

# Miami Area Society of Homebrewers Meeting



JULY 2019

# RUNDOWN

1. News...mainly circuit and medals
2. Financials (from Steve)
3. Urban Brewers Update (from Mo)
4. Branding Update (from Matt)
5. Collaboration Project Update (from Matt)
6. Education Sessions Update (from Gabriel)
7. Education Session (from Dave on BJCP Certification Prep)



## NEWS: MASH Keeps Rocking the Florida Homebrew Circuit



Macorix Perera (1) — Cream Ale (Silver)

Geoffrey Shideler (2) — International Dark Lager (Gold); Czech Amber Lager (Gold)

Bob & Rachel Billany (3) — Festbier (Bronze); Scottish Export (Gold); Cali Common (Gold)

Chris Lopez (2) — Schwarzbier (Gold); Belgian Dark Strong (Bronze)

Dave Kirsten (2) — Irish Stout (Silver); Specialty Smoked Beer (Bronze)

Matt Crawford (2) — Saison (Silver)

## NEWS: Medal Count



**Gold: 18**

**Silver: 15**

**Bronze: 20**

**TOTAL: 53**



## NEWS: LAST 2019 Circuit Competitions



Commander SAAZ (Cocoa Beach)— **Opens 7/26 - 8/25;**  
Competition 9/21



Best Florida Beer (Tampa) — **Opens 8/26 - 9/25;**  
Competition 10/12?

# Cash Flow YTD 2019

## Cash Flow

### INFLOWS

Annual Dues	760.00
Beer Festival Proceeds	80.00
Coconut Cup	4,061.00
Other Inc	23.97
<b>TOTAL INFLOWS</b>	<b>4,924.97</b>

### OUTFLOWS

Coconut Cup Expenses	2,039.13
Education	72.45
Entertainment	218.22
Medal Award	300.00
Pay Pal Fees	178.12
Reimbursement of Competition Entry Fees	351.00
Supplies	8.56
Tax	61.25
<b>TOTAL OUTFLOWS</b>	<b>3,228.73</b>

<b>OVERALL TOTAL</b>	<b>1,696.24</b>
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## Account Summary

### ASSETS

#### Cash and Bank Accounts

Checking	1,840.00
PayPal Account	5,131.46
<b>TOTAL Cash and Bank Accounts</b>	<b>6,971.46</b>
<b>TOTAL ASSETS</b>	<b>6,971.46</b>

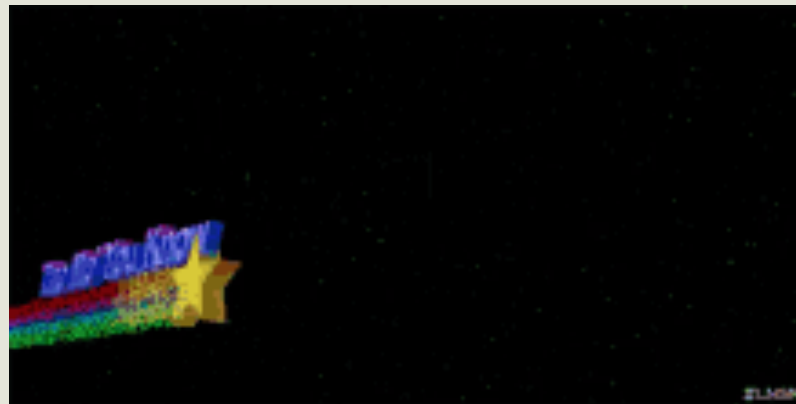
<b>LIABILITIES</b>	<b>0.00</b>
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<b>OVERALL TOTAL</b>	<b>6,971.46</b>
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# URBAN BREWERS UPDATE



And now...

