

# Beer Judge Certification Program (BJCP) Practice Test (Sample)

## Study Guide



**Everything you need from our exam experts!**

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# Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

**Remember:** successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

# How to Use This Guide

**This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:**

## **1. Start with a Diagnostic Review**

**Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.**

## **2. Study in Short, Focused Sessions**

**Break your study time into manageable blocks (e.g. 30 - 45 minutes). Review a handful of questions, reflect on the explanations.**

## **3. Learn from the Explanations**

**After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.**

## **4. Track Your Progress**

**Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.**

## **5. Simulate the Real Exam**

**Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.**

## **6. Repeat and Review**

**Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.**

**There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!**

## Questions

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- 1. Should judges' comments include elements from both brewing and bottling processes?**
  - A. Yes, they should include all elements**
  - B. No, only the brewing process matters**
  - C. Only if they are relevant**
  - D. No, it's not necessary**
  
- 2. If a gusher beer is encountered, what should the judge do?**
  - A. Ignore it**
  - B. Request a second bottle**
  - C. Ask for a replacement beer**
  - D. Score it as is**
  
- 3. According to best practices, how important is it to be quick while writing scoresheets?**
  - A. Not important at all**
  - B. Somewhat important**
  - C. Very important**
  - D. Only for novice judges**
  
- 4. Which exam assesses a judge's ability to taste and evaluate beer?**
  - A. Written Exam**
  - B. Styles Exam**
  - C. Flight Exam**
  - D. Practical Exam**
  
- 5. What is the role of a competition organizer regarding judging assignments?**
  - A. They assign judges randomly**
  - B. They manage conflicts of interest**
  - C. They provide beer samples**
  - D. They score the entries**

- 6. What role does yeast play in the brewing process?**
- A. Purifies the water used in brewing**
  - B. Adds color to the beer**
  - C. Ferments sugars into alcohol and carbon dioxide**
  - D. Preserves the beer from spoilage**
- 7. What defines the style of a "Porter"?**
- A. Generally light in color with fruity notes**
  - B. Generally dark with roasted malt flavors, including coffee or chocolate notes**
  - C. A bright and hoppy brew**
  - D. Sour and dry with a strong grain flavor**
- 8. What should a judge do if they encounter a serious defect in a sample?**
- A. Ignore it if it is minor**
  - B. Document it on the scoresheet**
  - C. Only discuss it with the head judge**
  - D. Raise it to the competition director**
- 9. What is the recommended temperature for serving Pilsner?**
- A. 30-35°F (0-2°C)**
  - B. 40-45°F (4-7°C)**
  - C. 50-55°F (10-13°C)**
  - D. 60-65°F (15-18°C)**
- 10. What writing implement should judges avoid to minimize interference in beer aroma?**
- A. Gel pens**
  - B. Colored pencils**
  - C. Wooden pencils**
  - D. Highlighters**

## Answers

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1. A
2. B
3. C
4. C
5. B
6. C
7. B
8. B
9. B
10. C

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## **Explanations**

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**1. Should judges' comments include elements from both brewing and bottling processes?**

- A. Yes, they should include all elements**
- B. No, only the brewing process matters**
- C. Only if they are relevant**
- D. No, it's not necessary**

In evaluating a beer, judges' comments should encompass elements from both the brewing and bottling processes. This is important because the quality and characteristics of the beer can be influenced significantly by both stages. For example, brewing involves various techniques, ingredients, and fermentation conditions that develop the base flavors and aromas. However, the bottling process, including how the beer is packaged, stored, and transported, can also affect its final taste and stability. Furthermore, issues such as oxidation or contamination during bottling can lead to off-flavors or spoilage, which are crucial for judges to note. A comprehensive approach that considers both brewing and bottling ensures a holistic evaluation of the beer, providing brewers with valuable insights for improvement. By addressing elements from both processes, judges help contribute to the overall understanding of beer quality and craftsmanship.

**2. If a gusher beer is encountered, what should the judge do?**

- A. Ignore it**
- B. Request a second bottle**
- C. Ask for a replacement beer**
- D. Score it as is**

If a gusher beer is encountered, the most appropriate action is to request a second bottle. A gusher is characterized by excessive carbonation causing the beer to bubble over when opened, which can affect the assessment of the beer's flavor, aroma, appearance, and other critical attributes. By opting for a second bottle, the judge allows for a fair evaluation under normal conditions, where the beer can be poured properly without the interference of excessive foaming. This ensures that the judge can accurately assess the beer based on its intended characteristics. In competitive beer judging, maintaining the integrity of the evaluation is paramount. While some judges might score the gusher as it is or ask for a replacement, the request for a second bottle is the standard approach to ensure that the assessment can be done correctly and consistently.

