

CERTIFIED BEER SERVER PREP TALKS

SESSION #2

Question 1: What beer characteristics are impacted by malt?

Malt influences a number of different beer characteristics:

Sugar and alcohol: Malt provides the sugar that is fermented by yeast to produce alcohol and carbon dioxide in the finished beer.

Flavor: Malt brings a wide variety of different flavors to beer.

Color: The types of malt used ultimately determine the color of the finished beer.

Body: Various malt compounds impact the body of the beer.

Question 2: What grain is most commonly malted for use in beer?

Malted barley is the primary grain used to make beer, though some beers incorporate significant amounts of malted wheat.

Question 3: What are the three steps of the malting process?

The three steps of the malting process are:

Steeping—soaking the barley kernels (seeds) in water to begin the growth process

Germination—maintaining the kernels for several days to allow growth to continue

Kilning—first drying the kernels to halt growth, followed by application of higher heat to toast the grain

Question 4: Which step in the malting process is responsible for the flavor of the finished malt?

The kilning step is responsible for the different flavors found in different types of malt. Depending on the temperature and duration of kilning, a wide variety of different malt flavors can be produced.

Question 5: Name five different flavors that malt might contribute to a beer:

Malt flavors are often referred to as “bakery flavors,” since many of the flavors that come from malt can appear in baked goods. A wide variety of different malt flavors are possible, including but not limited to: flour, bread dough, white bread, wheat bread, water cracker, bread crust, biscuit, graham cracker, toast, caramel, pie crust, nutty, toffee, chocolate, dark/dried fruit (e.g., prune, plum, fig), roast, burnt, and coffee.