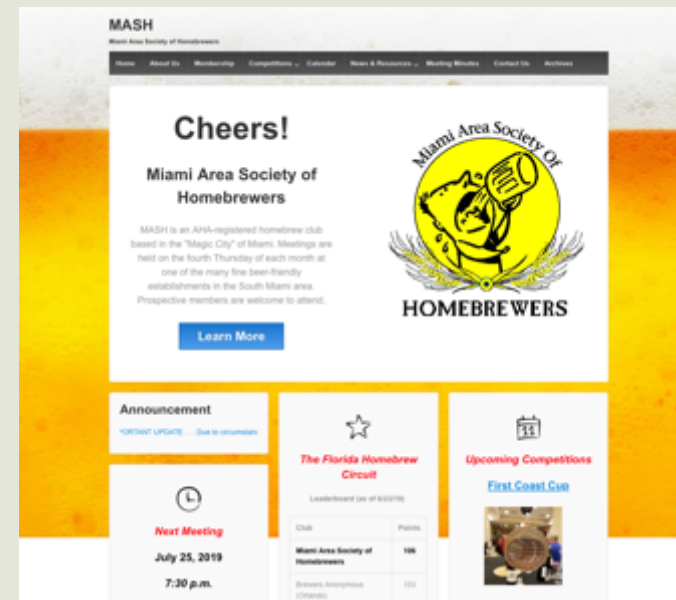




# BRANDING UPDATE



CURRENT LOGO



CURRENT WEBSITE

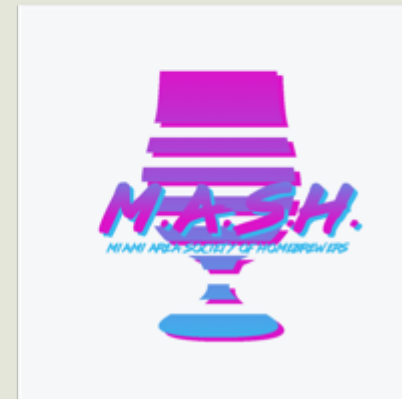


# BRANDING UPDATE

## OPPORTUNITIES

- Modernize our look a bit
- We're Miami's ONLY homebrew club — but we're not owning it
- Use club branding for recruiting, swag and partnerships (i.e. collab projects)







# COLAB UPDATE

And now, some exciting news from Matt Crawford...



# 2019 Education Sessions - Schedule

NAME	TOPIC	DATE
David Kirsten	BJCP Test preparation and tips: (not) all you need to know	July 19
Matt Crawford	graduating to all-grain brewing (process + equipment),	August 19
David James	Yeast strains and specifics: David James explains how to make awesome sour beers.	September 19
Matthew Waldron	Tweaks and improvement/efficiency tips	October 19
Bob Billany	Ingredients, the magic behind it. How to build a balanced recipe.	November 19

# 2019 Education Sessions - Guidelines

- 15 to 20 minutes
- 6 to 10 slides, big Font. Keep it simple but powerful.
- Provide practical examples.
- Theory and practice. Make it interactive. Instructor can ask questions to the audience.
- Q&A at the end
- At the end even small perks will be awarded.
- Please keep noise to a minimum during the session
- GV help with feedback on the format - agenda - if required.





# EDUCATION SESSIONS

**KEEP IT GOING**

*Get involved, share ideas,  
teach others, make better beer*

# 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.

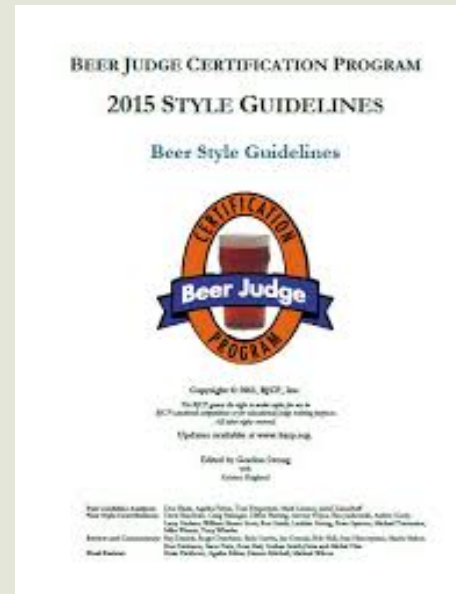
# Beer Judge Certification Program (BJCP)

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.



The image shows a BJCP Beer Scoresheet form. At the top, it features the BJCP logo and the title "BEER SCORESHEET". Below the title, there are fields for "Judge Name (print)", "Judge BJCP #", "Judge Email", "Tasting #", "Subcategory (if B)", "Entry #", "Subcategory (if not B)", and "Special Instructions". The form is divided into two main sections: "Description (Definition/Effect of Each Style)" and "Evaluation". The "Description" section lists various beer styles with their defining characteristics. The "Evaluation" section includes checkboxes for "Aroma", "Appearance", "Flavor", "Mouthfeel", and "Overall Impression", each followed by a line for the judge's notes. At the bottom, there is a "Total" section with checkboxes for "Excellent", "Very Good", "Good", "Fair", and "Poor", and a line for the judge's signature.





# 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.*



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BJCP Tasting Exam in Miami...

**SEPTEMBER 14, 2019**

# Judging a Beer

## **AROMA** (12 Points)

-Comment on malt, hops, esters, and other aromatics

## **APPEARANCE** (3 Points)

-Comment on color, clarity, and head (retention, color, and texture)

## **FLAVOR** (20 Points)

-Comment on malt, hops, fermentation characteristics, balance, finish/aftertaste, and other flavor characteristics

## **MOUTHFEEL** (5 Points)

-Comment on body, carbonation, warmth, creaminess, astringency, and other palate sensation

## **OVERALL IMPRESSION** (10 Points)

-Comment on overall drinking pleasure associated with entry, give suggestions for improvement



A dark grey background featuring a collage of white line drawings of school supplies. Visible items include a globe, a stack of books, a ruler, a compass, a pencil, and a microscope.

# **MASH ANNOUNCEMENTS**

Floor is free



# BoTY Competition

Month: Standard American Beer

Looking ahead

August: British Bitter

September: Trappist Ales

October: Amber Malt European Lager



**THANK YOU!**

