

Beer Judging Training-Mar 27th

Written by Mark Emiley

Monday, 07 March 2011 11:50 - Last Updated Monday, 21 March 2011 18:58

With the National Homebrew Competition coming up on the first weekend in April, On behalf of WAHA

, I would like to invite all prospective judges to attend our Judge Training Session on Sunday, March 27, 2011 at 1pm in the McKinstry building in Seattle

. I will be leading the discussion and will be joined by a cadre of some of the best and most experienced BJCP Judges to answer your questions along the way.

Please RSVP by registering online at:

<http://www.surveymonkey.com/s/9STGX9Z>

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It is extremely important that everyone register as this will allow us to accurately prepare the proper amounts of off flavored beers for the tasting portion.

YOU DO NOT HAVE TO BE A BJCP JUDGE TO PARTICIPATE!

In fact, the more novices that can attend, the better!

The cost is FREE to those who will judge the NHC 1st Round, or \$20 to those who don't.

We will cover several topics including background info about the NHC, judging procedures, and then finish up with an off-flavor tasting seminar.

We expect the class to last about 3 to 4 hours. You will be tasting small amounts of several beers and you will learn to match particular flavors with their proper names, causes, and possible remedies for each. The content is designed to help you gain experience and confidence judging beer so that you can become a more effective beer judge.

Ranked BJCP judges will be eligible for CEP credit from the BJCP toward advancing their rank.

A. Overview & Competition Day

- i. What to expect
- ii. What we expect from you
- iii. How we pair up novices with experienced judges
- iv. Stewards, Judges And other Staff
- v. Flights & Mini-BOS – why didn't my 42 advance to 2nd Round but Joe's 39 did? B.

Judging to the style guidelines

- i. The Beer evaluation process
- ii. Filling out score sheets

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iii. Aroma/Appearance/Flavor/Mouthfeel/Other

1. Write about what you perceive
2. 3 Part descriptions - Characteristic/Expressive Descriptor/Intensity Level
3. Feedback and positive constructive criticism on what you expect

iv. Guidelines for point values and assigning numerical Scores

1. Score sheet coherency and consistency
2. Reconciling with the other judge(s)

v. Examples of good scoresheets vs bad scoresheets vi. Q&A C. Off flavor seminar

i. Taste doctored beers next to a control sample for each of the common off-flavors.

ii. Use both light lagers as well as an amber beer to showcase the flaw in both the presence and the absence of more robust flavors and aromas 21 and over only. please. Space is limited. Please RSVP by registering online at

<http://www.surveymonkey.com/s/9STGX9Z>

. It is very important that we get an accurate count of attendees, so that we can purchase adequate amounts of beer and have adequate amounts of tainted beers prepared ahead of time. Registration closes at midnight, March 20, 2011

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Map and directions:

McKinstry Co

5005 3rd Ave S, Seattle, WA 98134 (206) 762-3311 **Map & Directions:** <http://tinyurl.com/4quctxf>

(Please note that the entrance to the building is on the North Side on S. Hudson St.)

I hope to see you all there!

Thanks- Steve Antoch BJCP Master Judge NHC NW Region Judge Director