

Miami Area Society of Homebrewers Meeting



November 29, 2018

Policy changes for 2019

To ensure financial solvency, sustainability, and fairness, there are two policy changes for 2019:

1. All medal incentives and entry reimbursements apply only to Florida BJCP competitions
2. BoTY points can be gained only on Florida BJCP competitions

2018 MASH Medal Update

- MASH won 46 medals this year.
- GOAL: 50 for 2019!

Present BoTY standings

1	Geoffrey Shideler	68
2	David Kirsten	62
3	Bob & Rachel Billany	43

GOLD

13

SILVER

16

BRONZE

17

Coconut Cup 2019



The Coconut Cup accounts for more than 50% of the club's annual revenues!

Coconut Cup Financial Comparison

	<u>2018</u>	<u>2017</u>	<u>2016</u>
Income			
Entry Fees	\$ 3,492	\$ 3,171	\$ 2,926
Raffle	\$ 465	\$ 417	\$ 322
Expenses	\$ (1,636)	\$ (2,096)	\$ (2,108)
Total	\$ 2,321	\$1,492	\$1,140

- First competition of the 2019 Florida Homebrew Circuit
- Potential Dates:
 - February 23-24, 2019
 - March 2-3, 2019
 - March 9-10, 2019
- Conflicts?



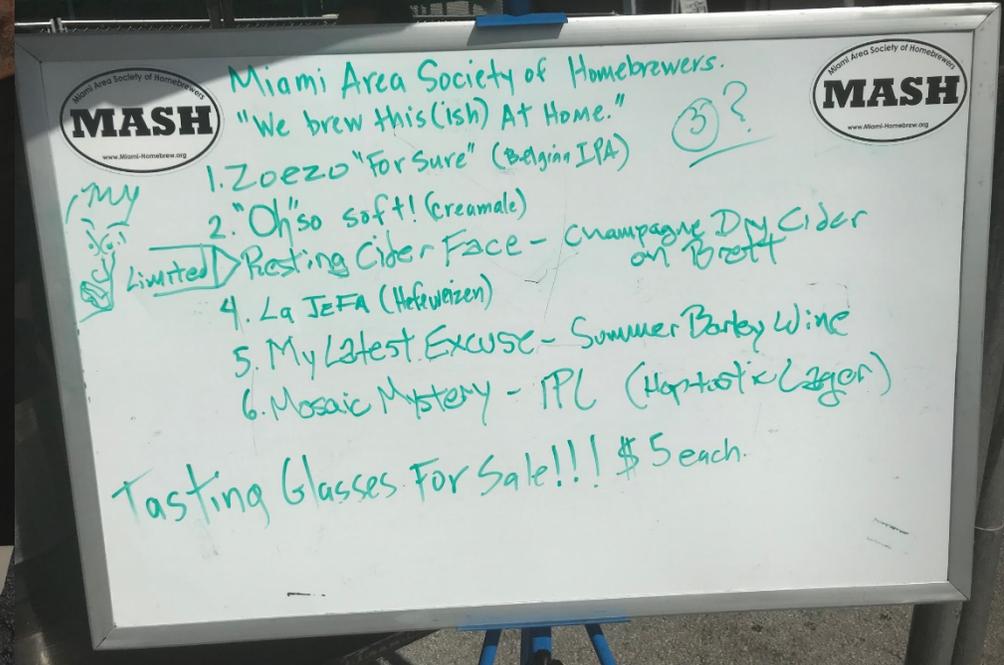


	<u>2018</u>	<u>2019</u>
Coconut Cup Organizer:	David Kirsten	David Kirsten
Head Judge:	Scott Graham	Scott Graham or Jon Britton
Cellarmaster:	Bob Billany	???
Swagmeister:	Matt Waldron	???
Catering:	Ruben Sabater/Victoria Arroyo	???
Keg Competition:	Jorge "Mo" Molina	???
Entertainment:	N/A	???



