

CERTIFIED BEER SERVER PREP TALKS

SESSION #11

Question 1: What unique ingredient(s) is/are used to produce American Lagers?

In addition to malted barley, American Lagers are usually brewed with either corn or rice. These ingredients provide fermentable sugar but not much else, so they tend to lighten the body and flavor of the beer.

Question 2: Name a commercial example of an International Pale Lager:

Common commercial examples of International Pale Lager include Heineken, Corona Extra, Stella Artois, and Asahi Super Dry.

Question 3: How is an American Pale Ale (APA) different from an American IPA?

American Pale Ale and American IPA are quite similar in terms of the types of flavors you're likely to find—the main difference between the two is the level of those flavors. American IPA will typically feature more of everything compared with an APA—higher alcohol content, higher bitterness, and higher hop aroma and flavor.

Question 4: How is an American IPA different from a New England IPA?

New England IPAs (NEIPA) differ from standard American IPAs in a few key ways:

- Appearance - A NEIPA will typically be hazy or even opaque, while an American IPA should be clear
- Bitterness - NEIPAs typically only show a moderate level of bitterness compared with assertive bitterness in an American IPA.
- Hop flavor/aroma - While American IPAs show a high level of hop flavor and aroma, NEIPAs take this to the extreme, with over-the-top levels of hop character. Oftentimes, the hop flavors of NEIPAs are described as “juicy,” both for their intensity and for their similarity to various fruit juices such as orange, pineapple, or mango.

Question 5: What stout sub-style has the highest alcohol content?

Imperial Stout, sometimes known as Russian Imperial Stout, features the highest alcohol content of all of the stout styles, reaching up to (and sometimes beyond) 12% ABV.

