Off-Flavor Identification: 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:

Acetaldehyde	Acetic	Diacetyl	DMS (dimethyl sulfide)	Lightstruck (3MBT)	Trans-2-Nonenal (papery)

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

Quality Assessment: Taste samples I – L and decide whether they exhibit signs of mishandling since leaving the brewery. Assume each sample could have come from a bottle, a can, or from a draft system. If a sample has a flaw associated with improper handling, name the flavor and briefly explain what may have caused it to appear. 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: Munich Helles
Does this sample show signs of mishandling?   **Yes**   **No**

If you answered "Yes," please identify the off flavor you taste, and its likely cause.

_____

_____

Sample J: Saison
Does this sample show signs of mishandling?   **Yes**   **No**

If you answered "Yes," please identify the off flavor you taste, and its likely cause.

_____

_____

Sample K: American Stout
Does this sample show signs of mishandling?   **Yes**   **No**

If you answered "Yes," please identify the off flavor you taste, and its likely cause.

_____

_____

Sample L: Scottish Export
Does this sample show signs of mishandling?   **Yes**   **No**

If you answered "Yes," please identify the off flavor you taste, and its likely cause.

_____

_____