**3. According to best practices, how important is it to be quick while writing scoresheets?**

- A. Not important at all**
- B. Somewhat important**
- C. Very important**
- D. Only for novice judges**

Being quick while writing scoresheets is very important for several reasons that enhance the efficiency and effectiveness of the judging process. Timeliness in writing scoresheets allows judges to capture their immediate impressions while the sensory experience of tasting the beer is still fresh. This can lead to more accurate and detailed evaluations, as flavors and aromas can fade or be influenced by subsequent samples. Additionally, a quick approach helps maintain the overall flow and pacing of the competition. Beer judging often involves numerous entries, and taking too long on each scoresheet can delay the entire judging process. Being efficient also allows judges to provide feedback in a timely manner, benefiting brewers who depend on the insights contained in the scoresheets for improvement. Overall, emphasizing speed in this context does not compromise the quality of the judge's observations but rather enhances the overall experience for both the judges and the participants in the competition.

**4. Which exam assesses a judge's ability to taste and evaluate beer?**

- A. Written Exam**
- B. Styles Exam**
- C. Flight Exam**
- D. Practical Exam**

The Flight Exam is designed specifically for assessing a judge's ability to taste and evaluate beer. In this format, judges are presented with a selection of beers to taste and critique based on their sensory attributes, such as aroma, flavor, mouthfeel, and overall impression. The goal of the Flight Exam is to evaluate a judge's proficiency in identifying beer styles, recognizing defects, and articulating tasting notes. This is distinct from other types of assessments, such as the Written Exam, which tests the judge's knowledge of beer styles, brewing processes, and BJCP guidelines through written questions, and the Styles Exam, which focuses on a judge's understanding of different beer styles and their characteristics. While the Practical Exam could refer to various hands-on evaluations within the BJCP framework, it does not specifically target the tasting aspect as the Flight Exam does. Thus, the correct choice accurately reflects the component of the BJCP evaluation process dedicated to sensory analysis of beer.

**5. What is the role of a competition organizer regarding judging assignments?**

- A. They assign judges randomly**
- B. They manage conflicts of interest**
- C. They provide beer samples**
- D. They score the entries**

The role of a competition organizer in managing judging assignments primarily involves overseeing conflicts of interest. This ensures that judges are assigned to evaluate entries in a manner that maintains the integrity and fairness of the competition. By identifying and mitigating potential conflicts, such as when a judge knows a competitor personally or has a financial stake in the outcome, the organizer helps to foster a fair judging environment that upholds the standards of the competition. Effective management of conflicts of interest also supports the credibility and reliability of the judging process. This is critical because the aim of a competition is not merely to score the beers but to provide a fair assessment that reflects the quality and characteristics of the entries. Organizers play a crucial role in ensuring that each judge can objectively evaluate the beers without bias due to personal relationships or interests. In contrast, assigning judges randomly might seem simple but does not address the complexities related to potential biases. Providing beer samples is indeed part of the competition logistics but does not relate specifically to the assignment of judges. Scoring the entries is typically the responsibility of the judges themselves, rather than the organizers. Thus, managing conflicts of interest represents a vital aspect of the organizer's responsibilities in maintaining an equitable evaluation process.

**6. What role does yeast play in the brewing process?**

- A. Purifies the water used in brewing**
- B. Adds color to the beer**
- C. Ferments sugars into alcohol and carbon dioxide**
- D. Preserves the beer from spoilage**

Yeast is a crucial microorganism in the brewing process primarily responsible for fermentation. During fermentation, yeast metabolizes the sugars found in the wort, which is the liquid extracted from malted grains. Through this process, yeast converts the sugars into alcohol and carbon dioxide. The production of alcohol gives beer its alcoholic content, while the carbon dioxide contributes to the beer's carbonation and mouthfeel. This fermentation stage is essential for developing the beer's aroma and flavor profiles as well, as different yeast strains can contribute various characteristics to the final product. While yeast can have some minor roles in preservation and nuances in flavor, its primary and most significant role is indeed the conversion of sugars into alcohol and carbon dioxide, making it a fundamental component of brewing.