- We will receive 1,000+ bottles of beer from across the state!
 - Organizing and labeling entries
 - Judging or Stewarding (Preliminary Sessions and Main Event)
 - Copying and Scanning Scoresheets
 - Setup and Cleanup
 - You'll think of something!

North Miami Brew Fest



Special Edition T-Shirts for 2019... STAY TUNED



WINTER SOLSTICE MEETING

The winter solstice will take place on **December 15**
at Lincoln's Beard.

1pm.

Best of show, election results, and food/drink.

Elections!



Treasurer's Report

Account Balances 11/28/18

ASSETS	
Cash and Bank Accounts	
Checking	1,805
PayPal Account	2,636
Cash Account	362
TOTAL ASSETS	4,803
LIABILITIES	0.00
OVERALL TOTAL	4,803

Cash Flow YTD

TOTAL INFLOWS	5,529
TOTAL OUTFLOWS	5,703
OVERALL TOTAL	-\$174

Paid Members: 51



\$16

2018 Expense Detail

Category	Amount
Coconut Cup	\$ 1,924
Reimbursement of Competition Entry Fees	\$ 523
Medal Incentive	\$ 505
Mid-year solstice party	\$ 505
Supplies	\$ 1,987
Pay Pal Fees	\$ 198
FL State Tax	\$ 61
TOTAL	\$ 5,703

So You Want to Be a Beer Judge?



So You Want to Be a Beer Judge?

Becoming a beer judge is perhaps the best way for an established homebrewer to learn more about beer and become a better brewer. Judging beer will:

- Help you better understand and identify the flavors and aromas found in beer
- Help you better understand brewing ingredients and processes and their effects on the finished beer.
- Greatly improve your understanding of beer styles.
- Give you an opportunity to share knowledge and discuss beer with other judges.
- Allow you to help your fellow homebrewers improve their beers.

Membership in MASH provides the opportunity to gain valuable experience alongside our BJCP certified judges:

Bob Billany

Jon Britton

Alisa Britton

Denise Graham

Denise Graham

David Kirsten

Geoffrey Shideler

Matt Waldron

Beer Judge Certification Program (BJCP)



The purpose of the Beer Judge Certification Program is to **promote beer literacy and the appreciation of real beer**, and to **recognize beer tasting and evaluation skills**.

The BJCP certifies and ranks beer judges through an examination and monitoring process.

The BJCP was founded in **1985** and has administered the Beer Judge Examination to **12,000** individuals worldwide.

It is vital that homebrewers and beer enthusiasts make an effort to become BJCP judges to maintain a quality and standard for homebrew competitions around the world. Do your part and begin the process of becoming a BJCP judge today!

Beer Judge Certification Program (BJCP)



Overview

The BJCP Beer Judge Exam process is how a beer enthusiast becomes a beer judge in the BJCP. It covers:

- Technical aspects of brewing, ingredients, brewing process and possible faults.
- World beer styles, including characteristics, history, ingredients and brewing techniques.
- The purpose of the BJCP and the criteria for the judging ranks.
- Judging procedures and ethics.

Beer Judge Certification Program (BJCP)

The BJCP Beer Judge Exam program consists of three exams:

- The **BJCP Beer Judge Entrance Examination**, an online examination to screen prospective candidates.
- The **BJCP Beer Judging Examination**, a practical tasting examination of six beers.
- The **BJCP Beer Judge Written Proficiency Examination**, a quarterly written examination consisting of 20 True-False and five essay questions used to test skills and knowledge necessary for higher ranks.

