

Course Syllabus

Course Title BJCP Online Preparatory Course

Course Schedule Nine online class subjects, with homework and follow-up, will take at least two months. Three months is an ideal minimum. Please commit yourself to at least two hours a week for studying.

Course Fee \$35 (as of 2011). Your actual cost of studying will vary due to the providing of necessary beer, as well as your copies and supplies. Make checks or money orders payable to David Teckam. This is due within the first week of the first assigned reading.

Refund Policy No refunds, due to the exam being taken at any time that the student wants.

Required Course Materials

(All available at the BJCP website: www.bjcp.org)

BJCP Study Guide, most recent version. [The pages listed in documents reflect the 2011 interim study guide. Updates are made periodically, sometimes throwing off the current page numbers.]

BJCP Style Guidelines, most recent version. The mead and cider sections can be ignored.

BJCP Judging Procedures Manual

BJCP Beer Score Sheets

BJCP Judging Instructions

Yellow highlighter (or color of choice)

Keep all the printed items in a three-ring binder with this syllabus. Having them on your computer is good, but they must be in hard copy, too.

Website links www.bjcp.org, www.brewangels.com,
www.brewingtechniques.com, www.howtobrew.com, www.beerjudgeschool.com

Prerequisite/Requirements None

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Welcome! This course is intended to give you as much quality preparation as possible for the Beer Judge Certification Program exam with classes done by e-mail. An optional mock exam is available (and recommended) for feedback on exam performance. First and foremost is understanding and doing well on the exam as well as being a competent, quality beer judge, thus adding you to the pool of available judges for beer competitions. Good beer judging should lead to better beer for everyone.

Course Director/Originator Bio

I have been brewing for over 20 years, both at home in Elk Grove CA as well as over six years in the professional field at Sacramento Brewing Company and Beermanns Beerwerks. I took the BJCP exam in 1997 and attained the Grand Master II level in 2010. I have been active in the homebrewing community almost from the beginning of starting this as a hobby. I have been educating others in the field of beer judging since 1999, administering my first exam in 2002 after giving three preparatory courses. I have been an exam administrator in the Sacramento area since then giving a preparatory course followed by the exam every year. I have been grading exams since 2004, and since June of 2011 I have been the BJCP Representative for the Western Region. I intend to continually improve this course and create an unparalleled talent pool for competitions. This remains a goal of the No Beer Judge Left Behind program.

Participation/Assignments I will assign a subject from the Study Guide, and a beer grouping to be read from the *Style Guidelines*. This should take less than one hour (30-40 minutes is possible). Please let me know if you are not finding time to do the reading assignments. Additional reading can be found at the end of the Study Guide sections, as well as pages 3–7 of the syllabus, but that is up to you. Let me know that you have read the assigned reading (the idea is not to memorize it; just read it and take notes). Please do the quizzes and essay questions as you will learn from them. If you are not responding to my e-mails, you may be dropped from the course. It does not take weeks to do the reading or the quizzes. If you are taking a vacation, and not doing the studying, let me know. I will keep up with you, but you also have to keep up with me. I don't want to get to the point of rushing through this when it gets close to your exam date. You choose when to start this course, as well as choosing your exam date.

For better note taking, it is recommended that you write your notes on the BJCP Study Guide and *Style Guidelines* as they apply. Take your binder with you to appropriate events.

Class size/Enrollment time This is a one-on-one course, so there is no waiting for others to sign up. Therefore the speed of the course is up to the student. This also makes it possible to not be dependent upon others signing up to get started. One can enroll at any time, provided I have not closed the enrollment due to the demands of my job, or to the number of current students.

Policies/Procedures/Homework Multiple-choice and other quizzes will be assigned as homework following each class via e-mail, following your response of "I read the assignment." I prefer you send them to me as an e-mail attachment with your answers highlighted, or however directed in the instructions. Do this as a Word Document to allow for comments to be included on your homework. Essay questions will be graded by two graders when possible for maximum feedback. While it is acceptable to do the assignments open book, let me know if you did them closed book. What's important is that you end up knowing the correct answer and understanding why. Please complete the assignments in a timely manner (about one week).

Feedback I will provide feedback within about one week of receiving the multiple-choice and True/False quizzes. It might take longer for the essay questions, but there will not be as many assigned. Essay answers with feedback may be sent to other students with the students anonymity ensured. This means that you will also see answers that others have done, with feedback. While your answers are graded, they do not affect your final exam score other than you will know if you are learning in preparation of the exam. If you do not ask questions, I

cannot answer them.

