



# CCH Beer (Appreciation) School

## Purpose

To increase the knowledge of beer and all-grain brewing; to increase the skill in evaluating and judging beer; and to indulge in appreciating 120+ beers\*\*\*. The class will follow the Beer Judge Certification Program Style Guidelines.

## Instructor

**Carol Rice** of Crescent City Homebrewers, Recognized Beer Judge, BJCP. I have been brewing with my husband, Richard, since 2000. We first took this class in 1999, and thought it was only right that if we were going to judge beer, we should attempt to brew some. Richard is the gizmo part of the team. I am recipe. I have been teaching all or part of this class since 2007.

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## Time and Place

The classes will be held on the third Saturday (mostly) of every month from 9:00 am to 12:00 noon at the

**Deutsches Haus**  
1023 Ridgewood Street  
Metairie, Louisiana.

## Cost

**\$130.00** is due on or before January 2, 2017 for CCH members in good standing. This cost will defray the expense of the handouts, materials, and beer used for the classes. Because Crescent City Homebrewers subsidizes the class, non-members will be charged an additional **\$30.00** for membership in CCH. Classes are open to guests at any time for a charge of \$25 per class. **(Please make checks payable to Carol L. Rice.)**

## Contents

Each class will include:

- a technical lecture, discussion, histories and descriptions of styles;
- tasting of teas from ingredients or comparative materials if appropriate to the lecture;
- and tastings of ten, or so, beers of similar styles (usually), histories, and characteristics.

Lectures will cover ingredients, brewing processes, beer flavors, troubleshooting, recipe creation, etc. The beers will be compared and contrasted, then evaluated according to style.

## BJCP Study Guide and Examination

The course loosely follows the BJCP Study Guide as a framework for the lectures. We venture outside the BJCP box frequently. BJCP has changed the format of the examination process dramatically. It is now a three-tiered process. The first step is a self-administered on-line entrance exam consisting of 200 general knowledge questions. The second step is a tasting exam. In order to progress to the full written exam, each candidate must achieve a grade of 80% on the tasting exam. See [www.bjcp.org](http://www.bjcp.org) for more details. Passing the BJCP series of examinations is not guaranteed after participating in the class. But, this class won't hurt your chances either.

## Student Responsibilities

- To drink responsibly. For the responsible drinker, there is always another party.
- To print out and bring to all classes: The *2015 BJCP Style Guidelines*, found at [www.bjcp.org](http://www.bjcp.org).

## 2017 Beer School Syllabus

(Subject to change if necessary...)

### 1. January 21

#### **Introduction to Class Format**

**Alcohol and the Human Body** Physiology, Auto-fermentation, Blood Alcohol Content, and the effects of Alcohol on the body

#### **History of Beer in Europe -**

**Politics, Religion, and Beer, Oh My!**

**Light Lagers, Pilsners, and Light**

#### **Hybrids**

- 1 B,C American Lager
- 1 D Munich Helles
- 1E Dortmunder Export
- 2 A German Pils
- 2 B Bohemian (Czech) Pils
- 2 C American Pils
- 6 A Cream Ale
- 6 B Blonde Ale
- 6 C Kölsch

### 2. February 18

**Tasting and Evaluating** The Five Senses, BJCP judging, and score sheets. Discuss

components of the sample beers, write up and evaluate with score sheets.

#### **Amber and Dark Lagers**

- 3 A Vienna Lager
- 3 B Oktoberfest
- 4 A Dark American Lager
- 4 B Munich Dunkel
- 4 C Schwarzbier
- \*\*\* Pilsner Malt Tea 3°Lov.
- \*\*\* Brown Malt Tea ??°Lov.
- \*\*\* Vienna Malt Tea 4°Lov.
- \*\*\* Munich Malt Tea 10°Lov.

### 3. March 18

#### **Malting, Malts and Adjuncts**

##### **Bocks and Alts**

- 5 A Maibock / Helles Bock
- 5 B Traditional Bock
- 5 C Doppelbock
- 5 D Eisbock
- 7 A Northern German Alt
- 7 C Dusseldorf Alt
- \*\*\* Dehusked Carafa IIII ??°Lov.
- \*\*\* Roasted Barley ??° Lov.

