CERTIFIED BEER SERVER PREP TALKS

SESSION #9

Question 1: What flavor differences would you expect in a beer made with Pilsner malt vs. one made with Munich malt?

Pilsner malt will produce a beer that is pale gold in color, with flavors of white bread and water cracker. A beer made entirely with Munich malt will be brown in color with flavors of toast and bread crust.

Question 2: What characteristics distinguish a German Pils from a Czech Premium Pale Lager?

The key differences between German Pils and Czech Premium Pale Lager include:

- Color - A Czech Premium Pale Lager is typically golden in color—a little bit darker than a German Pils which is usually straw or pale yellow.
- Body – Czech Premium Pale Lager is typically fuller in body than a German Pils.
- Bitterness –While both beers have similar IBU numbers, German Pils typically exhibits a higher level of perceived bitterness due to its lighter body and lower level of residual sugar.
- Diacetyl - Sometimes Czech Premium Pale Lagers will have a low amount of a butter flavor called diacetyl, which should never be found in a German Pils.

Question 3: Name a commercial example of the Czech Premium Pale Lager style:

The classic example of the style is Pilsner Urquell. Other examples of the style include Staropramen, Czechvar, and Oskar Blues Mama's Little Yella Pils.

Question 4: What fermentation flavors define a German Weissbier?

The two most prominent flavors in the majority of Weissbiers are banana and clove. All beers made with Weissbier yeast feature these two flavors.

Question 5: What characteristics distinguish a Berliner Weisse from a Gose?

Both Berliner Weisse and Gose are German wheat ales with significant lactic acidity and fairly high carbonation. However, a Gose is brewed with salt and coriander, which gives it a significantly different flavor profile compared to Berliner Weisse.