



If you have questions or comments to this Guide or the materials referenced, please contact the organisers at [dmhb@haandbryg.dk](mailto:dmhb@haandbryg.dk). See also <http://www.haandbryg.dk> for updated information.

You have volunteered as a beer judge for the first ever Danish Homebrewing Competition – "Danmarks mesterskab i Haandbrygning", which will take place on Saturday the 11<sup>th</sup> of May at the 2002 Danish Beer Festival. Many thanks for offering you time and effort!

## Background

Homebrewing in Denmark has been languishing in the doldrums for a long time. In fact, until 2001, there was no local source of specialised yeasts, grains and hops at all. The very term "homebrew" (Hjemmebryg) conjured up images of a dubious-tasting, yeasty but alcoholic liquid served by one's uncle back in the 1970s. For this reason the term "Haandbrygning" (hand-brewing) has evolved to try to distinguish the high quality handcrafted product from its predecessor.

This is not to say, however, that a few skilled homebrewers have not been brewing and refining their skills during these years in the wilderness, and it would appear that the tide is turning. The first Danish supplier of ingredients and equipment has been established, and a new generation of brewers are starting out – possibly by borrowing the old fermenter from their uncle's loft!

It is hoped that this first Danish Competition will contribute to popularising this hobby, and banishing the remaining prejudices regarding homebrewed beer.

## The Styles

Due to the relatively few participants, we have kept the number of style categories down to a minimum, while making them reasonably broad in their definitions. See the accompanying Style Guide for the definitions of the styles. Their broadness does not make judging any easier, so your knowledge of all the "sub-styles" will be tested, as appropriateness for style is still important in judging the beers.

If a beer appears to have been submitted to the wrong category, then if all judges are in agreement it shall be re-designated as being in the Open, or another if it clearly fits one of the other categories very well. This should be indicated on the Score Sheet.

Judging beers in the Open category should not be "easier on the beer", although there are no style guidelines to overread. Instead, the judging should be more critical of the balance and components of the drinking experience, and the overall score should be cross checked to make sure that it corresponds with an equally-enjoyable beer from one of the designated categories. This could affect the awarding of the Best of Show award.

## Scoring

The scoring system has been based on the American BJCP 50-point system, with the following range definitions:

| Point range | Betydning     | Meaning                 |
|-------------|---------------|-------------------------|
| 45-50       | Verdensklasse | Outstanding/world class |
| 38-44       | Ekstrem god   | Excellent               |
| 30-37       | Meget god     | Very good               |
| 21-29       | God           | Good                    |
| 14-20       | OK            | Fair                    |
| 0-13        | Dårlig        | Problematic             |



The accompanying Score Sheet should be used to score each beer. Exactly how you use this will be up to personal preference, but a good reference can be found in the section entitled "Judging Process" in the BJCP Study Guide, found at <http://www.mv.com/ipusers/slack/bjcp/study.html>

Particularly worth noting is that comments should be objective, related to the drinking experience, rather than offering advice to the brewer on techniques. For example, it is better to write "Should have had more hop aroma" than "try using dry-hopping". They should also be constructive – all flaws should be objectively described. It is better (if harder) to write "excessive tannins dominate the flavour" than "Nasty". The latter says more about the judge than the beer!

## Language

Please write comments on the Score Sheet in the language you find best for such descriptive work. The DMHB organisers offer translation into Danish if this should be necessary, as it may well be when use of subtly nuanced phrases are used.

## Practical details

Three bottles of each beer are submitted for the competition. At the time of writing, we do not know precisely how many judges will be taking part.

Our suggestion is that the first bottle of each beer is shared between all the judges, being served to each in turn, with attention being paid to possible disturbance of any yeast sediment. The second bottle can be used at a later stage, if a re-tasting is requested in order to determine an overall winner. The third bottle is kept in case one of the other bottles turns out to be spoilt, spills or gets shaken up.

## Prizes

Six prizes will be awarded. A Diploma issued by Dansk Ølenthusiaster will go to the highest scoring beer in each of the five Style categories. In addition to this, the highest-scoring beer of the competition will receive a Best of Show award.

There may be sponsor-donated prizes in addition to the Diplomas. You may be asked to say a few words at the awarding of the prizes, which will take place on the podium at the Beer Festival.

## A final word

You are encouraged to relax and enjoy the competition, which is held for the sake of enjoyment and good beer. Careers and reputations are **not** being made and broken on this occasion – but interest and community spirit are being created. Our experiences here will go to creating an even better event next year.