

CERTIFIED BEER SERVER PREP TALKS

SESSION #3

Question 1: What beer characteristics are impacted by hops?

Question 2: Describe the hop flavors typically associated with traditional hop-producing regions:

Question 3: What flavor characteristics distinguish an ale from a lager?

Question 4: Some yeast produce flavors during fermentation known as phenols. What common flavor words could you use to describe yeast-produced phenolic flavors?

Question 5: Can you name a beer style that typically has yeast-derived phenolic flavors?

Question 6: What flavor descriptors would you use to describe *Brettanomyces* flavors?



Question 7: What flavors do bacteria like *Lactobacillus* and *Acetobacter* produce in beer?

EXERCISE: Hop Flavors

Hops can produce a wide variety of different flavors in beer. For this exercise, gather a few different foods that are also used as hop flavor descriptors. For example, you could use grapefruit, pineapple, mango, mint, and pine needles. Taste (or just smell in the case of the pine needles) 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.

