

Beer Style & Yeast Strains

- In an ESB (Extra Special Bitter or Strong Bitter) at what *perceptible* level, if any is diacetyl appropriate?
 - High – Moderate
 - Moderate - Low
 - Low - none
 - Not acceptable
 - All the above
- What is the Original Gravity Range for an ESB?
 - 1.046 – 1.060
 - 1.038 – 1.046
 - 1.052 – 1.064
 - 1.064 – 1.070
 - None of the Above
- What is another name *commonly* used for American Style Pilsner?
 - Cream ale
 - Pre-prohibition lager
 - American Standard Lager
 - C.A.P.
 - B and D
- What are *acceptable* characteristics of an American Style Pilsner?
 - Acetaldehyde
 - DMS
 - Medium to High Hop Bitterness
 - B and C
 - All of the Above
 - ***NOTE – the orig question had diacetyl as acceptable where it is not in a CAP.
- What is/are the *common* adjunct(s) used in an American Style Pilsner?
 - Maize
 - Rice
 - 6-row malt
 - Noble hops
 - All the above
- What is the *primary* difference in the types of yeast typically used in Berliner-Weisse and its southern cousin Bavarian Hefe-Weissen?
 - One is normally flocculent, the other is not
 - One produces distinct banana and clove like esters, the other doesn't
 - One is a top fermenting yeast, the other is not
 - None of the Above
 - All of the Above
- In the Brewing process, what is *unique* to Berliner-Weisse?
 - Single infusion mash
 - Very long boil
 - Turbid mash
 - Dry hopping
 - None of the above
 - NOTE – although the previous answer, 'not boiled', is correct, there are a few places that do boil their product. Traditionally a turbid mash is the best answer.
- What other organism *besides* yeast is used to produce Berliner-Weisse?
 - Torulaspora delbrueckii
 - Brettanomyces (var.)

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- c. Lactobacillus delbruckii
 - d. Pediococcus damnosus
 - e. B and C
 - f. All the above
9. What two flavors are *traditionally* added to Berliner-Weisse when it is served?
- a. Lemon and mit schuß
 - b. mit schuß and Himbeere (Raspberry)
 - c. Himbeere (Raspberry) and Waldmeister (Woodruff)
 - d. Waldmeister (Woodruff) and Lemon
10. True or False
In a Saison; Earthy Cellar Like and Musty Aromas are *not* ok?
11. Brettanomyces yeast have been *traditionally* found where?
- a. Only in bad Wine
 - b. In Baltic Porters
 - c. In Abbey Style Ales
 - d. In Bavarian Hefe-Weissen
 - e. None of the Above
 - f. NOTE – This answer may be tricky. The historical Baltic porters were are bound to have some Brett in them. It is also found in 'bad' wine and have been found in abbey beers also. It pretty much was found in anything. I would change this to read what HASN'T it been found it.
12. Biere de Garde *originates* from what country?
- a. Belgium
 - b. France
 - c. Poland
 - d. United States
 - e. None of the above
13. Match the *best* descriptor with the style :

1. ESB	a. Tart, sour, effervescent
2. American Pilsner	b. Hoppy, Carmally
3. Berliner Weiss	c. Highly carbonated, fruity, dry
4. Hefe Weizen	d. Spicy, toasty, musty
5. Saison	e. Hoppy, clean, smooth
6. Biere de Garde	f. Spicy, fruity, wheaty

Answers : 1-b, 2-e, 3-a, 4-f, 5-c, 6-d