

# CERTIFIED BEER SERVER PREP TALKS

## SESSION #10

**Question 1: What ingredient, introduced in the early 1800s, dramatically changed the formulation of Porter?**

Black patent malt, made available for the first time in 1817 by Daniel Wheeler's patented invention of a roasting drum. Even a small amount of this heavily roasted malt could impart tremendous color and roast flavor to beer.

**Question 2: Guinness Draught is a classic example of what stout sub-style?**

Guinness Draught exemplifies the Irish Stout style.

**Question 3: What unique ingredient is commonly used to make sweet stouts?**

Sweet stouts are often brewed with lactose. Yeast cannot ferment lactose, so the sugar remains intact in the finished beer, providing sweetness and a bit of body.

**Question 4: What flavors would you likely find in a Scottish Wee Heavy?**

The primary flavor found in Wee Heavy is a rich, caramel-toffee malt note. Beyond that, secondary malt flavors can include chocolate and dark or dried fruit.

