



BJCP Online Entrance Exam Prep Course 8 sessions @ 2 hours/session

Session 1

- **Introductions**
- **General Course Info:**
 - Ground rules, administration (GTT) and resources
- **Overview of content (8 -week agenda)**
 - BJCP Topics
 - General Info (Purpose, History, Judging Procedures, Web Site)
 - General Exam Info
 - Technical topics
 - List All Topics
 - Beer style topics
 - List All Style
- **BJCP – Beer Judge Certification Program**
 - Online Beer Judging Exam Info
 - Overview
 - The Exam
 - Next Steps
 - Registering
 - The 2008 BJCP Style Guideline
 - Understanding & How to Use
 - BJCP Judge Procedures
- **Resources, Review & Assignments**

Session 2

- **Flavors & Flaws - Causes & Possible Solutions**
 - Skunky
 - DMS & Vegital
 - Vinegary
 - Grassy
 - Medicinal
 - Acetaldehyde
 - Vinagery
 - Sweet
- **Style Topics**
 - LIGHT LAGER
 - 1A. Lite American Lager

- 1B. Standard American Lager
- 1C. Premium American Lager
- 1D. Munich Helles
- 1E. Dortmunder Export
- DARK LAGER
 - 4A. Dark American Lager
 - 4B. Munich Dunkel
 - 4C. Schwarzbier (Black Beer)
- 2. PILSNER
 - 2A. German Pilsner (Pils)
 - 2B. Bohemian Pilsener
 - 2C. Classic American Pilsner
- 6. LIGHT HYBRID BEER
 - 6A. Cream Ale
 - 6B. Blonde Ale
 - 6C. Kölsch

Session 3

- **Technical topic: Yeast & Fermentation : Stages of yeast development; yeast selection**
 - The Yeast Stages
 - Selection
 - Wild Strains
 - Fermentation By-Products
 - Phenols (Plastic)
 - Esters
 - Fusel Alcohols
 - Diacetyl
 - Oxidation
 - Sour/Acidic (wild yeast)
- **Style Topics**
 - BELGIAN AND FRENCH ALE
 - 16A. Witbier
 - 16B. Belgian Pale Ale
 - 16C. Saison
 - 16D. Bière de Garde
 - 16E. Belgian Specialty Ale
 - 17. SOUR ALE
 - 17A. Berliner Weisse
 - 17B. Flanders Red Ale
 - 17C. Flanders Brown Ale/Oud Bruin
 - 17D. Straight (Unblended) Lambic
 - 17E. Gueuze
 - 17F. Fruit Lambic

Session 4

- **Technical topic: Malts and Adjuncts**
 - Barley Malt
 - Malting & Kilning
 - Malted Grains
 - Flavors

- Cereal Adjuncts
- Other Adjuncts
- **Style Topics**
 - 9. SCOTTISH AND IRISH ALE
 - 9A. Scottish Light 60/-
 - 9B. Scottish Heavy 70/-
 - 9C. Scottish Export 80/-9D. Irish Red Ale
 - 9E. Strong Scotch Ale
 - 11. ENGLISH BROWN ALE
 - 11A. Mild
 - 11B. Southern English Brown
 - 11C. Northern English Brown Ale
 - 12. PORTER
 - 12A. Brown Porter
 - 12B. Robust Porter
 - 12C. Baltic Porter

Session 5

- **Technical topic: Hops Characteristics, how extracted, associated styles**
 - History
 - Flavors & Bitterness
 - Astringency
 - First wort hopping
- **Style Topics**
 - 8. ENGLISH PALE ALE
 - 8A. Standard/Ordinary Bitter
 - 8B. Special/Best/Premium Bitter
 - 8C. Extra Special/Strong Bitter (English Pale Ale)
 - 10. AMERICAN ALE
 - 10A. American Pale Ale
 - 10B. American Amber Ale
 - 10C. American Brown Ale
 - 14. INDIA PALE ALE (IPA)
 - 14A. English IPA
 - 14B. American IPA
 - 14C. Imperial IPA

Session 6

- **Technical topic: Water: Water characteristics in brewing process; water's influence on beer styles**
 - Alkalinity, pH and Hardness
 - Ions in Famous Brewing
 - Water Flavor & Adjustment
- **Style Topics**
 - 7. AMBER HYBRID BEER
 - 7A. Northern German Altbier
 - 7B. California Common Beer
 - 7C. Düsseldorf Altbier
 - 13. STOUT
 - 13A. Dry Stout
 - 13B. Sweet Stout
 - 13C. Oatmeal Stout
 - 13D. Foreign Extra Stout
 - 13E. American Stout
 - 13F. Russian Imperial Stout

- SMOKE-FLAVORED/WOOD-AGED BEER
- 22A. Classic Rauchbier

Session 7

- **Technical topic: Wort Production; mashing stages; mash techniques**
 - Mashing
 - Acid & Protein Rest
 - Starch Conversion
 - Mash-out (Lautering)
 - Boiling & Chilling
- **Style Topics**
 - 3. EUROPEAN AMBER LAGER
 - 3A. Vienna Lager
 - 3B. Oktoberfest/Märzen
 - 5. BOCK
 - 5A. Maibock/Helles Bock
 - 5B. Traditional Bock
 - 5C. Doppelbock
 - 5D. Eisbock
 - 15. GERMAN WHEAT AND RYE BEER
 - 15A. Weizen/Weissbier
 - 15B. Dunkelweizen
 - 15C. Weizenbock
 - 15D. Roggenbier (German Rye Beer)

Session 8

- **Style Topics**
 - 18. BELGIAN STRONG ALE
 - 18A. Belgian Blond Ale
 - 18B. Belgian Dubbel
 - 18C. Belgian Tripel
 - 18D. Belgian Golden Strong Ale
 - 18E. Belgian Dark Strong Ale
 - 19. STRONG ALE
 - 19A. Old Ale
 - 19B. English Barleywine
 - 19C. American Barleywine
- **BJCP Online Exam**
 - **Overview**
 - **Test**
 - **Review**