

Off flavors: The first beer you receive will be a “control” or unspiked sample. Compare samples A through D to the control. Three of these four samples contain an off flavor. Identify the samples that have an off flavor and identify the off flavor from this list:

Diacetyl	DMS (dimethyl sulfide)	Acetaldehyde	Trans-2-Nonenal (papery/oxidized)	Acetic (vinegar)
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Write “none” or “same as control” for the unspiked sample.

Sample A: Name the off flavor you detect or write “none”: _____

Sample B: Name the off flavor you detect or write “none”: _____

Sample C: Name the off flavor you detect or write “none”: _____

Sample D: Name the off flavor you detect or write “none”: _____

Style Discrimination: Assess the flavor profile of each beer sample. Determine which of the two listed beer styles the sample is a better example of. Circle your answer.

(Note that the comparisons listed below are examples of possible style pairs, and do not comprehensively represent the questions possible on a given Certified Cicerone tasting exam.)

Sample E: Is this an example of German Pils or Munich Helles

Sample F: Is this an example of American Pale Ale or Strong Bitter

Sample G: Is this an example of Belgian Dubbel or British Brown Ale

Sample H: Is this an example of Doppelbock or Wee Heavy

Beer Acceptance: You are the beer expert in a restaurant or bar setting. A customer ordered the beer named in each of the four cases below, but doesn't think it tastes right. Please taste the beer to determine whether or not to continue serving it. Please answer the questions for each sample.

Note: Sample temperature and/or carbonation level may not be optimal in an exam setting

(Note that the specific beers listed below are examples of possible beers presented, and do not comprehensively represent the questions possible on a given Certified Cicerone tasting exam.)

Sample I:

Beer: Bell's Oberon – **Style:** American Wheat Beer – **Bottle**

Do you think the beer tastes good enough to serve? **Yes** **No**

Comment on the reasons for your decision. For "No" samples, note both the flaws and their possible causes.

Sample J:

Beer: Saison Dupont Vieille Provision – **Style:** Saison – **Draft**

Do you think the beer tastes good enough to serve? **Yes** **No**

Comment on the reasons for your decision. For "No" samples, note both the flaws and their possible causes.

Sample K:

Beer: Sierra Nevada Stout – **Style:** American Stout – **Bottle**

Do you think the beer tastes good enough to serve? **Yes** **No**

Comment on the reasons for your decision. For "No" samples, note both the flaws and their possible causes.

Sample L:

Beer: Belhaven Scottish Ale – **Style:** Scottish Export – **Bottle**

Do you think the beer tastes good enough to serve? **Yes** **No**

Comment on the reasons for your decision. For "No" samples, note both the flaws and their possible causes.
