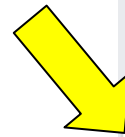
Photos

Files

Recommendations

Moderate Group

tasting exam



Other Overall Resources:

- [Search Zymurgy Magazine](#)
- [Past Homebrew Con Seminars](#)
- [American Society of Brewing Chemists](#)
- [ASBC Webinars](#)
- [Past Presentations Brewers Association Seminars](#)
- [Craftbeer.com](#)
- [Journal of Agriculture and Food Chemistry](#)

The Science of Flavor

- [Tasty by John McQuaid](#)
 - [McQuaid Article](#)
 - [Hieronymus Article](#)
- [Neurogastronomy by Gordon Shepard](#)
- [Tasting Beer by Randy Mosher: Webinar on Craft Beer & Beersmith Podcast](#)
- [BJCP Article on Retronasal](#) and [What the Nose Knows](#) by Avery Gilbert

Evaluating Your Exam Beers

Visual: Color, Head, & Clarity – lacing on glass

Aroma: Volatile Aromatics, dominant aromas, secondary aromas, changes over time.

Taste: sweet, sour, bitter, salty, umami. Also, fat.

Mouthfeel: Nerve stimulation, body, viscosity, carbonation, astringency, alcohol warmth, etc

Aroma & Taste = Flavor Training = Cognitive vs. Emotional

Smelling Your Beer: Aroma contributes the most to our perception of flavor in beer

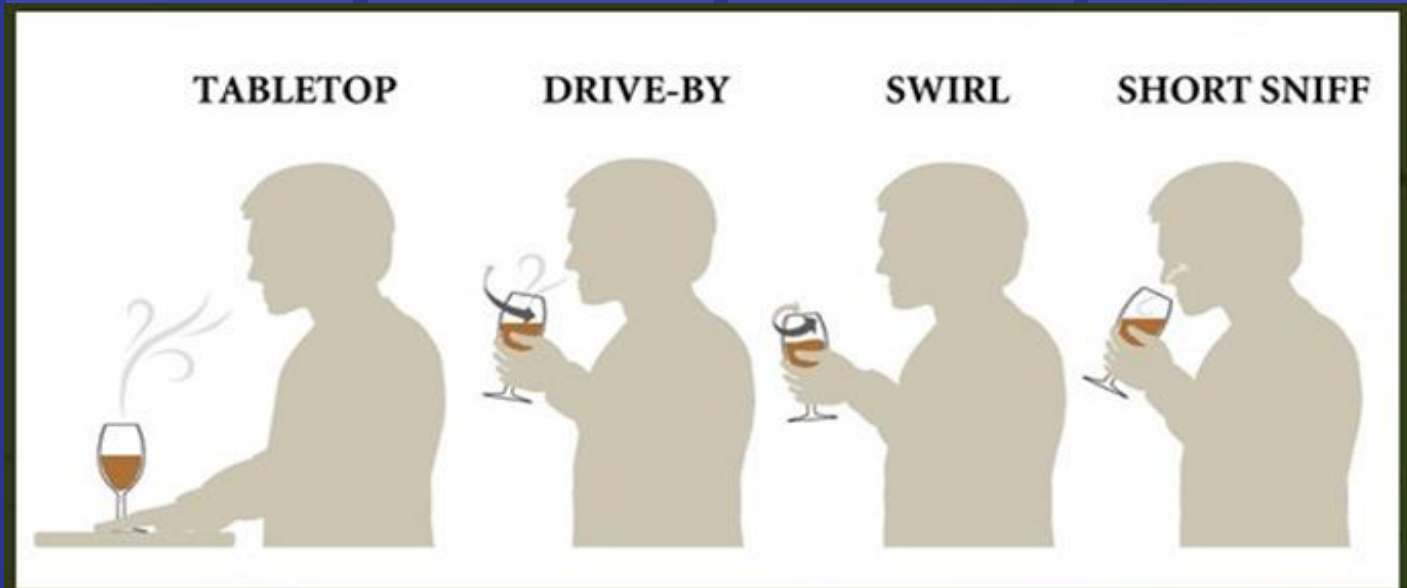
Swirl the Glass

Distant Sniff

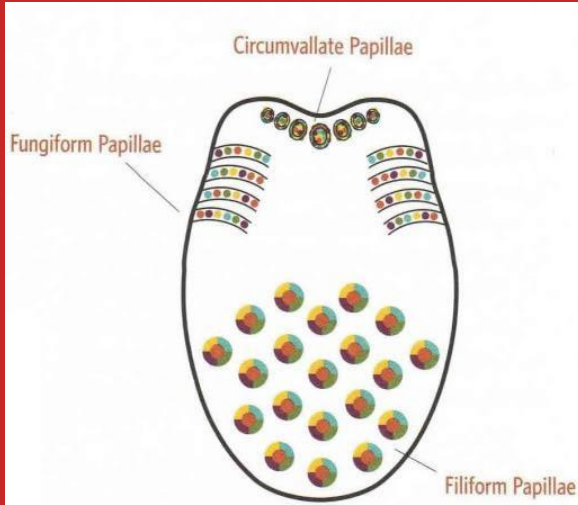
Short Sniff

Long Sniff

Cover the glass with your hand, swirl, then sniff.



