

Test Taker ID Code: _____

Certified Cicerone® Exam – Sample Test

I. Keeping and Serving Beer

1. Name the tax brewers pay to the federal government on each gallon of beer they produce:

2. Importers of beer sell to what member of the three-tier system? _____
3. What aspect of beer labeling is most useful in assessing the freshness of beer?

4. Name two physical or behavioral indications that an individual should not be served additional alcohol: _____
5. Describe the characteristics of a beer that might make it interesting to consume a year or more after its packaging date: _____
6. Name two things that retailers can do to ensure the freshness of the beer they sell:

7. Identify the following components of a draft system using the proper name for each item that is described:
 - a. Device attached to a keg to allow input of gas and output of beer: _____
 - b. Device attached to the server's side of a draft tower for pouring draft beer: _____
 - c. Device used in some draft systems to halt the flow of beer when the keg it is attached to becomes empty: _____
 - d. The box you might see outside the beer cooler that is supplied with both carbon dioxide and nitrogen gas and has an output labeled "25% CO₂": _____
 - e. The device that shows the gas pressure being applied to one keg of beer: _____
 - f. The hose that delivers gas to the keg: _____
 - g. The hose that carries beer from the keg to a nearby wall-mounted bracket: _____

8. Proper draft beer system operation depends upon balancing what two elements:

_____ and _____

9. If the operating temperature of a balanced draft system (cooler and lines) is increased by several degrees, what adjustment must be made to the gas pressure? (Assume the use of 100% CO₂) _____

10. When troubleshooting a *direct draw* system, if you open the tap and *nothing* comes out, name two things you should check:

11a. When troubleshooting a long-draw system where taps are pouring foamy beer, what is the first thing you should check and where or how would you check it?

What: _____

Where or how: _____

11b. When you have checked the items you listed above and determined that they are correct but the beer on *one tap* still foams, list two other things you might check:

12. How often must beer lines be cleaned in order to maintain optimal condition of a recently installed draft beer system? _____

13. What solution at what approximate strength is required for proper routine line cleaning?

14. When cleaning a long-draw system using an electric pump what velocity of cleaning solution should be achieved and how long should it be maintained?

Velocity: _____

Time: _____

15. What component of the draft system should be disassembled and manually cleaned each time the system is cleaned? _____
16. What supplemental cleaning is recommended every 90 days? _____
17. When the cleaning cycle is complete, what liquid should you use to push the cleaning solution from the lines? _____
18. The inside of a wetted beer glass is sprinkled with salt and the salt adheres everywhere except for a half-inch wide band at the middle of the glass. Is this glass beer clean?

19. Describe features that indicate a beer has been served in a beer-clean glass:

20. What is the best way to dry beer glasses and what item or equipment is required?

21. Please fill in the blanks in this sentence which provides the Campaign for Real Ale’s definition of “real ale:” Real ale is a natural product brewed using traditional ingredients and left to mature in the _____ from which it is _____ in the pub through a process called secondary _____.
22. What is the name of the wood or plastic plug inserted into a cask and through which it will be tapped? _____
23. When a retailer fills a growler jug with a screw-on cap, what additional measure is needed to prevent the customer from having potential legal problems during the trip home? _____

Beer Glassware

For each of the beer styles listed below, indicate the letter the pictured glass you think would be most appropriate for serving that style in. (More than one glass may be suitable for some styles.)

Please note the volume indication for each glass.



A
16 oz/473 ml



B
16.9 oz/500 ml



C
24 oz/709 ml



D
10 oz/295 ml



E
14 oz/414 ml



F
12 oz/354 ml



G
19.2 oz/568 ml



H
6.7 oz/200 ml



I
19.2 oz/568 ml

German Pils _____

Irish Stout _____

Best Bitter _____

Weissbier _____

Saison _____

American Amber Ale _____

Kölsch _____

Munich Helles _____

English Barleywine _____

Belgian Dubbel _____

II. Beer Styles

24. What two US organizations maintain comprehensive and detailed lists of beer styles, including qualitative descriptions and quantitative data like original gravity and color?

25. Just prior to fermentation, brewers test the wort with a hydrometer or refractometer to assess what important property of a beer?

26. The property of beer that corresponds to milligrams per liter of isomerized alpha acids is known by what name? (Please spell out each word.)

