

CERTIFIED BEER SERVER PREP TALKS

SESSION #12

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

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

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

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

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

EXERCISE: Taste commercial examples of Belgian 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?

