

BRUSSELS BEER CHALLENGE

JUDGES INSTRUCTIONS

SECTION 1 – OVERALL FUNCTIONING OF THE COMMISSIONS

1. Discipline

As anonymity is a fundamental principle of the competition:

1. During the tasting the judges are required to keep silent and avoid gestures or facial expressions that might give away their impressions.
2. Before the serving of each sample, the score sheets that are handed out may bear technical information relative to the sample.
3. The staff that collects the sheets ensures they have been correctly filled out.
4. Jurors are not allowed to know the identification of a beer, its origins, price, points or awards, thus respecting total anonymity.
5. The use of private phones, tablets, laptops, ... is not allowed during the tasting sessions.

2. Mode of operation

Once the jury panels are formed, they will meet prior to judging to have their responsibilities and the judging process explained.

The panels are seated in a well aired, well lit and quiet hall where entry is prohibited to any person not directly involved with the judging sessions. Where possible the temperature is kept between 18°C and 22°C. Smoking and eating is not allowed. Perfume, aftershave and strong deodorant will be banned.

1. The judge decides whether or not to spit out beer under evaluation.

2. To assist to the judging process each judge will have the following available:

- Slices of white bread - Fresh water


3. A second hall next door but out of the jurors' sight is reserved for serving of the beer samples. Smoking is not allowed here either.
4. The beer will be poured by a trained festival staff member and will be served to the judge.
5. The tasting sessions are held in the mornings.
6. Each judge tastes a maximum 45 samples each day.
7. The BBC guarantees optimal tasting conditions for the judges.

SECTION 2 – ORDER AND TEMPERATURE OF PRESENTED BEERS

1. The purpose of the distribution of the Beers is to introduce to the commissions a homogenous successive set of samples. These series are examined in a rational order decided upon by the organizing committee.
2. Every morning before the first tasting session, it is recommended that for the palate calibration a beer of the same type as the series planned is presented to the tasters. This is a non-competing neutral tasting beer. This beer will be discussed by all judges.
3. The greatest efforts are made to ensure that the Beers are tasted at adequate serving temperatures. It is essential that all samples from the same category are tasted at the same temperature.

SECTION 3- DESCRIPTION OF THE SCORE SHEET

At the same time as the sample is served, each judge will receive the corresponding score sheet. The panel number must also be visible.

TASTING SHEET				
	CONTEST	DATE	JURY	TASTER
	CATEGORY			FLIGHT NUMBER
APPEARANCE	Colour Clarity Foam Foam stability	<input type="checkbox"/> Straw <input type="checkbox"/> Yellow <input type="checkbox"/> Gold <input type="checkbox"/> Amber <input type="checkbox"/> Red <input type="checkbox"/> Brown <input type="checkbox"/> Black <input type="checkbox"/> Cloudy <input type="checkbox"/> Opaque <input type="checkbox"/> Clear <input type="checkbox"/> Brilliant <input type="checkbox"/> Coarse <input type="checkbox"/> Medium <input type="checkbox"/> Fine <input type="checkbox"/> None <input type="checkbox"/> Collapsing <input type="checkbox"/> Ring <input type="checkbox"/> Thin Layer <input type="checkbox"/> Thick layer		
	COMMENTS			
AROMAS	Malt Hops Yeast Others	<input type="checkbox"/> Grainy <input type="checkbox"/> Bready <input type="checkbox"/> Caramel <input type="checkbox"/> Roast <input type="checkbox"/> Spicy <input type="checkbox"/> Herbal <input type="checkbox"/> Fruity <input type="checkbox"/> Citrus <input type="checkbox"/> Floral <input type="checkbox"/> Resiny <input type="checkbox"/> Woody <input type="checkbox"/> Estery <input type="checkbox"/> Phenolic <input type="checkbox"/> Sulphury		
	COMMENTS			
FLAVOUR & BODY	General characteristics Mouthfeel Carbonation Aftertaste	<input type="checkbox"/> Sweet <input type="checkbox"/> Bitter <input type="checkbox"/> Sour <input type="checkbox"/> Salty <input type="checkbox"/> Umami <input type="checkbox"/> Astringent <input type="checkbox"/> Mouth watering <input type="checkbox"/> Dry <input type="checkbox"/> Coating <input type="checkbox"/> Cloying <input type="checkbox"/> Low <input type="checkbox"/> Medium <input type="checkbox"/> High <input type="checkbox"/> Lively <input type="checkbox"/> Same as taste <input type="checkbox"/> New flavours <input type="checkbox"/> Short <input type="checkbox"/> Long		
	COMMENTS			
TECHNICAL QUALITY	Major faults Balance Drinkability	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Poor <input type="checkbox"/> Reasonable <input type="checkbox"/> Good <input type="checkbox"/> Excellent <input type="checkbox"/> Poor <input type="checkbox"/> Reasonable <input type="checkbox"/> Good <input type="checkbox"/> Excellent		
	COMMENTS			
CATEGORY	Appropriate for category	<input type="checkbox"/> No <input type="checkbox"/> Somewhat <input type="checkbox"/> Yes <input type="checkbox"/> Not enough <input type="checkbox"/> Too much		
FEEDBACK FOR THE BREWERS				SCORE
				/50

45 - 50 = Outstanding: World-class example of category. | **38 - 44 = Excellent:** Exemplifies category well, requires minor fine-tuning. | **30 - 37 = Very good:** Generally within category parameters, some minor flaws. | **21 - 29 = Good:** Misses the mark on category and/or minor flaws. | **14 - 20 = Fair:** Off flavours/aromas or major category deficiencies. | **00 - 13 = Problematic:** Major off flavours and aromas dominate. Hard to drink.

SECTION 4 - ROLE OF THE JUDGES

The judges verify and complete the information on the sheets relative to the sample. After sensory analysis of each sample the judge ticks the box on every line that corresponds to the appreciation of the given character. They then write any observations in the space reserved and return their sheet to the panel chairman. The opinion of the judges is final.