

James River Homebrewers - 2011 BJCP Study Sessions

Homework prior to 1st Session:

- Obtain a large 3 ring binder and insert....
- Printed copy of BJCP study guide <http://www.bjcp.org/study.php>
- Printed copy of the 2008 BJCP Style Guidelines
<http://www.bjcp.org/stylecenter.php>
- Print or copy at least 25 blank score sheets <http://www.bjcp.org/compcenter.php>
- Get a copy of *Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles* by Ray Daniels
- Formulate and bring to Session 1 one all grain recipe for an 2A German Pilsner, 2B Bohemian Pilsner, or 2C Classic American Pilsner. Include mash schedule, yeast selection, and fermentation details.
- **Read the Study Guide**
- Bring \$\$ to cover cost of Session 1 samples
- Guide to style examples:
 - o Classic Example
 - o **Example chosen for session**
 - o *Non-classic example, but representative of style*

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Session 1

How to evaluate a beer - Technique for evaluating Aroma, Appearance, Flavor, Mouthfeel, and Overall Impression. Types and identification of beer faults.

Review examples of correctly and incorrectly completed score sheets.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 1C Premium American Lager
Full Sail Session Premium Lager, Miller Genuine Draft, Heineken
- 2A German Pilsner
Victory Prima Pils, Bitburger, **Jever Pils**, Spaten Pils
- 6A Cream Ale
Genesee Cream Ale, Anderson Valley Summer Solstice,
Laughing Dog Cream Ale
- 6C Kolsch
Reissdorf, Gaffel, New Holland Lucid
- 7B California Common
Anchor Steam, Flying Dog Old Scratch Amber Lager
- 16 B Belgian Pale Ale
De Koninck, Avery Karma, **Ommegang Rare Vos**

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 8A Ordinary Bitter or a 17A Berliner Weisse

Reading:

“Introduction to Sensory Analysis,” *Brewing Techniques*, by Scott Bickham,
<http://www.brewingtechniques.com/library/backissues/issue5.6/bickham.html>

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Session 2

Recipe Formulation by Hand. Calculating gravity and IBU levels, and overview of the selection of appropriate hops, malt, water, yeast and brewing procedure for major beer styles.

Style review (Likely Candidates for Consumption) -Fully score one example:

6B Blonde Ale

Rogue Oregon Golden Ale, Widmer Blonde, Fuller's Summer Ale,
Moorhouse Blonde Bitch

8A Ordinary Bitter

Greene King IPA, Tetley's Original Bitter, **Boddington's Pub Draught**

9A,B Scottish Light, Heavy

Belhaven 60/- (9A), **Caledonian Amber (9B)**, Belhaven 70/- (9B)

11A Light and Dark Mild

Moorhouse Black Cat, Gale's Festival Mild, Greene King XX Mild

17A Berliner Weisse

Berliner Kindl Weisse, **Weihenstephan 1809**, *Dogfish Head Festina Peche*

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 12C Baltic Porter or a 19B English Barleywine

Reading:

Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles by Ray Daniels: Chapters 5 and 9.

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Session 3

Malts. Typical base malt styles. Specialty malt styles. Malting Process. Adjuncts.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 5A Maibock/Helles Bock
Ayinger Maibock, **Hofbräu Maibock**, Victory St. Boisterous
- 5D Eisbock
Kulmbacher Reichelbräu Eisbock, Eggenberg Urbock Dunkel Eisbock
- 12C Baltic Porter
Zywiec Porter, Okocim Porter, Baltica #6, *The Duck-Rabbit Baltic Porter*
- 13F Russian Imperial Stout
Bells Expedition, North Coast Old Rasputin, Stone Imperial Stout, *Oskar Blues Ten FIDY*
- 18E Belgian Dark Strong
Rochefort 10, **St. Bernardus Abt 12**, Gouden Carolus Grand Cru of the Emperor
- 19A Old Ale
Harviestoun Old Engine Oil, Samuel Smiths Winter Welcome, Fullers 1845, Founder Curmudgeon,
- 19B English Barleywine
Thomas Hardys Ale, J.W. Lees Harvest Ale, Old Dominion Millenium, North Coast Old Stock, **Weyerbacher Blithering Idiot**

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 12B Robust Porter or a 14B American IPA

Reading:

Pale Ale, 2nd Ed. by Terry Foster

Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles by Ray Daniels: Chapter 4.