27. What beer trait do measurements in SRM or EBC represent?

28. Carbonation levels in beer are commonly represented by what measure?
_____ of _____
29. The qualitative beer trait represented by the texture and weight of the beer during tasting is known by what name? _____

Fill in the style name described by each phrase:

30. A beer that contains no roast or black malts and is often the strongest of English ales:

31. Pale lager created and consumed in Munich: _____
32. Straight, unblended, spontaneously fermented wheat-containing ale from Brussels region:

33. Lager made with a grist of 30-40% corn or rice: _____
34. Best-known Irish beer style made with roast barley: _____

35. The style dubbed “liquid bread”, created to sustain fasting monks: _____
36. Malt-accented farmhouse ale that originates near the border of Belgium and France:

37. Dark ale consumed daily by London working classes circa 1750: _____
38. Dark German lager style whose name translates as “black beer”: _____
39. Name for stronger, more highly hopped versions of IPA: _____
40. A draught pale ale with a bit more flavor than ordinary but still generally less than 4.5% ABV: _____
41. With red and brown sub-styles, these lactic-acid flavored beers derive their name from the northern region of Belgium: _____
42. Light, Heavy, and Export are ale styles from what country? _____
43. Brewed on the banks of the Rhine river, Zum Uerige is a classic example of this style:

44. A very pale 20th century American style that may be fermented with either an ale or a lager yeast strain: _____
45. Sub-style of stout made in England using lactose: _____
46. Strong (>7.5% ABV) pale Belgian-style ale of monastic origin: _____
47. Often pale and hoppier variation of a 16 °P lager associated with spring: _____
48. English Midlands ale, often dark and nearly always less than 3.8% ABV: _____
49. Specialty lager made from malt dried directly over a wood fire: _____
50. Spontaneously fermented Belgian-style ale aged with cherries: _____
51. Modern Irish style that is not a stout: _____
52. Brown Trappist or Abbey-style ale around 6 to 7% ABV: _____
53. The city of Cologne brews a blonde ale known by what style name? _____

54. Style name used for the strongest stouts: _____
55. Munich beer style known for flavor of 4-vinylguaiacol: _____
56. Blend of one-, two-, and three-year old spontaneously fermented Brussels-region wheat-containing ale: _____
57. Style of dark ale rare in Britain except for a Newcastle export well known in the US:

58. German style known for distinct tartness produced by lactobacillus: _____
59. Refreshingly well-attenuated yellow-orange Belgian/French-style ale with complex fruit-spice aroma and some earthy notes: _____
60. Similar to American Pale Ale but with slightly more malt character: _____
61. Alternate name for a Wee Heavy: _____
62. Light gold German lager with pronounced bitterness: _____
63. Amber lager named for Austrian capital: _____
64. Black ale style whose first name comes from the non-barley grain it contains:

65. Belgian-style ale that may be flavored with Curaçao orange peel, coriander and grains of paradise: _____
66. In modern times, style name for stouts made for routine export: _____
67. Prior to prohibition this amber lager was made by a number of western breweries without the use of refrigeration: _____
68. Modern style name for the original hoppy pale lager from Pilsen: _____
69. Often malt-balanced ale with a color between that of amber and stout: _____
70. A ~3.5% ABV draught pale ale consumed in British pubs: _____
71. Very pale ales with 7.5 to 10.5% ABV made by secular Belgian brewers: _____

72. Well-hopped and pale British ale style commonly brewed for export but became popular domestically in the mid-1800s: _____
73. German wheat beer traditionally brewed with coriander: _____

III. Beer Flavor and Evaluation:

74. List five basic tastes detected by the tongue:

75. Other than taste, what other senses contribute to the evaluation of beer?

76. What should be avoided for at least 15 minutes before beer evaluation?

77. What should the ideal environment for beer tasting be free of?

78. When tasting beer what might you want to have available for use between beer samples?

79. Once you have swirled the beer in your half-full tasting glass, what are some ways to assess the aroma of a beer? _____

80. What words might be used to describe the flavors imparted in beer by crystal malt?

81. What words describe the flavors imparted in beer by roasted barley?

82. What words describe the flavors and aromas imparted in beer by the use of American aroma hops such as Cascade or Simcoe?

83. What words describe the flavors and aromas imparted in beer by the use of European hops such as Hallertau or Tettnang?

84. What common word(s) do beer evaluators use to describe the flavors that these compounds produce in beer?

Diacetyl: _____

Dimethyl Sulfide (DMS): _____

Acetaldehyde: _____

Acetic acid: _____

Trans-2-nonenal: _____

85. What ingredient is most likely to be responsible for a cheesy flavor in beer?

86. What common words describe the flavors of an oxidized beer?

87. A lightstruck beer exhibits an aroma best described with what common word?

88. What word do we use to describe a flavor that is like blood or coins?

89. If you get a whiff of something that reminds you of rotten eggs while tasting, what word that designates a chemical element would you most likely use to describe that?

90. At what point in the tasting process are you most likely to notice astringency?

IV. Ingredients:

91. What part of the barley kernel makes it uniquely attractive for use in brewing when compared to a grain like wheat? _____
92. The process of controlled germination and drying performed on barley to prepare it for brewing is known as what? _____
93. Barley comes in two broad types (actually separate species) based on the number of rows the kernels that form on the head. What are those two broad types?