Tasting Your Beer



● umami ● salty ● bitter
● sour ● sweet

A New Tongue Map

While there are three different taste-sensitive regions on the tongue, the front half of the tongue is equally sensitive to all tastes. Bitterness is perceived a little more intensely in the circumvallate papillae across the back, and the fungiform papillae on the sides are slightly more sensitive to sourness.

1. Take a sip – coat the tongue (not too much)
2. Swish around your mouth
3. Hold under the tongue if very cold to warm it up
4. Exhale through nose
5. Swallow – exhale again
6. Wait for bitterness to build and note the aftertaste.

Know Your Palate!!



Genetic and biological differences : Women outperform men in scent tests. Super tasters. Taste diminishes with age as does smoking. People have varying sensitivities and non-sensitivities to many flavor compounds. 30% of people can't detect Geraniol (hop oil) - many can't detect Diacetyl.

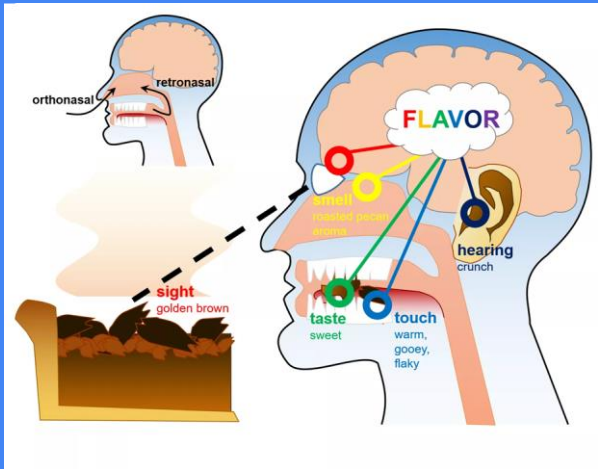
Physiological factors : Whether we're hungry, full, or neither. Trigeminal nerve as well as chemesthesis stimulation. People possess unequal perceptions and thresholds of certain compounds in aroma and taste. Can lead to different tasting experiences, indifference to something that repels or attracts another person.

Personal/Behavioral factors: Smoking, coffee, food preferences. Consumption habits.

Other factors: Mood and Environment.

Perception:

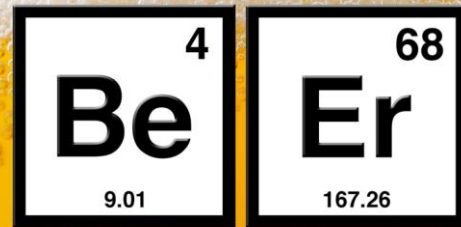
Training. training. and more training.



- Off Flavor Training Classes
 - Know your strengths and Weaknesses!
- Blind Tasting – Commercial Examples
- Aroxa Flavor Kits
- Commercial Calibration– Zymurgy
- Beer judging is a perishable skill!
You must continually train.

Feedback:

Get your chem on

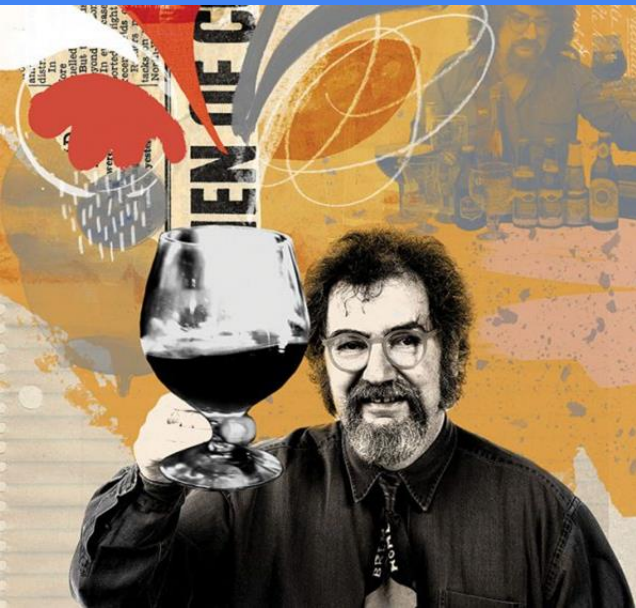


- [University Of Oklahoma Online Class](#): Brush up on your chemistry
- George Fix: [Principles of Brewing Science](#)
- [Oxford Companion to Beer](#): Free on Beer and Brewing
- [Master Brewers Association](#) – Paid membership but [free podcast](#) ([Technical Quarterly](#))
- [Brewer's Publication Ingredient Series](#)
- **The Books recommended on the RTP:** [Brewing Better Beer](#) by G. Strong, [Designing Great Beers](#) by R. Daniels. etc