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Session 4

The Noble Hops. Typical hops for American, English, German, and Czech Styles. Hops in Belgian style beers. Hops, including varieties, IBUs, hopping schedules and the association with different beer styles.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 1E Dortmund Export
Ayinger Jahrhundert, Bells Lager, Dominion Lager
- 2C Classic American Pilsner
Occasional brewpub and microbrewery specials, Legend Pilsner
- 4B Munich Dunkel
Ayinger Albairisch Dunkel, Hofbräu Dunkel, Penn Dark Lager
- 10A American Pale Ale
Sierra Nevada Pale Ale, **Stone Pale Ale**, *Oskar Blues Dales Pale Ale*
- 12B Robust Porter
Anchor Porter, **Smuttnose Robust Porter**, Bells Porter
- 13E American Stout
Rogue Shakespeare, Sierra Nevada Stout, North Coast Old No. 38
- 14A English IPA
Meantime India Pale Ale, Fuller IPA, **Samuel Smith's India Ale**,
Brooklyn East India Pale Ale
- 14B American IPA
Bells Two-Hearted Ale, Stone IPA, Victory Hop Devil, Sierra Nevada
Celebration Ale
- 14C Imperial IPA
Avery Majaraja, Bell's Hopslam, **Stone Ruination**, Moylan's Hopsickle
Imperial India Pale Ale
- 19C American Barleywine
Sierra Nevada Bigfoot, Avery Hog Heaven Barleywine, Bells Third
Coast Old Ale, Flying Dog Horn Dog

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for an 8C Extra Special/Strong Bitter

Reading:

“Water Treatment: Philosophy, Approach, and Calculations,” *Brewing Techniques*, by Karl King, <http://www.brewingtechniques.com/library/backissues/issue1.3/king.html>
Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles by Ray Daniels: Chapter 8.

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Session 5

Water. Typical water characteristics of classic brewing centers. Effect of water on mashing and flavor. Water, including minerals, pH, hardness, adjustment, and the effect on the development of world beer styles.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 2B Bohemian Pilsner
Pilsner Urquell, Budweiser Budvar (Czechvar), Czech Rebel
- 3A Vienna Lager
Negra Modelo, Old Dominion Aviator, Penn Pilsner
- 7C Dusseldorf Altbier
Zum Uerige, Schlosser Alt, Erie Brewing Heritage Alt
- 8C Extra Special/Strong Bitter
Fullers ESB, Samuel Smith's Old Brewery Pale Ale, Black Sheep Ale, Redhook ESB
- 9D Irish Red Ale
O'Hara's Irish Red, **Smithwick's Irish Ale**, Murphy's Irish Red
- 9E Strong Scotch Ale
Traquair House Ale, McEwan's Scotch Ale, **Orkney Skull Splitter**
- 10B American Amber
North Coast Red Seal, St. Rogue Red Ale, Anderson Valley Boont Amber Ale, Bells Amber
- 11B Southern English Brown
Harvey's Nut Brown Ale, Woodeforde's Norfolk Nog
- 11C Northern English Brown Ale
Newcastle Brown Ale, **Samuel Smith's Nut Brown**, Wychwood Hobgoblin, Avery Ellie's Brown Ale
- 13D Foreign Extra Stout
Lion Stout, Jamaica Stout, Coopers Best Extra Stout
- 17E Gueuze
Boon Oude Gueuze, Cantillon Gueuze, Lindemans Gueuze Cuvée René, **Girardin Gueuze (Black Label)**, Oud Beersel Oude Geuze
- 22A Classic Rauchbier
Schlenkerla Rauchbier Marzen, Victory Scarlet Fire Rauchbier, Spezial Rauchbier Marzen