4. April 8 Note: Not the third Saturday!

### **Water and Basic Brewing Chemistry**

#### ***Wheat, Rye, and Rauchbiers.***

- 6 D American Wheat Beer
- 15 A Weizenbier
- 16 A Belgian Wit
- 15 B Dunkelweizen
- 15 C Weizenbock
- 15 D Roggenbier
- 22 A Classic Rauchbier

5. May 27 Note: Not the third Saturday!

**Mashing, Lautering/Sparging** Mini-mash, all-grain, rests, step infusions, enzymes and conversion, and decoctions. Methods of sparging. Efficiency.

#### ***Amber, Brown, and Scottish Ales***

- 10 B American Amber Ale
- 10 C American Brown Ale
- 11 A English Mild
- 11 B Southern English Brown Ale
- 11 C Northern English Brown Ale
- 12 A Brown Porter
- 9 A Scottish Light 60/-
- 9 B Scottish Heavy 70/-
- 9 C Scottish Export 80/-
- 9 D Irish Red Ale

6. June 17

**Hops** Growing conditions and regions, uses, and utilization. Relationship of *cannabis sativa* to *humulus lupulu*. Sacred and herbal beers.

#### ***Single hopped beers and beers with alternative bittering ingredients***

7. July 15

**Brewing Procedures** Boiling, Hops Additions, Chilling, and Aeration.

#### ***Bitters, Pale Ales, and IPA***

- 8 A Standard/Ordinary Bitter
- 8 B Special/Best Bitter
- 8 C Extra Special Bitter (English Pale Ale)

- 10 A American Pale Ale
- 16 B Belgian Pale Ale
- 14 A English IPA
- 14 B American IPA
- 14 C Imperial IPA
- NON Black IPA

8. August 19

**Yeast and Fermentation** Strains of *Saccharomyces*, *Weizen* yeasts, *Bretanomyces*, other wild yeasts, and bacterias. Yeast life cycle. Starters, pitching, proper environments, and attenuation. Carbonation and draft service.

#### ***Porters and Stouts***

- 12 B Robust Porter
- 12 C Baltic (Imperial) Porter
- 13 A Dry Stout
- 13 B Sweet Stout
- 13 C Oatmeal Stout
- 13 D Foreign Extra Stout
- 13 E American Stout
- 13 F Russian Imperial Stout

9. September 16

**Recipe Formulation** Includes a review of all aspects of brewing and how to control their affects on the beer.

#### ***"Farmhouse" Ales and Sour Ales***

- 16 C Saison
- 16 D Bière de Garde
- 18 A Belgian Blond
- 17 A Berliner Weisse
- 17 B Flanders Red
- 17 C Flanders Brown / Oud Bruin
- 17 D Lambic (unblended)
- 17 E Gueze
- 17 F Fruit Lambic
- NON Faro

## 10. October 21

**Troubleshooting** Discuss BJCP Fault List and AHA Troubleshooter's Guide. Bring your questions!

### ***Strong Ales:***

#### ***Belgian, Scotch, English, and American***

- 18 A Belgian Blond Ale
  - 18 B Belgian Dubbel
  - 18 C Belgian Trippel
  - 18 D Belgian Golden Strong
  - 18 E Belgian Dark Strong
  - 19 A Old Ale
  - 19 B English Barleywine
  - 19 C American Barleywine
  - 9 E Strong Scotch Ale
- (14C Imperial IPA was served in Class 7.)

## 11. November 18

**Specialty Additions to Beer and Advanced Tasting** Manipulating additions of fruit, herbs, spices, smoke, woody things. Tasting to distinguish grain bill flavors from flavors produced by yeast, additions, and oxidation.

### ***Seasonal and Celebration Beers***

#### ***Winter Warmers and Christmas Ales***

## 12. December 16 (or thereabouts)

**Graduation** This is usually held at a good beer store, where the beers are selected at the beginning of the class. The date and time will be adjusted depending upon the location of the beer store selected.

### ***Students' choice of beers!***