Additional Recommended Reading:

Gregory Noonan, *New Brewing Lager Beer*, Brewers Publications, 1996

Gordon Strong, *Mastering the BJCP Exam PowerPoint*® Presentation

Dave Miller, *The Complete Handbook of Homebrewing*, Garden Way Publishing, 1988

Dave Miller, *Dave Miller's Homebrewing Guide*, Storey Publishing, 1995

John Palmer, *How to Brew*, Brewer's Publications, 2006. This was the first printing, and is referred to as the "old version" when referencing pages. It has been reprinted and updated with the pages below reflecting the "new version."

Ray Daniels, *Designing Great Beers, the Ultimate Guide to Brewing Classic Beer Styles*, Brewers Publications, 1999, 2000.

Charlie Papazian, *Homebrewers Companion*, Avon Books, 1994

Lee Janson, Ph.D., *Brewchem101**, Story Publishing, 1996

George Fix, *Principles of Brewing Science*, Brewers Publications, 1999

George and Laurie Fix, *An Analysis of Brewing Techniques*, Brewers Publications, 1997

Roger Protz, *The Ultimate Encyclopedia of Beer*, Smithmark Publishers, 1995

Michael Jackson, *The New World Guide to Beer*, Running Press, 1988

Michael Jackson, *Beer Companion*, Running Press, 1997

Jean DeClerk, *Textbook of Brewing, Vol.1*, Siebel Institute of Technology, 1994

Michael Lewis and Tom Young, *Brewing*, Chapman & Hall, 1995

Brewing Techniques magazine, New Wine Press, 1993-1999

Zymurgy magazine, Association of Brewers, 1978- present

Others are listed in the Study Guide. These are optional. The required materials are listed on page one. Avoid the excessive amount of study materials available on the internet due to outdated and incorrect information. Check with me regarding other materials you have come across, especially with forums.

Recommended reading/studying/experience follows each subject below. The 101-level readings are the most recommended. 201 and 301 may have better quality information, but might not be as well-suited to the course. Strictly optional, but can be considered for further understanding.

101: Basic reading (the Study Guide should be considered mandatory). As the study guide subjects have references listed, these can make recommended reading for 101 (and above). Enough for a passing score.

If you choose only one book, most recommended is *How To Brew*.

201: Intermediate reading for some depth of knowledge. In general, not overly technical. Should be read by those that have some all-grain brewing experience. Certified-level score

and higher.

If you choose only one book, most recommended is *New Brewing Lager Beer*.

301: Advanced reading. Usually technical or containing much detail, sometimes to the point of not applying to the exam (Brewing school information). For depth of knowledge. National-level score and higher.

If you choose only one book, most recommended is *An Analysis of Brewing Techniques*.

What you will learn in this course:

Troubleshooting

The proper names, how positive and negative attributes are perceived and produced, the beer styles with which they may be acceptable, and corrective measures.

101: BJCP Study Guide (pp 62–66), *Dave Miller's Homebrewing Guide* (pp 275–287) **or** *The Complete Handbook Of Homebrewing* (pp 177–190), *How To Brew* (Palmer)(pp 278–283 **old version**, pp 249-259 **new version**)

201: Zymurgy Special Issue 1987, *Homebrewers Companion* (Papazian) (pp 387–392, 399-409), *Brewchem101* (Janson)(pp 57–88)

301: *An Analysis of Brewing Techniques* (Fix)(pp 96–103 and 146–154)

Hops

Including varieties (US, UK, Noble), forms, IBUs and AAUs, hopping schedules, and the association with different beer styles. Characteristics, acids, and storage/deterioration.

101: BJCP Study Guide (pp 53–56), *Dave Miller's Homebrewing Guide* (pp 113–121), *How To Brew* (pp 47–62 **old version**, pp 41-56 **new version**), *Designing Great Beers* (Daniels)(pp 72–90), *Homebrewers Companion* (pp 58–72)

201: *Using Hops* (Garetz)(especially pp 19–37, 78–96,119–133), *New Brewing Lager Beer* (pp 77–88), *Designing Great Beers* (pp 91–106), *Brewchem101* (pp 17–24), *How To Brew* (pp 62–66), *How To Brew* (pp 54–59 **new version**)

301: *An Analysis of Brewing Techniques* (pp 33–49), *Principles of Brewing Science* (pp 53–70), *Brewing* (pp 121–140)

Also www.hopunion.com

Malt

The malting process, types of grain, types of malt, adjuncts, and the styles with which different malts/grains are associated.

