

CERTIFIED BEER SERVER PREP TALKS

SESSION #5

Question 1: What flavor changes occur in beer as it gets old?

Question 2: How does temperature impact the way beer ages?

Question 3: What happens if you take beer out of the refrigerator and allow it to warm up to room temperature and then place it back in the refrigerator?

Question 4: What flavor/aroma is typically associated with lightstruck beer?

Question 5: What impact does beer packaging have on lightstruck flavor development?

Question 6: How quickly will lightstruck flavor develop in unprotected beer?