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 3B Oktoberfest/Marzen or a 9C Scottish Export 80/-

Reading:

"Oktoberfest Alternative," Brewing Techniques, by Roger Bergen

http://www.brewingtechniques.com/library/styles/1_2style.html

Vienna, Maerzen, Oktoberfest by George and Laurie Fix

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Session 6

Yeast and bacteria. Yeast and fermentation, including characteristics of different yeast strains, bacteria, by-products and relationship to world beer styles.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 1D Munich Helles
Weihenstephaner Original, Hacker-Pschorr Münchener Gold, **Spaten Premium Lager**
- 3B Oktoberfest/ Märzen
Paulaner Oktoberfest, **Ayinger Oktoberfest-Märzen**, Spaten Oktoberfest
- 7A North German Altbier
DAB Traditional, Grolsch Amber, **Long Trail Ale**
- 8B Special/Best/Premium Bitter
Fuller's London Pride, Coniston Bluebird Bitter, Rogue Younger's Special Bitter
- 9C Scottish Export 80/-
Orkney Dark Island, Belhaven 80/-, Broughton Merlin's Ale
- 15D Roggenbier
Paulaner Roggen, Bürgerbräu Wolznacher Roggenbier
- 16C Saison
Saison Dupont Vieille Provision, Saison de Pipaix, Saison Silly, Ommegang Hennepin
- 17C Flanders Brown Ale/Oud Bruin
Liefman's Goudenband , Ichtegem Old Bruin, **BFM Abbaye de Saint Bon-Chien**
- 17F Fruit Lambic
Boon Oude Kriek, **Cantillon Kriek**, Drie Fonteinen Kriek, Oud Beersel Kriek
- 18A Belgian Blond Ale
Leffe Blond, Grimbergen Blond, Val-Dieu Blond, Brugse Zot

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 6D American Wheat or 16A Witbier

Reading:

"Diacetyl: Formation, Reduction, and Control," *Brewing Techniques*, by George Fix
<http://www.brewingtechniques.com/library/backissues/issue1.2/fix.html>

"American Wheat Beers," *Brewing Techniques*, May/June 1993 by Roger Bergen
<http://www.brewingtechniques.com/library/backissues/issue1.1/bergen.html>

Lambic by Jean-Xavier Guinard

Wild Brews by Jeff Sparrow

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Session 7

Mashing and sparging techniques and effect on finished beer. Mashing, including types used for different beer styles, mash schedules and enzymes. Brewing procedures, including sparging, boiling, fining and carbonation methods.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 6D American Wheat or Rye
Bells Oberon, Harpoon UFO Hefeweizen, Pyramid Hefe-Weizen, Anchor Summer Beer
- 15A Weizen/Weissbier
Weihenstephaner Hefeweissebier, Paulaner Hefe-Weizen, Franziskaner Hefe-Weisse
- 15B Dunkelweizen
Weihenstephaner Hefeweissebier Dunkel, Franziskaner Hefe-Weissbier Dunkel, Hacker-Pschorr Weisse Dark
- 15C Weizenbock
Schneider Aventinus, Schneider Aventinus Eisbock, Victory Moonglow Weizenbock
- 16A Witbier
Hoegaarden Wit, Celis White, Unibrou Blanche de Chambly, Bell's Winter White Ale
- 17D Straight Lambic
Cantillon Grand Cru Bruocsella, *Cantillon Iris*

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for an 18C Belgian Tripel

Reading:

