

CERTIFIED BEER SERVER PREP TALKS

SESSION #2

Question 1: What beer characteristics are impacted by malt?

Question 2: What grain is most commonly malted for use in beer?

Question 3: What are the three steps of the malting process?

Question 4: Which step in the malting process is responsible for the flavor of the finished malt?

Question 5: Name five different flavors that malt might contribute to a beer:

EXERCISE: Malt Flavors

Malt can produce a wide variety of different flavors in beer. For this exercise, gather a few different foods that are also used as malt flavor descriptors. For example, you could use crackers, bread, toast, nuts, chocolate, and coffee beans. Taste each item and pay attention to the flavors that you experience. Can you think of a beer that exhibits similar flavors? If possible, try tasting one of these foods alongside a beer that you think exhibits similar flavors to see how closely they match. While this exercise may seem overly simple, thoughtfully tasting food items is one of the best way to improve your ability to describe beer flavors.