BEER SCORESHEET
MBA/BJCP Beer Judge Competition Program

Judge Name: _____ Rank: _____ Subcategory: _____ Entry #: _____
Judge Email: _____
Judge Address: _____
Judge Phone: _____
Judge Cell: _____

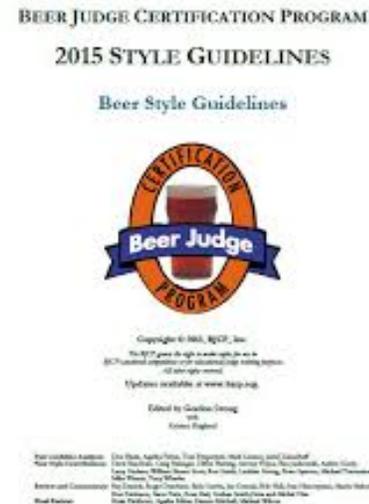
Judge Qualifications and BJCP Rank:
 Novice Amateur Assistant Limited General Advanced Master Grand Master
 International Master International Judge International Judge

Beer Characteristics (Check all that apply):
 Appearance - Color, clarity, head, and head retention
 Aroma - The entire aroma and flavor profile of a beer and higher alcohol beverages described as "top"
 Flavor - Balance, body, mouthfeel, and overall impression
 Mouthfeel - Mouthfeel texture, body, and overall impression
 Overall Impression - The overall impression of a beer and higher alcohol beverages described as "top"

Notes:

Score: _____

Comments: _____



Getting Started

Practice Judging Beer

Sampling a wide variety of beer styles is essential to rounding out familiarity of beer styles. Visit a beer provider who has a large selection of single bottles and make a variety pack for tastings. Then have a friend (or do with your eyes closed) grab a beer, and without looking at the brand and packaging pour samples for you to taste and discuss. Essentially you're blind tasting, just like during a judging session or beer exam.

Learn to Identify Off-Flavors

A tasting kit can be split by several parties to “doctor” samples with common off-flavors found in beer.

Expand Your Flavor Vocabulary

Get samples of several different beer styles and share them, one by one, with a group. Have each person silently fill out a score sheet. Then openly compare comments so you each can enhance your flavor vocabulary. The more you force yourself to describe the beers you sample, the better you will get at not only mentally identifying what you are tasting, but also describing what you are tasting.

Getting Started

Steward and Volunteer

A steward is an individual who serves the judges their samples during a beer competition. They also sort entries and score sheets and help ensure each competition is executed with care and professionalism. Stewarding provides incredible judge training.

Practice Makes Perfect

The more you judge the better you get. And, there could certainly be worse things to practice than tasting beer! It's one of my favorite hobbies.

Remember to always have fun, it's just beer. The first time looking at the BJCP style guidelines can be overwhelming. Don't be discouraged. Take your time.



Studying for the Beer Judge Exam (<https://www.bjcp.org/examcenter.php>)

- Beer Exam Study Guide, revised for the 2015 Style Guidelines, the study guide contains the necessary information needed to pass the exam. The questions given on the written exam are also included. The question pool for the online exam is not published. – [PDF](#)
- Exam Program Description, a detailed description of the BJCP Exam Program, previously part of the BJCP Study Guide – [PDF](#)
- [Judge Procedures Manual](#) Important information that will help you prepare for the exam as well as when you judge at competitions.
- [Completed Scoresheets](#) Sample scores sheets from the tasting portion of an actual exam, filled out by people who did very well.
- [So you want to be a Beer Judge?](#) (PDF) Introduction to Judging article from Zymurgy, July/August 2004. Some references are dated, but the general content is sound.
- [Mastering the BJCP Exam](#) (PDF) Presentation given at the 2003 Chicago AHA NHC by Gordon Strong, revised in 2012 for the new exam format by Scott Bickham.
- [Off-Flavor Flashcards](#) (PDF) A set of flashcards covering the most common off-flavors/defects. They include how to recognize them and what to do about them. *Note: These are provided by [Sean Hewitt](#), and are not in any way "official" BJCP material. Please direct suggestions for changes to the author.*

The background is a dark grey chalkboard with various white chalk sketches. On the left, there is a globe showing continents. Above it are some circular diagrams and a ruler. In the center, there are several books stacked. On the right, there is a detailed drawing of a microscope. The overall theme is educational and academic.

MASH ANNOUNCEMENTS

Floor is free



BoTY Competition

November: Specialty Beer (34B&C)

Looking ahead

December: Best of Show

January: American Porter & Stout

February: Czech & International Lagers