## 7. What defines the style of a "Porter"?

- A. Generally light in color with fruity notes
- B. Generally dark with roasted malt flavors, including coffee or chocolate notes**
- C. A bright and hoppy brew
- D. Sour and dry with a strong grain flavor

The style of a "Porter" is defined primarily by its dark color and the rich flavors derived from roasted malts. This includes prominent notes such as coffee and chocolate, which are hallmarks of this beer style. The roasting process of the malts contributes a deep, complex flavor profile that distinguishes porters from lighter beer styles. Porters typically have a medium to full body with low to moderate hop bitterness, allowing the malt flavors to shine. The combination of these characteristics results in a smooth and satisfying drinking experience, often with a slightly sweet finish that balances the roast. Other choices do not align with the definition of a porter. For example, light-colored beers with fruity notes do not capture the essence of the dark and roasted qualities that define a porter. Similarly, beers that are bright and hoppy or sour and dry would fall under different styles entirely, such as IPAs or sour ales, respectively. Thus, the defining features of a porter are its deep color and the complex flavors produced by roasted malts, particularly the chocolate and coffee notes.

## 8. What should a judge do if they encounter a serious defect in a sample?

- A. Ignore it if it is minor
- B. Document it on the scoresheet**
- C. Only discuss it with the head judge
- D. Raise it to the competition director

In the context of judging beer samples, a serious defect refers to a significant flaw that adversely affects the overall quality of the brew. Documentation on the scoresheet is crucial because it provides an official record of the defect encountered, which is important for both the brewer and the competition organizers. This feedback facilitates learning and improvement for the brewer, allowing them to understand where their product may have gone wrong. By documenting the defect, judges can help ensure that the competition maintains high standards through accountability and transparency. Additionally, having an accurate record is beneficial for any discussions that might occur later regarding the judging results or any potential re-evaluations of entries. The other options do not promote the importance of communicating the findings adequately. Ignoring a minor defect overlooks the responsibility of the judge to assess and provide constructive criticism. Discussing it only with the head judge could limit the transparency of the judging process, and raising it to the competition director may not be necessary unless it has broader implications for the competition. By choosing to document it on the scoresheet, the judge performs their role responsibly, fostering an environment of improvement and high-quality standards.

**9. What is the recommended temperature for serving Pilsner?**

- A. 30-35°F (0-2°C)
- B. 40-45°F (4-7°C)**
- C. 50-55°F (10-13°C)
- D. 60-65°F (15-18°C)

The recommended serving temperature for Pilsner is 40-45°F (4-7°C). This range allows the delicate hop character and crisp malt profile of the Pilsner style to be fully appreciated. Pilsners are typically light in body and have a refreshing quality, making them ideally served cold. At temperatures below this range, such as 30-35°F (0-2°C), the beer may be too cold, which can suppress flavors and aromas that are important for enjoying the style. If served too warm, like at 50-55°F (10-13°C) or even 60-65°F (15-18°C), the beer may lose its refreshing qualities and the hoppiness may become overstated, leading to an unbalanced flavor profile. Serving Pilsner within the recommended range ensures that drinkers can appreciate its intended characteristics, such as its crispness, refreshing finish, and overall balance.

**10. What writing implement should judges avoid to minimize interference in beer aroma?**

- A. Gel pens
- B. Colored pencils
- C. Wooden pencils**
- D. Highlighters

Judges should avoid using wooden pencils during beer evaluations to minimize interference in beer aroma. The reason for this is that wooden pencils can impart a woody or graphite scent, which may disrupt or obscure the delicate aromas of the beer being judged. In a sensory evaluation, especially when assessing aromas, it is crucial to eliminate any potential contaminants that can affect a judge's perception. In contrast, gel pens, colored pencils, and highlighters do not have the same potential to release odors that could interfere with the evaluation process. Although each of these may have their own issues, such as drying time or smudging, they do not typically emit aromas that would impact the tasting experience in the same way that wooden pencils do. Therefore, wooden pencils are the writing implement that should be avoided to ensure that the judges can accurately assess the beer's aroma without any unwanted distractions.

## Next Steps

**Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.**

**As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.**

**If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at [hello@examzify.com](mailto:hello@examzify.com).**

**Or visit your dedicated course page for more study tools and resources:**

**<https://beerjudgecertprogram.examzify.com>**

**We wish you the very best on your exam journey. You've got this!**

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