94. Name two countries where brewing barley is grown:

95. Crystal and chocolate are names for two examples of what ingredient? _____
96. Using common words, give the range of colors from lightest to darkest found in the malts used by brewers: _____ to _____
97. How is corn or rice generally treated before being mixed with the rest of the malt used in the brewhouse? _____
98. Around 1820, a patented English invention transformed production of dark beers by making what previously unavailable ingredient for brewers? _____
99. What sort of plant structure (like tree, bush, grass, etc.) do hops grow on?

100. To ensure that they don't decompose during storage and shipment, what important treatment are hops subjected to immediately after picking and before being baled?

101. Name the Washington-state valley best known for hop cultivation:

102. Name one other US state that produces hops commercially:

103. Name three European hop producing countries:

104. Name a southern hemisphere country that produces hops commercially:

105. In order to impart hop aroma in a beer would you add hops at the beginning or near the end of wort boiling? _____
106. Hop oil contains compounds that contribute to what attributes of beer?

107. The alpha acids typically constitute what percentage, by weight of the hops used by brewers? (Please give a range) _____
108. Some brewers use whole hops, but these days many use a more compressed physical form known as: _____
109. Name two American hop varieties other than Cascade:

110. Name one European hop variety: _____
111. What temperature range is beer likely to be in when it is dry hopped? _____
112. During fermentation, sugar is converted into what two major chemical products?

113. Compared to ales, lager fermentations are conducted at _____ temperatures.
114. A fermenter being held at 68 °F (20 °C) is most likely using which of the two major yeast types? _____
115. Fruity aromas and flavors are most commonly produced by which of the two major yeast types? _____
116. Weizen yeast produce what sorts of flavor attributes in beer?

117. Name a beer style whose flavor might be influenced by *Brettanomyces bruxellensis*:

118. Would the flavor attributes contributed by *Pediococcus damnosus* be desirable in an outstanding example of American Pale Ale? _____
119. Would the flavor attributes contributed by *Acetobacter* species be desirable in an outstanding example of Flanders Red Ale? _____
120. Name a mineral found in water that may have a desirable effect on beer flavor:

121. Please number the following brewing processes from 1 to 5 in the order that they occur during brewing:
- ____ Wort chilling and aeration
 - ____ Boiling and whirlpooling
 - ____ Mashing and lautering
 - ____ Fermentation and lagering
 - ____ Grain milling
122. To initiate mashing, what gets mixed with malt? _____
123. What step in the brewing process sterilizes the wort and converts alpha acids to their isomerized form? _____
124. What most commonly gets “pitched” in a brewery? _____
125. A vessel with a cone-shaped bottom is commonly used for what stage of the brewing process? _____
126. What stage of the brewing process occurs when a bottom-fermented beer is held at 35-41°F (3-5 °C) for several weeks in the presence of yeast?

127. a. If a brewer adds gelatin or Isinglass to a beer, what are they trying to achieve?

- b. Would these ingredients be added before or after primary fermentation? _____

128. What gas do brewery bottling operations try to minimize the presence of inside the sealed bottle? _____
129. Why do some brewers include yeast in their bottled product?

130. Do most imported kegs contain pasteurized beer? _____
131. Name a benefit of pasteurization for a brewer:

132. Name a disadvantage of pasteurization for the brewer: _____

Beer and Food Pairing

133. When planning pairings, what should the intensity of a beer be relative to the intensity of the food item it will be paired with? _____
134. What properties or characteristics of beer contribute to its intensity?

135. Give a general example of resonance in pairing, listing a general beer flavor and corresponding food flavor: _____

136. In addition to intensity and resonance, what is a third principle of flavor pairing that often plays a role in great beer and food pairings? _____
137. Give two examples of general food flavors that the carbonation and bitterness in beer provide a counterpoint to: _____
138. List three general characteristics of beer that can contrast with food flavors:

139. Roasty flavors in beer provide a counterpoint to what sort of food flavors?

140. List three general flavors (for example “honey”) found in both beer and food:

141. What is the most difficult quality of beer to deal with as a cooking ingredient?

142. Suggest a beer or beer style that you would pair with at least *five* of the following ten foods (You can respond to as many as ten if you wish—you'll receive one point for each appropriate pairing up to a maximum of five points):

Gorgonzola cheese: _____

Camembert cheese: _____

Cheddar cheese: _____

Roasted chicken: _____

Grilled salmon: _____

Cream-based pasta sauce (Alfredo): _____

Red curry: _____

Chocolate chip cookie: _____

Flourless chocolate cake: _____

Carrot cake with cream cheese icing: _____

143. Answer ONE of the following three questions:

Give a dessert that might make a fine pairing with a malty English Barleywine that has been aged in a new oak barrel, and explain briefly why it would work.

List two cheeses that might make a fine pairing with a Framboise (Raspberry Lambic) and explain why the pairing would be likely to work.

Describe a salad and a beer that would make a good pairing and give the specifics of why they work together.
