



NORTHERN BREWER
HOMEBREW SUPPLY

Beer Judge Certification Program (BJCP) Evaluating Beer Techniques

Whether you are an aspiring beer judge or you'd like to strengthen your ability to evaluate and improve your own beers, this course is for you. This series of 12 classes consists of both technical education and sensory skill development. These sessions will prepare you to pass the BJCP entrance and tasting exams, as well as develop the skills needed for competition judging.

Instructors are BJCP National and Master ranked judges including a **BJCP Exam Director** and a **BJCP Assistant Education Director**

Class Overview

- ❖ Appropriate for brewers of all levels
- ❖ Prepares you to pass the BJCP entrance and tasting exam
- ❖ Helps develop your evaluation skills with hands on practice in each session
- ❖ Provides commercial and homebrew samples at every class
- ❖ Offers a great chance to network with other homebrewers
- ❖ Provides the flexibility to pick and choose the sessions you want to attend
- ❖ Is a great value at **\$10.00 per session**

Who Should Attend

- ❖ **Homebrewers hoping to take their brewing to a higher level**
- ❖ Anyone interested in becoming a BJCP judge
- ❖ BJCP judges hoping to advance their rank
- ❖ People interested in reviewing the New 2015 BJCP Style Guidelines

When & Where

- ❖ Classes will be held on **Saturdays** from **9:30 to 12:30**, starting **9/26/15**
- ❖ Will meet every few weeks (*see back of sheet for schedule*)
- ❖ All sessions will be held at **Northern Brewer (1306 S 108th St, Milwaukee, WI 53214)**

All sessions will have a specific technical topic and will dive into its impact on our beer. Throughout the sessions, we will cover all of the 118 beer styles found in the 2015 BJCP Guidelines, with a focus on ingredients, brewing technique and style history. We will be learning 9-10 styles per class with samples of commercial and/or homebrew examples of each style. We will explore various exercises to develop your palate and vocabulary, such as: beer sampling, doctored beers, ingredient teas, quizzes and homework. You will develop judging and evaluation skills by completing multiple scoresheets in each class, with reviews being provided by current BJCP judges and graders - which will help you calibrate your palate and scoring to other judges.

Class size is limited so reserve your seat soon

For registration or more information visit bjcpmke.com

See back for schedule and class details

- 9/26/2015 - Analyzing/Evaluating Beer, BJCP Summary** **\$10.00**
 This class teaches the basic fundamentals needed for analysis of beer. We will learn the basic analysis process through discussion and sampling of example beers and ingredients, and you will begin developing your palate. We will also cover the judging process, BJCP program and ethics topics. It is recommended to take this class if you plan on taking any other courses.
- 10/24/2015 - Grains, Malting** **\$10.00**
 An overview of grains and the malting process, flavors associate with various malts, beer styles and impact malt choice plays on finished product – Characteristics of base malts and specialty malt such as the impact of the boil on Pilsner malt, Carmel vs. Crystal malts, and when to choose a de-bittered malt.
- 11/14/2015 - Mashing/Water** **\$10.00**
 A review of everything water: different mashing techniques, sparging (the importance of temperature and pH), water quality and modifications (assessing, adjusting and additives). We will cover water profiles of famous beer regions.
- 12/12/2015 - Hops** **\$10.00**
 We'll discuss styles and varieties: Nobel, European, US plus the Australian and New Zealand varieties that have hit the market. Why and how they are used. Which form is best to use: whole leaf, pellets or oil? When should they be added and what impact will that have on your beer. We discuss which beers are known for their hop type.
- 1/9/2016 - Boil/Adjuncts/Specialty Ingredients** **\$10.00**
 Managing the boil, boil length, evaporation rate and kettle carmalization. Addition of adjuncts and effects that can have on finished product.
- 1/23/2016 - Yeast** **\$10.00**
 Various strains, dry vs. liquid, pitching rates, alcohol and temperature tolerance. Importance of choosing the yeast for the desired flavor profile and acceptable by-products.
- 2/13/2016 - Fermentation** **\$10.00**
 Fermentation techniques, Importance of temperature control, Lagers vs. Ales. Common technical flaws and its side effects.
- 2/27/2016 - Conditioning/Packaging** **\$10.00**
 Proper handling post fermentation. Bottle or kegging- advantages and disadvantage of each. Proper storage techniques. Off flavors associated with conditioning/packaging.
- 3/12/2016 - Flaws/Troubleshooting 1** **\$10.00**
 Learn how to detect various flaws and their causes as well as ways to ways to control the flaws. This session consists of sampling and discussing flawed or doctored beers.
- *Recommend taking both part 1 and 2*
- 3/26/2016 - Flaws/Troubleshooting 2** **\$10.00**
 Part 2-Continue with our sampling of doctored beers to develop our skills in detecting various flaws and their causes as well as ways to ways to control the flaws.
- *Recommend taking both part 1 and 2*
- 4/9/2016 - Recipe Formulation** **\$10.00**
 Covers developing or improving recipes based on various ingredients and processes to achieve a desired beer style/character.
- 4/23/2016 - Exam Preparation** **\$10.00**
 Tips and advice for studying and taking the BJCP exams as well as review any questions you may have about material covered in previous classes.