Belgian Ale by Pierre Rajotte

Farmhouse Ales by Phil Markowski

Brew Like a Monk by Stan Hieronymus

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Session 8

Fermentation techniques, temperature, and beer aging.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 16D Biere de Garde
Ch'Ti Blond, La Choulette, **Castelain Blond**
- 16E Belgian Specialty
Orval, La Chouffe, Unibroue Ephemere, Gouden Carolus Noël, Poperings Hommelbier
- 17B Flanders Red Ale
Rodenbach Grand Cru, **Duchesse de Bourgogne**, Petrus Oud Bruin, Monk's Café Flanders Red
- 18B Belgian Dubbel
Corsendonk Abbey Brown Ale, Chimay Premiere, Allagash Double
- 18C Belgian Tripel
Westmalle Tripel, St. Bernardus Tripel, Unibroue La Fin du Monde, Allagash Tripel Reserve
- 18D Belgian Golden Strong
Duvel, Delirium Tremens Dulle Teve, Piraat

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 13A Dry Stout

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Session 9

Beer faults. Cause and effect. Identifying beer faults. discussion of how positive and negative attributes are perceived and produced, the beer styles with which they may be associated and corrective measures. Sanitation. Doctored and bad beers. Identify the fault.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 1A Lite American Lager
Sam Adams Light, Miller Lite, Coors Light
- 1B Standard American Lager
Pabst Blue Ribbon, Miller High Life, Baltica #3
- 20 Fruit Beer
Bell's Cherry Stout, **Abita Purple Haze**, Magic Hat #9
- 21A Spice, Herb, or Vegetable Beer
Traquair Jacobite Ale, **Rogue Chipotle Ale**, Young's Double Chocolate Stout, Left Hand JuJu Ginger
- 21B Christmas/Winter Specialty Spiced Beer
Anchor Our Special Ale, Harpoon Winter Warmer, Troegs The Mad Elf
- 22B Other Smoked Beer
Stone Smoked Porter, Schlenkerla Weizen Rauchbier,
Oskar Blues Old Chub
- 22C Wood-Aged Beer
J.W Lees Harvest Ale in Lagavulin Whiskey, Dominion Oak Barrel Stout, New Holland Dragons Milk
- 23 Specialty Beer
Great Alba Scots Pine, Rogue Dad's Little Helper, Bear Republic Red Rocket Ale, **Stone Arrogant Bastard**

Compare and Discuss Recipes

Homework:

Formulate an all grain recipe for a 5C Doppelbock

Reading:

Porter by Terry Foster

Stout by Michael Lewis

"A Stout Companion," *Brewing Techniques*, November/December 1993 by Roger Bergen, available online http://www.brewingtechniques.com/library/styles/1_4style.html

"Porters, Then and Now," *Brewing Techniques*, September/October 1993 by Roger Bergen, available online

<http://www.brewingtechniques.com/library/backissues/issue1.3/bergen.html>

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Session 10

The BJCP Organization. Primary Purposes. Qualifications for levels of Judges. Judging in competitions and competition procedures.

Style review (Likely Candidates for Consumption) -Fully score one example:

- 4A Dark American Lager
Dixie Blackened Voodoo, **San Miguel Dark**, Baltica #4, Heineken Dark Lager
- 4C Schwarzbier
Köstritzer Schwarzbier, Kulmbacher Mönchshof Premium Schwarzbier, Sam Adams Black Lager, Weeping Radish Black Raddish Dark Lager
- 5B Traditional Bock
Einbecker Ur-Bock Dunkel, Pennsylvania Brewing St. Nick Bock
- 5C Doppelbock
Paulaner Salvator, Ayinger Celebrator, Spaten Optimator
- 10C American Brown Ale
Bell's Best Brown, Smuttynose Old Brown Dog Ale, *Legend Brown*
- 12A Brown Porter
Fullers London Porter, Samuel Smiths Taddy Porter, Flag Porter
- 13A Dry Stout
Guinness Draught Stout, Murphy's Stout, Brooklyn Dry Stout
- 13B Sweet Stout
Mackeson's XXX Stout, Samuel Adams Cream Stout, **Left Hand Milk Stout**
- 13C Oatmeal stout
Samuel Smith Oatmeal Stout, Young's Oatmeal Stout, Anderson Valley Barney Flats Oatmeal Stout, New Holland The Poet

Compare and Discuss Recipes