## Summary of Program Resources by Level

Resource	Certified	Certified	Advanced	Master
	Beer Server	Cicerone®	Cicerone™	Cicerone®
Tasting Beer – Randy Mosher	•	•	•	•
The Oxford Companion to Beer		•	•	•
Draught Beer Quality Manual		•	•	•
Draught Beer Quality Fact Sheets		•	•	•
Road to Cicerone: Keeping & Serving Beer Course		•	•	•
Cellarmanship – Patrick O'Neill			•	•
The Brewers Association's Guide to Starting Your Own Brewery – Dick Cantwell				•
2015 BJCP Style Guidelines	•	•	•	•
Brewers Association Style Guidelines				•
Road to Cicerone: German Beer Styles Course		•	•	•
Road to Cicerone: British & Irish Beer Styles Course		•	•	•
The Beer Bible – Jeff Alworth			•	•
Great Beers of Belgium – Michael Jackson			•	•
Amber, Gold & Black – Martyn Cornell			•	•
The Homebrewer's Guide to Vintage Beer – Ron Pattinson			•	•
IPA – Mitch Steele			•	•
Wild Brews – Jeff Sparrow			•	•
Farmhouse Ales – Phil Markowski			•	•
Brew Like a Monk – Stan Hieronymus			•	•
Aroxa Website and Flavor Cards		•	•	•
Tasty – John McQuaid			•	•
Neurogastronomy – Gordon M. Shepherd				•
Designing Great Beers – Ray Daniels			•	•
Brewing Classic Styles – Jamil Zainasheff		•	•	•

Brewing with Wheat – Stan Hieronymus		•	•
How to Brew – John Palmer	•	•	•
New Brewing Lager Beer – Greg Noonan		•	•
Radical Brewing – Randy Mosher		•	•
American Sour Beers – Michael Tonsmeire		•	•
Malt – John Mallett		•	•
For the Love of Hops – Stan Hieronymus		•	•
Yeast – Chris White and Jamil Zainasheff		•	•
Water – John Palmer and Colin Kaminski			•
MBAA Handbook: Raw Materials and Brewhouse Operations – Karl Ockert		•	•
MBAA Handbook: Fermentation, Cellaring, and Packaging Operations – Karl Ockert		•	•
Malts and Malting – Dennis Briggs			•
Brewing Yeast and Fermentation – Christopher Boulton			•
Brewing Science and Practice – Briggs, Boulton, Brookes, and Stevens			•
The Brewmaster's Table – Garrett Oliver	•	•	•
On Food and Cooking - Harold Magee			•
Mastering Cheese – Max McCalman			•
The Drunken Botanist - Amy Stewart			•
Bitter – Jennifer McLagan			•