101: BJCP Study Guide (pp 44–47). *Designing Great Beers* (pp 19–25), *New Complete Joy Of Homebrewing* (Papazian) (pp 51–59), *How To Brew* (pp 141–150 **old version**, pp 119-126 **new version**), *Brewchem101* (pp 18–19)

201: *New Brewing Lager Beer* (pp 1–34) *Dave Miller's Homebrewing Guide* (pp 28–47) **or** *CHBOHB* (pp 43–55 and 59–60), *Homebrewers Companion* (pp 30–50)

301: *An Analysis of Brewing Techniques* (pp 1–14), *How to Brew* (pp 127-131 **new version**),

Principles of Brewing Science (pp 36–45), *Brewing* (pp 48–83). If you can find it: *A Textbook of Brewing Vol.1* (DeClerk) (pp 131–245)

Also www.briess.com, www.weyer mann.de, www.specialtymalts.com

Yeast/Fermentation

Including characteristics of different yeast strains, bacteria, by-products and relationship to world beer styles. Five considerations when choosing a strain. Role of oxygen and sanitation. Phases of fermentation. Lagering.

101: BJCP Study Guide (pp 57–60), *How To Brew* (pp 67–70, 97–105 **old version**, pp 61–64, 85–91 **new version**), *Dave Miller's Homebrewing Guide* (pp 140–146, 155–161, 168–169)

201: *How to Brew* (pp 67-69 **new version**) *New Brewing Lager Beer* (pp 89–95, 100–106, 164–194), *Homebrewers Companion* (pp 86–91, 98–101, 150–167), *Brewchem101* (pp 24–26, 37–40)

301: *Principles of Brewing Science* (pp 79–127), *An Analysis of Brewing Techniques* (pp 55–65), *Brewing* (pp 147–153, 160–162, 173–194, 202–210)

Also www.wyeast.com

Mashing

Including types used for different beer styles, mash schedules (step, infusion, decoction, cereal mash), reasons for each, and enzymes (proteolytic, diastatic). What happens and why.

101: BJCP Study Guide (pp 48–50), *How To Brew* (pp 165–173 **old version**, pp 141–149 **new version**), *Dave Miller's Homebrewing Guide* (pp 84–112)

201: *How to Brew* (pp 167-173 **new version**), *New Brewing Lager Beer* (pp 126–145), *Homebrewers Companion* (pp 112–127)

301: *Brewing* (pp 84–99, 106–120)

Brewing procedures

Including sparging/lautering, boiling (why we do it), fining and carbonation methods. Hot break/cold break. Body and mouthfeel control.

101: BJCP Study Guide (pp 51–52), *How To Brew* (pp 191–199 **old version**, pp 199-207 **new version**), *Dave Miller's Homebrewing Guide* (pp 125–139), *Designing Great Beers* (pp 51–52), *Homebrewers Companion* (pp 96–97)

201: *New Brewing Lager Beer* (pp 146–163), *Homebrewers Companion* (pp 109–111, 128–159), *Brewchem101* (pp 28–35, 41–55)

301: *An Analysis of Brewing Techniques* (pp 75–81), *Principles of Brewing Science* (pp 71–78), *Brewing* (pp 140–146)

Water

Including minerals and other characteristics, pH, hardness, adjustments, water salts, and the effect on the development of world beer styles.

101: BJCP Study Guide (pp 41–43), *How To Brew* (pp 175–190 **old version**, pp 37-39 **new**

version), *Dave Miller's Homebrewing Guide* (pp 50–60), *Designing Great Beers* (pp 66–69)

201: *Homebrewers Companion* (pp 73–85), *Brewchem101* (pp 11–17), *Dave Miller's Homebrewing Guide* (pp 64–67)

301: *How to Brew* (pp 153–166 **new version**), *New Brewing Lager Beer* (pp35–76), *Brewing* (pp8–15)

Recipe formulation

Including the selection of appropriate hops, malt, water, yeast, and brewing procedure for different beer styles. Simple calculations, and why a recipe fits the style.

101: *Zymurgy* magazine, Vol.18 No.4, *Special Issue 1995, The Great Grain Issue*, *Dave Miller's Homebrewing Guide* (pp298–304)

201: *Designing Great Beers* (pp 28–39, 74–83)

301: *Brewing* (pp101–105)

Judging and Evaluating

How to fill out good judging sheets with specific descriptors, giving specific feedback. Procedures and etiquette.

101: BJCP Study Guide (pp 10–16), BJCP Judging Procedures Manual, *Homebrewers Companion* (pp 393–399), *Dave Miller's Homebrewing Guide* (pp 267–274)

201: *Brewchem101* (pp 89–98), Competition Organizing (or being a staff member)

301: Exam Proctoring, Best-of-show judging, *Brewing* (pp 232–241)

BJCP Knowledge

Judging levels, earning points, purpose, etc. What to expect from an exam (what kind of answers the graders want, test tips). Pool of questions.

