

**Note that the three questions below are representative of the type of essays that may appear on the Advanced Cicerone written exam. The exam includes multiple choice and extended matching questions, and a total of eight essays that will differ from those listed here. While we have no specific expectations on the length of a response to each essay question, candidates should provide detailed answers that fully address the prompt.**

1. For each of the compounds listed below:

- a. Describe the flavor it imparts in beer
- b. Discuss the source(s) (For full credit, please discuss all possible sources) If it is a potentially desirable flavor, also discuss how a brewer could control levels of that flavor in the finished beer.

**Compounds:**

Lightstruck

Ethyl Acetate

4-Vinylguaiacol

Butyric

2. Attenuation is an important consideration in beer production.

- a. Define attenuation.
- b. Name two beer styles that exemplify differences in attenuation and describe how attenuation influences their flavor profiles.
- c. Name two ways a brewer can control attenuation and discuss how each practice influences the flavor profile of the finished beer.

3. For the **Weizenbock** style, discuss the following:

- a. List the BJCP quantitative ranges for ABV, IBUs, and SRM (or EBC).
- b. Note any restrictions that govern Weizenbock formulations in Germany.
- c. Discuss any unique ingredients or aspects of the brewing process and explain how they impact the finished beer.
- d. Give a complete description of the profile of the beer, focusing on flavor and aroma but also noting appearance and mouthfeel.
- e. List four commercial examples of Weizenbock, produced in at least two different countries.