

CERTIFIED BEER SERVER PREP TALKS

SESSION #4

Question 1: During which stage of the brewing process is malt starch converted into sugar?

Conversion of starch to sugar occurs during mashing.

Question 2: During which stage(s) are hops added during the brewing process?

Hops are typically added during the boil, though they can also be added at other points in the process such as during the whirlpool or following primary fermentation. Hops added earlier in the boil will primarily impart bitterness to the beer, while hops added later in the boil provide more flavor and aroma compounds. Similarly, hops added either in the whirlpool or after fermentation primarily contribute aroma to the beer.

Question 3: During which stage of the brewing process is sugar converted into alcohol and carbon dioxide?

Yeast convert sugar into alcohol (ethanol) and carbon dioxide during fermentation.

Question 4: What is dry hopping?

Dry hopping describes the process of adding hops to a fermenter following primary fermentation. Dry hopping imparts a high amount of hop aroma to beer, and brewers commonly use dry hopping when making styles such as IPA.

Question 5: Describe the two different methods used to carbonate beer:

Beer can be carbonated using forced carbonation or bottle conditioning.

- Forced carbonation involves applying pressurized carbon dioxide to a finished tank of beer, effectively forcing the carbon dioxide to dissolve into the beer.
- Bottle conditioning harnesses yeast's ability to produce carbon dioxide to carbonate the beer. The beer is packaged with live yeast and a small amount of sugar and is then allowed to undergo a secondary fermentation in the bottle. Because the carbon dioxide produced by this fermentation cannot escape, it dissolves into the beer.

