

# Key Resources for the Master Cicerone® Exam

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## Summary

Resource	K&S	Styles	Flavor	I&P	B&F
Tasting Beer – Randy Mosher	•	•	•	•	•
The Oxford Companion to Beer	•	•	•	•	
Draught Beer Quality Manual	•				
Draught Beer Quality Fact Sheets	•				
Road to Cicerone: Keeping & Serving Beer Course	•				
Cellarmanship – Patrick O’Neill	•				
The Brewers Association’s Guide to Starting Your Own Brewery – Dick Cantwell	•				
2021 BJCP Style Guidelines		•			
Brewers Association Style Guidelines		•			
Road to Cicerone: German Beer Styles Course		•			
Road to Cicerone: British & Irish Beer Styles Course		•			
Road to Cicerone: American Beer Styles Course		•			
Road to Cicerone: Belgian Beer Styles Course		•			
Beer Style Cards		•			
The Beer Bible – Jeff Alworth		•			•
Great Beers of Belgium – Michael Jackson		•			
Amber, Gold & Black – Martyn Cornell		•			
The Homebrewer’s Guide to Vintage Beer – Ron Pattinson		•		•	
IPA – Mitch Steele		•		•	
Wild Brews – Jeff Sparrow		•		•	
Farmhouse Ales – Phil Markowski		•		•	
Brew Like a Monk – Stan Hieronymus		•		•	
Aroxa Website and Flavor Cards			•		

Tasty – John McQuaid			•		
Neurogastronomy – Gordon M. Shepherd			•		
Cicerone Certification Program Flavor Training			•		
Designing Great Beers – Ray Daniels		•		•	
Brewing Classic Styles – Jamil Zainasheff		•		•	
Brewing with Wheat – Stan Hieronymus		•		•	
How to Brew – John Palmer				•	
Road to Cicerone: Brewing Ingredients & Process Course				•	
New Brewing Lager Beer – Greg Noonan				•	
Radical Brewing – Randy Mosher				•	
American Sour Beers – Michael Tonsmeire		•		•	
Malt – John Mallett				•	
For the Love of Hops – Stan Hieronymus				•	
Yeast – Chris White and Jamil Zainasheff				•	
Water – John Palmer and Colin Kaminski				•	
Wood & Beer: A Brewer’s Guide – Dick Cantwell and Peter Bouckaert				•	
MBAA Handbook: Raw Materials and Brewhouse Operations – Karl Ockert				•	
MBAA Handbook: Fermentation, Cellaring, and Packaging Operations – Karl Ockert				•	
Malts and Malting – Dennis Briggs				•	
Brewing Yeast and Fermentation – Christopher Boulton				•	
Brewing Science and Practice – Briggs, Boulton, Brookes, and Stevens				•	
The Brewmaster’s Table – Garrett Oliver		•			•
The Chef’s Companion 3 <sup>rd</sup> Ed. – Elizabeth Riely					•
On Food and Cooking – Harold Magee					•
Mastering Cheese – Max McCalman					•
The Drunken Botanist – Amy Stewart					•
Bitter – Jennifer McLagan					•

# Resources organized by primary syllabus section

## General Resources

Tasting Beer – Randy Mosher

The Oxford Companion to Beer – Edited by Garrett Oliver

## Keeping and Serving Beer

Draught Beer Quality Manual – Maintained by the Brewers Association, found at [draughtquality.org](http://draughtquality.org)

Draught Beer Quality Fact Sheets – Maintained by the Brewers Association, found at [draughtquality.org](http://draughtquality.org)

Road to Cicerone: Keeping & Serving Beer Course – Cicerone Certification Program

Cellarmanship – Patrick O’Neill

The Brewers Association’s Guide to Starting Your Own Brewery – Dick Cantwell

## Beer Styles

2021 BJCP Style Guidelines – Maintained by the BJCP, found at [bjcp.org](http://bjcp.org)

Brewers Association Style Guidelines – Maintained by the Brewers Association, found at [brewersassociation.org](http://brewersassociation.org)

Beer Style Cards – Cicerone Certification Program

The Beer Bible – Jeff Alworth

Brewing Classic Styles: 80 Winning Recipes Anyone Can Brew – Jamil Zainasheff

Road to Cicerone: German Beer Styles Course – Cicerone Certification Program

Road to Cicerone: British & Irish Beer Styles Course – Cicerone Certification Program

Road to Cicerone: American Beer Styles Course – Cicerone Certification Program

Road to Cicerone: Belgian Beer Styles Course – Cicerone Certification Program

Great Beers of Belgium (6<sup>th</sup> Edition) – Michael Jackson

Amber, Gold & Black: The History of Britain's Great Beers – Martyn Cornell

The Homebrewer's Guide to Vintage Beer: Rediscovered Recipes for Classic Brews Dating from 1800 to 1965 – Ron Pattinson

IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale – Mitch Steele

Wild Brews – Jeff Sparrow

Farmhouse Ales: Culture and Craftsmanship in the Belgian Tradition – Phil Markowski

Brewing with Wheat – Stan Hieronymus

Brew Like a Monk: Trappist, Abbey, and Strong Belgian Ales and How to Brew Them – Stan Hieronymus

## **Beer Flavor and Evaluation**

Aroxa Website and Flavor Cards – found at [Aroxa.com](http://Aroxa.com)

Tasty: The Art and Science of What We Eat – John McQuaid

Neurogastronomy: How the Brain Creates Flavor and Why It Matters – Gordon M. Shepherd

Flavor Training - Cicerone Certification Program

## **Beer Ingredients and Brewing Processes**

How to Brew: Everything You Need To Know To Brew Beer Right The First Time – John Palmer

Road to Cicerone: Brewing Ingredients & Process Course – Cicerone Certification Program

Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles – Ray Daniels

New Brewing Lager Beer: The Most Comprehensive Book for Home and Microbrewers – Greg Noonan

Radical Brewing: Recipes, Tales and World-Altering Meditations in a Glass – Randy Mosher

American Sour Beers – Michael Tonsmeire

Malt: A Practical Guide from Field to Brewhouse – John Mallett

For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops – Stan Hieronymus

Yeast: The Practical Guide to Beer Fermentation – Chris White and Jamil Zainasheff

Water: A Comprehensive Guide for Brewers – John Palmer and Colin Kaminski

Wood & Beer: A Brewer's Guide – Dick Cantwell and Peter Bouckaert

MBAA Practical Handbook for Specialty Brewer: Raw Materials and Brewhouse Operations – Karl Ockert

MBAA Practical Handbook for Specialty Brewer: Fermentation, Cellaring, and Packaging Operations – Karl Ockert

Malts and Malting – Dennis Briggs

Brewing Yeast and Fermentation – Christopher Boulton

Brewing Science and Practice – Dennis Briggs, Chris Boulton, Peter Brookes, and Roger Stevens

## **Pairing Beer with Food**

The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food – Garrett Oliver

The Chef's Companion 3<sup>rd</sup> Ed. – Elizabeth Riely

On Food and Cooking: The Science and Lore of the Kitchen – Harold Magee

Mastering Cheese: Lessons for Connoisseurship from a Maître Fromager – Max McCalman

The Drunken Botanist – Amy Stewart

Bitter: A Taste of the World's Most Dangerous Flavor, with Recipes – Jennifer McLagan