101: BJCP Study Guide, most recent version (pp 4, 5, 19–34), *Mastering the BJCP Exam* (Strong)

201: www.bjcp.org/forums

301: Exam Grading

Beer Styles

Parameters, history, ingredients, commercial examples, and descriptors.

101: BJCP 2008 Style Guidelines (preface and beer styles only), *Beer Companion* (Jackson)

201: *World Guide to Beer* (Jackson), *The Ultimate Encyclopedia of Beer* (Protz)

301: Classic Beer Style Series books (Brewers Publications)

* While *Brewchem101* is listed as recommended reading, there are errors and controversial information that the reader should be aware of. This might lead to this book being the most highly questioned of those listed. In particular, DMS and diacetyl seem to be confused.

Diacetyl is not commonly believed to be influenced by boiling (pp 66, 54); Astringency can result from some practices mentioned (pp 51, 57); Noble hop varieties seem to be misunderstood (too many are mentioned by the author on page 104). Summed up as “worthless” by Steve Parks (late of the American Brewers Guild in Woodland CA), there is good depth to most of the subjects (much information that I have not seen elsewhere, such as using the beer flavor wheel) and its strength seems to be in regards to the original intent—explaining the chemistry of beer.

Groupings of Beer Styles

Group #1 —American Wheat, Berliner Weisse, Weizen, Dunkelweizen, Witbier, Weizenbock, Roggenbier

Group #2 —Traditional Bock, Doppelbock, Munich Dunkel, Schwarzbier, Oktoberfest, Vienna Lager, American Dark Lager

Group #3 —German Pils, Bohemian Pilsner, Munich Helles, Dortmunder, Maibock, Classic American Pilsner, American Standard Lager, American Premium Lager

Group #4 —Bitters, Best Bitters, ESB, American Pale Ale, American IPA, English IPA, Imperial IPA, American Amber Ale, Scottish Ales

Group #5 —Sweet Stout, Dry Stout, Oatmeal Stout, Foreign Extra Stout, American Stout, Brown Porter, Robust Porter, Northern English Brown Ale, Southern English Brown Ale, American Brown Ale

Group #6 —American and English Barleywines, Old Ale, Imperial Stout, Eisbock, Strong Scotch Ale, Baltic Porter

Group #7 —Straight (Unblended) Lambics, Gueuze, Fruit Lambics, Flanders Red Ale, Oud Bruin

Group #8 —Belgian Dubbel, Belgian Tripel, Belgian Dark Strong Ale, Belgian Golden Strong Ale, Belgian Blond Ale, Belgian Pale Ales, Bière de Garde, Saison

Group #9 —Kölsch, Alts, Cream Ale, California Common, Irish Red Ale, Classic Rauchbier, Mild, Blond Ale

This style list is not complete, but in regards to the exam these are the most likely to appear. They will be assigned in no particular order. Some are optional as they are not in the potential questions (Other Smoked Beer, Spice, Christmas...) while some are absent (American Light Lager). Likewise, some are not always available (some Belgian styles). References can be made using a style that's similar if they are not available for the course (e.g., American Stout can be described as a Foreign Extra Stout with more hops—American, of course). By the end of the course you should have read almost all the beer style guidelines. Comparing the styles in the BJCP categories can be very helpful for learning and differentiating the styles.

It is up to the student to read the style guidelines. The instructor will reiterate key points with extra depth not provided in the style guideline. Follow along in the *Style Guidelines* when you sample a beer, if possible. This is why it's a good idea to take your binder with you to competitions, breweries, and finer taphouses. Make note of what you tried especially when learning classic commercial examples (i.e. underline, highlight). The exam will ask for about a dozen when asking for style descriptions. This can be four points on your essay score.

Class Subjects

The styles will be paired with a specific subject and be assigned specific reading from the **2011 Interim** Study Guide. They will be, with the required reading (in no particular order):

- Hops—pages 53–56
- Malt—pages 44–47
- Water—pages 41–43
- Yeast—pages 57–61
- Brewing—pages 48–52
- Troubleshooting—pages 62–66
- Judging—page ii in the *Style Guidelines*, pp 10–16 in the Study Guide, Judging Procedures Manual, and Judging Instructions.
- Recipe Formulation—reviewing the ingredients sections as needed (which will have already been assigned) is adequate. There is no section in the BJCP Study Guide that addresses this subject specifically.
- Exam—pages 4, 5, 19–34