

CERTIFIED BEER SERVER PREP TALKS

SESSION #12

Question 1: What are some traits shared by most Belgian beers?

While Belgian beers cover a wide range of different flavor profiles, they do tend to share a few common traits:

- Yeast-driven - In most Belgian beers, fermentation flavors tend to be the most prominent characteristic, often with high levels of fruity and/or spicy flavors
- High carbonation - Belgian beers are usually bottle conditioned and typically feature high, effervescent carbonation
- Low residual sugar - Many Belgian yeast strains are highly attenuative, meaning the beers are light in body with very little residual sugar

Question 2: How would you describe the flavor profile of a Belgian Dubbel? What about a Belgian Tripel?

Belgian Dubbel - Dubbels are amber to brown in color and usually feature flavors of dark or dried fruits such as raisins, plums, figs, or dates, with background notes of caramel, molasses, brown sugar, or chocolate.

Belgian Tripel - Tripels are usually golden in color and feature fruity ester notes of citrus and banana along with spicy, peppery phenolic flavors. Oftentimes Tripels may also show low levels of floral or perfumy hop character.

Question 3: What two spices are commonly used to produce Witbier?

Witbiers are typically produced using coriander and dried orange peel. However, brewers will sometimes use other spices like chamomile, grains of paradise, or peppercorns.

Question 4: What fermentation flavors are commonly found in Saison?

Saisons often feature high levels of both fruity esters and spicy phenols. Fruit notes typically include citrus such as orange or lemon, and potentially notes of pear or apple too. Spice notes usually tend towards black or white peppercorn.

Question 5: What is unique about the fermentation of lambic-style beers?

Lambic-style beers are fermented using a process known as spontaneous fermentation. Instead of adding yeast to ferment the wort, brewers allow wild bacteria and yeast begin to grow in the wort and ultimately conduct the fermentation of the beer. At no point do brewers add yeast to these beers.

