



Campaign for Real Ale

Stroud CAMRA

GBG POTY Selection Process



Stroud CAMRA has worked for many years to refine the selection process to ensure it is fair and free of bias. The process starts by analysing reviews carried out by regular CAMRA members on the NBSS (National Beer Scoring System). This data together with local branch knowledge allows Stroud CAMRA to shortlist around 12 of our 80ish pubs that will be subject to the formal local selection process. You will be pleased to know that this selection process is not the result of one review visit, rather three visits through the year, Spring, Summer & Autumn. Each review is carried out using two reviewers minimum and different reviewers perform each of the three reviews. The review centres on the quality of the cask beer with all cask beers on the bar scored 1 to 5 as follows:

1. *Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.*
2. *Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.*
3. *Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.*
4. *Very Good. Excellent beer in excellent condition.*
5. *Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.*

Stroud CAMRA also measures the temperature that the beer is served at. Cask beers should be served at cellar temperature, which is defined as 11-13°C. Stroud CAMRA elects to use the Cask Marque recommendation of 10-14°C allowing the publican some leeway on this. Marks are deducted for beer above or below the Cask Marque recommended temperature. The pub is then awarded an overall mark taking account of the beer scores, how welcoming the pub is & the ambience as follows:

1. *Non-starter*
2. *Weak candidate*
3. *Moderate to strong candidate*
4. *Very strong candidate*
5. *Superlative candidate*

Records are maintained of all pub reviews performed through the year. At the end of the year the overall scores for each pub are averaged and a ranked list produced. At a final selection meeting this list is then scrutinised and a discussion held over which of our top scoring pubs get on to a shortlist of, normally 8 for inclusion in the guide.

CAMRA pub reviewers will not normally announce themselves but may be noticed by behaviour such as drinking halves of every cask beer on the bar or measuring the temperature of the beer.

CAMRA pub reviewers will NEVER seek any form of inducement or favour for a good score. If this is suspected please contact Stroud CAMRA (stroud@gloucestershire.camra.org.uk) so that an investigation can be carried out and action taken.