

Judge Camp Agenda

Hood River, Oregon 12/1/07

- 9:00 to 9:45 Introduction
1. Welcome, thank you for improving your judging skills
 2. Introduction of Ted Hausotter, Master beer judge from Baker City, OR
 3. The Growing Judge
 4. Introduction of Ron Bach, Grand Master 2 beer judge from Orlando, FL
 5. How to advance in the BJCP
 6. How to fill out a score sheet
 7. Compare to good score sheet
- 9:45 to 10:50 The sugars of Tripel
1. History and description of style
 2. Statistics of classic examples
 3. Common flaws found in home brew examples
 4. The purpose of sugar
 5. How the style differs from Barley wine, strong golden etc
 6. 5 different Tripels with 4sugars, cane, corn, brown, and Belgian Candy
- 10:50 to 11:00 Test on Triples
- 11:00 to 11:10 Break
- 11:10 to 12:00 Metallic off flavors
1. Description of flavors
 2. Common causes
 3. How to doctor your own samples
 4. Compare iron and copper contamination in 2 different base beers
- 12:00 to 12:45 Lunch
- 12:45 to 1:50 Insights into style Schwarz beer
1. History
 2. Description
 3. Differences with other beer styles
 4. Common flaws found in homebrewed examples
 5. Compare and score all beers quickly, judged as a Schwarz beer
- 1:50 to 2:00 Test on Schwarz beers
- 2:00 to 2:45 Sour sources
1. 3 main types of sourness in beer an mead
 2. Flavor and perception differences
 3. How to create your own doctored samples
 4. Compare base beer to lactic and acetic in to different levels of sourness. Next compare the light level in a more robust beer style. Sampling Orval to experience Brettanomyces and Lactic in Kindl Weise.
- 2:45 to 2:55 Break
- 2:55 to 4:30 Mead
1. Introduction
 2. Honey types
 3. Description
 4. Differences in dry, medium and sweet
 5. Common off flavors
 - a. Fusel
 - b. Cloying
 - c. Oxidation
 6. How to judge
- 4:30 to 4:45 Pallet fatigue, score 2 beers. How does it compare to score and comments in the beer scored?
- 4:50 to 5:00 Conclusion and handout of diplomas.