

CERTIFIED BEER SERVER PREP TALKS

SESSION #8

Question 1: What organization maintains the style guidelines used by the Cicerone Certification Program?

At Cicerone, we use the style guidelines produced by the Beer Judge Certification Program (BJCP).

Question 2: What unit is used to measure bitterness in beer?

Bitterness in beer is measured using IBUs (International Bitterness Units)

Question 3: How is perceived bitterness different from the direct measurement of bitterness?

IBUs measure the amount of bitter hop compounds present in the beer. However, other beer attributes such as sweetness, alcohol content, and carbonation can impact the perception of bitterness, either decreasing it or increasing it. For example, a German Pils with 40 IBUs might taste assertively bitter, while an Imperial Stout with 40 IBUs might only exhibit moderate bitterness due to significant levels of alcohol and residual sweetness.

Question 4: What unit is used to measure carbonation in beer?

In the US, carbonation is typically measured in volumes of CO₂. Most places outside of the United States measure carbonation in grams per liter of CO₂.

Question 5: What characteristics would you expect in a beer with high attenuation? What about one with low attenuation?

Attenuation describes the amount of sugar consumed by yeast during fermentation. Beers with high attenuation are typically dry (indicating a lack of residual sugar) and lighter in body, while beers with low attenuation typically show higher levels of residual sugar and fuller bodies.

