

CERTIFIED BEER SERVER PREP TALKS

SESSION #9

Question 1: What flavor differences would you expect in a beer made with Pilsner malt vs. one made with Munich malt?

Question 2: What characteristics distinguish a German Pils from a Czech Premium Pale Lager?

Question 3: Name a commercial example of the Czech Premium Pale Lager style:

Question 4: What fermentation flavors define a German Weissbier?

Question 5: What characteristics distinguish a Berliner Weisse from a Gose?

See page 2 for tasting exercises.



CERTIFIED BEER SERVER PREP TALKS

EXERCISE: Find commercial examples of fruited Berliner Weisses or Goses.

Both Berliner Weisse and Gose, due to their acidity, tend to pair well with fruit flavors. As a result, it's often easier today to find versions of these styles made with fruit than to find a classic example with no fruit added. Using either your memory or a search engine such as Google, see if you can find some examples of Berliner Weisses or Goses made with fruit. Have you tried any beers that match this description? What do you remember about that beer? Did you like it?

EXERCISE: Taste commercial examples of German or Czech beer styles.

Find a commercial example of one or more of the beer styles covered in this session. For each beer that you get, taste the beer while reading the BJCP guidelines for that style. Do you feel like the beer aligns with the guidelines? Why or why not?