Example 3: Descriptive Ability

[illegible]

Descriptive Ability: Building Your Vocabulary



- [Read Michael Jackson](#) & [Watch The Beer Hunter](#)
- ASBC Flavor Maps
 - [Base Malt](#) ([image](#))
 - [Beer Flavor](#) ([image](#))
- [Keep a Journal:](#)
- [Malt Steep Method](#) : Agatha Feltus
“Nanomashing..” article. May/June 2013
- [Randymosher.com](#)
- [Weyermann Malt Aroma Wheel](#)
- Be precise! Definitive levels, specific adjectives

For the Love of Hops by Stan Hieronymus

Descriptor	This includes the following aromas:
Menthol	Mint, melissa, sage, metallic, camphor
Tea	Green tea, camomile tea, black tea
Green fruits	Pear, quince, apple, gooseberry, wine yeast, ethereal
Citrus	Grapefruit, orange, lime, lemon, bergamot, lemon grass, ginger
Green	Green-grassy, tomato leaves, green peppers
Vegetal	Celeriac, leek, onion, artichoke, garlic, wild garlic
Cream caramel	Butter, chocolate, yoghurt, gingerbread, honey, cream, caramel, toffee, coffee
Woody aromatic	Tobacco, cognac, barrique, hay, leather, tonka, woodruff, incense, myrrh, resin
Spicy/herbal	Lovage, pepper, chilli, curry, juniper, marjoram, tarragon, dill, lavender, aniseed, liquorice, fennel
Red berries	Cassis, blueberries, raspberries, blackberries, strawberries
Sweet fruits	Banana, watermelon, honeydew melon, peach, apricot, passion fruit, lychee, dried fruit, plum, pineapple, white jelly bears
Floral	Elderflower, camomile blossom, lily of the valley, jasmine, apple blossom, rose, geranium

Example 3: Descriptive Ability

[illegible]

Completeness!

Practice. Practice. Practice. Practice. Practice.
Practice, Practice, Practice, Practice, Practice



- Time is part of the exam! Practice at 12 minutes per sheet.
- Build up to doing six beers in a row – Use Homebrew!
- Physically check off each section component
- Use the blank space on [exam score sheets](#) –fill in all available space. Give the visual appearance of completeness
- Discuss the beer as it changes – it's not a one dimensional snapshot. (also goes towards descriptive ability)

Example 3: Descriptive Ability

BEER SCORESHEET

Examination Version

AHA/CFAA Sanctioned Competition Program

<http://www.ahajug.org>

<http://www.ahahomebrewersassociation.org>

Participant ID: 1014 1014-1

Category # 9 Subcategory # 3

Beer Number: 034348 6 (circle one)

Subcategory (if not Unlabeled)

Exam City: Lake Oswego, New York

Special Ingredients:

Exam Date: September 7, 2014

Bottle Inspection: ☐ Appropriate size, cap, lot, limit, label, removal, etc.

Comments:

Descriptor/Descriptors (Mark all that apply):

- ☐ Astringent
- ☐ Alkaline
- ☐ Astringent
- ☐ Phenolic
- ☐ BMS (diethyl sulfate)
- ☐ Light Green
- ☐ Green
- ☐ Metallic
- ☐ Murky
- ☐ Oxidized
- ☐ Phenolic
- ☐ Salty
- ☐ Rancidlike
- ☐ Sour
- ☐ Vapory
- ☐ Yeasty

Amount in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass. Some slight astringent in the very end of the glass. Some slight astringent in the very end of the glass.

Appearance: 9 / 10

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Amount in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Flavor in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Flavor: 9 / 10

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Amount in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Modified in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Modified: 9 / 10

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Amount in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Overall Impression: 6 / 10

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Amount in appearance is for 1 ounce with 5 oz. water and 1 oz. sugar.

Overall: 9 / 10

Light green, white, in the bottom, somewhat above a layer of sediment, but clear. Some actual motion, but some clear. Little bit of pepper, little astringent in the very end of the glass.

Outstanding	(41-50)	World-class quality of style
Excellent	(31-40)	Very good quality of style
Very Good	(21-30)	Good quality of style, some minor flaws
Fair	(11-20)	Moderate quality of style, some minor flaws
Poor	(1-10)	Poor quality of style, some major flaws
Unacceptable	(0-10)	Unacceptable quality of style

Version 10

Printed and scanned by David

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Parting Thought: **Don't**
be a know it all.



It's all about the journey,
not the outcome.

Carl Lewis

*If you already know it all,
then growth and
improvement are
impossible.*