Celebrating Session Beers

1. Which of these BJCP beer styles can have a alcohol content over 4%?
   a. Lite American Lager
   b. Mild Ale (brown/dark or pale)
   c. Berliner Weisse
   d. Ordinary Bitter
   e. Scottish 80/-

2. What is the approximate percentage of recognized BJCP beer styles with an acceptable strength of 5% ABV or less?
   a. 30%
   b. 40%
   c. 50%
   d. 60%
   e. none of the above

3. True or False: The term “session beer” evolved from the two 4-hour periods when English pubs were legally open for service (11 am-3 pm, 7 pm-11 pm).

4. True or False: Objective measures of drinkability have been firmly established in the brewing industry.

5. True or False: The physiological sensation of satiety is the opposite sensation of drinkability.

6. True or False: The concept of ‘cognitive effect’ can be described as a person’s belief that a specific beer style, color or brand connotes certain negative characteristics. (e.g. many people associate darker color with alcoholic strength or believe that Budweiser always gives them headaches.)

7. True or False: One can eliminate the ‘cognitive effect’ by serving a beer in a clear glass or by withholding brand/style information.

8. True or False: The technique of “heavy brewing” can be explained simply by brewing a higher gravity beer and diluting it with water prior to packaging.

9. Of the listed malts, which is least appropriate in a session beer recipe:
   a. Pilsner malt
   b. Wheat malt
   c. Mild Malt
   d. Crystal malt
   e. Vienna malt
   f. None of the above

10. Which mass schedule would produce a more ‘sessionable’ beer:
    a. 120F and 142F
    b. 133F and 158F
    c. 142F
    d. 150F
    e. 158F
    f. all of the above

11. Which characteristic of yeast strains is the most suitable for the production of session beers?
    a. High ester profile
    b. High degree of attenuation
    c. Top cropping yeast
    d. Low flocculation
    e. Low alcohol tolerance

12. Which sensual/flavor characteristic does not detract from a beers “sessionability.”
    a. High carbonation
    b. Viscosity
    c. Astrigency
    d. Bitterness
    e. All detract