

CERTIFIED BEER SERVER PREP TALKS

SESSION #3

Question 1: What beer characteristics are impacted by hops?

Hops primarily provide two characteristics to beer:

- Bitterness—hops are responsible for the bitterness found in beer.
- Flavor/aroma—a wide variety of different aroma compounds found in hops help to produce the characteristic flavor profiles of hoppy beers like IPAs.

Question 2: Describe the hop flavors typically associated with traditional hop-producing regions:

Germany/Czech Republic

- Common flavor descriptors for German and Czech hops include floral, minty, peppery, perfumy, and spicy.

UK

- Common flavor descriptors for British hop varieties include herbal, earthy, and green tea.

American

- American hops exhibit a wide range of different hop flavors including citrus (grapefruit, tangerine, etc.), tropical fruit (pineapple, mango, papaya, guava, etc.), piney/resiny, and onion/garlic.

Question 3: What flavor characteristics distinguish an ale from a lager?

Ales feature perceivable levels of fruity flavors (called esters), while lagers do not. Consequently, lagers are sometimes described as tasting “cleaner” than ales due to the lack of fermentation-derived flavors.

Question 4: Some yeast produce flavors during fermentation known as phenols. What common flavor words could you use to describe yeast-produced phenolic flavors?

Yeast phenolics are often described as peppery (like black or white peppercorns), clove, nutmeg, or allspice.

Question 5: Can you name a beer style that typically has yeast-derived phenolic flavors?

German Weissbiers use a yeast strain that produces large amounts of clove-like phenolic flavor. Many Belgian styles of beer also use yeast strains that can produce phenolic flavors.



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Question 6: What flavor descriptors would you use to describe *Brettanomyces* flavors?

Common flavor descriptors for *Brettanomyces* include horse blanket, wet wool, leather, and barnyard. Although most of these flavors don't sound very enjoyable, they can contribute to a pleasantly complex flavor profile when present at low to moderate levels in certain beers. Note that *Brettanomyces* does not make beer sour. Acidity in beer is usually produced through bacterial fermentations.

Question 7: What flavors do bacteria like *Lactobacillus* and *Acetobacter* produce in beer?

First and foremost, most bacteria used to ferment beer produce acids that make the beer sour. *Lactobacillus* produces lactic acid which gives beer a softer sourness akin to yogurt. *Acetobacter* produces acetic acid which is a bit harsher, smelling and tasting like vinegar.

