Brew Like a Monk

1. Match the monastery and a related fact or word
   a. Orval                      1. Registered first Trappist trademark
   b. Chimay                    2. Uses no dark malts
   c. Westmalle                 3. Numbers on caps ‘best after’ date
   d. Rochefort                 4. Brettanomyces
   e. Westvleteren              5. First to use ‘candi sugar’

Answer a-4, b-1, c-5, d-3, e-2

2. Match the monastery with their product description:
   a. Orval                     1. Most known for Triple
   b. Chimay Premiere (Red)     2. Richest of these beers
   c. Westmalle X               3. Most strikingly different
   d. Rochefort 10              4. The most ‘banana’ character

Answer a-3, b-4, c-1, d-2

3. Which one of these beers is least like the others?
   a. Chimay White
   b. Achel Blond
   c. Westmalle Tripel
   d. Bink Tripel
   e. Westvleteren Blond

4. When Brewery Ommegang brews Ommegang Ale it pitches at the “conventional” rate of 18.5 mill/mil, but when Duvel brews Ommegang Ale it pitches at 8 mill/mil. This is because:
   a. Duvel adds enzymes during fermentation
   b. The Ommegang Ale produced at Duvel is less attenuated
   c. Duvel top crops very viable yeast
   d. The water at Duvel is softer

5. Which one of these is a Trappist brewed beer?
   a. Leffe Bruin
   b. Affligem Tripel
   c. St. Bernardus Abt 12
   d. Val-Dieu Blonde
   e. All of the above
   f. None of the above

6. When American yeast producers suggest fermentation parameters they present fail safe numbers. In fact, some Belgian brewers ferment at relatively high temperatures. To replicate this:
   a. Pitch when wort cools to 80F
   b. Keep your wort in an 80-plus environment in winter
   c. Pitch in the low 60s, let heat generated in fermentation take it into 80s
   d. Ferment it in the 60s, raise it to the 80s for secondary
7. Rochefort uses a little coriander in its beers; what other spices do you find in the beers Trappists distribute?
   a. Orange peel
   b. Grains of paradise
   c. Anise
   d. **None of the above**
   e. All of the above

8. For strong pale styles (like tripel) Belgian brewers often include how much sugar in the bill?
   a. No sugar
   b. About 5%
   c. Up to 10%
   d. **About 15%**
   e. More than 25%

9. Which three breweries share the same yeast?
   a. Chimay, Westmalle and Orval
   b. Chimay, Rochefort and Achel
   c. **Westmalle, Westvleteren and Achel**
   d. Orval, Chimay and Rochefort
   e. Westvleteren, Westmalle and Chimay

10. True/False: Trappist beers are always brewed using soft water.

11. Which of these is/are the mostly likely causes of ethyl acetate (solventy, like nail polish remover)
    a. Increased fermentation temperatures and higher pitch rates
    b. Higher pitching rates and open fermentation
    c. Open fermentation (more contact with oxygen) and Belgian yeast strains
    d. **Belgian yeast strains and Increased fermentation temperatures**

12. Which of these monasteries add a different yeast (than primary) when bottle conditioning?
    a. Westmalle
    b. **Orval**
    c. Westvleteren
    d. Rochefort
    e. None of the above
    f. All of the above

13. One way to consider digestibility is to look at attenuation. Apparent attenuation of most Trappist beers is:
    a. In the mid-to-high 70s
    b. **In the mid-to-high 80s**
    c. In the 90s.
d. Varies too much to characterize
e. None of the above

14. At Duvel, cold conditioning means:
   a. Five days as 5 °F (41 °F)
   b. At least 10 days below 0 °C (freezing)
   c. At least three weeks below 0 °C (freezing)
   d. Two weeks at 6-8 °C (43-46 °F)

15. Trappist, abbey and other strong Belgian ales are usually carbonated at:
   a. 7 grams per liter (3.5 volumes) and higher
   b. 4-5 grams per liter (2-2.5 volumes)
   c. 12 grams per liter (6 volumes) and higher
   d. None of the above