

7 Brew Brewista Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. What is the purpose of pre-infusion in espresso making?**
 - A. To cool the coffee grounds**
 - B. To saturate the coffee grounds before full extraction, promoting even flow and flavor**
 - C. To enhance the bitterness**
 - D. To increase the brewing time**
- 2. What is a common characteristic of a mocha coffee?**
 - A. It is served hot only**
 - B. It contains espresso, chocolate, and steamed milk**
 - C. It is brewed using a percolator**
 - D. It is always served with whipped cream**
- 3. For a large brown sugar cinnamon Chai Chiller, how many scoops of flavor are used?**
 - A. 1**
 - B. 2**
 - C. 3**
 - D. 4**
- 4. What is the temperature range for a hot drink labeled as "drinkable"?**
 - A. 120 - 130**
 - B. 130 - 140**
 - C. 140 - 150**
 - D. 150 - 160**
- 5. What is a French press?**
 - A. A method of brewing coffee by steeping grounds and pressing them with a plunger**
 - B. A coffee machine with a filter basket**
 - C. A type of espresso-based drink**
 - D. A method of brewing coffee using high pressure**

- 6. What type of beverage is a cortado?**
- A. A beverage made with a shot of espresso and hot water**
 - B. A beverage made with equal parts espresso and steamed milk**
 - C. A beverage made with brewed coffee and cream**
 - D. A beverage made with cold brew and ice**
- 7. Which of the following drinks include Irish cream latte as a classic drink?**
- A. Fruit Smoothie**
 - B. Classic Drinks**
 - C. Herbal tea**
 - D. Green tea latte**
- 8. What defines a robusta coffee?**
- A. It has a lower caffeine content and is sweeter**
 - B. It is characterized by higher caffeine levels and a stronger, earthy taste**
 - C. It is milder and less bitter than arabica**
 - D. It is typically decaffeinated**
- 9. What is the correct recipe for a small iced caramel chai latte?**
- A. 1 scoop caramel, fill to the 8 oz line with chai latte mix**
 - B. 2 scoops caramel, fill to the 10 oz line with chai latte mix**
 - C. 1 scoop chai powder, fill to the 8 oz line with caramel mix**
 - D. 1 scoop caramel, fill to the 12 oz line with chai latte mix**
- 10. How many scoops of flavor are needed in a medium iced strawberry green tea?**
- A. 1**
 - B. 2**
 - C. 3**
 - D. 4**

Answers

SAMPLE

- 1. B**
- 2. B**
- 3. B**
- 4. C**
- 5. A**
- 6. B**
- 7. B**
- 8. B**
- 9. A**
- 10. B**

SAMPLE

Explanations

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1. What is the purpose of pre-infusion in espresso making?

- A. To cool the coffee grounds
- B. To saturate the coffee grounds before full extraction, promoting even flow and flavor**
- C. To enhance the bitterness
- D. To increase the brewing time

The purpose of pre-infusion in espresso making is to saturate the coffee grounds before full extraction, which promotes an even flow and enhances the overall flavor of the espresso. During pre-infusion, a small amount of water is allowed to flow through the coffee grounds at a lower pressure before the main brewing process begins. This initial contact helps to ensure that the coffee grounds are evenly wet, reducing channeling and allowing for a more uniform extraction of flavors. By pre-infusing, the coffee grounds can expand and degas, which further helps in optimizing the extraction process when higher pressure is applied later. This technique contributes to a balanced and nuanced flavor profile in the final cup, making it a valuable step in espresso preparation.

2. What is a common characteristic of a mocha coffee?

- A. It is served hot only
- B. It contains espresso, chocolate, and steamed milk**
- C. It is brewed using a percolator
- D. It is always served with whipped cream

A mocha coffee is characterized by its specific combination of ingredients, which includes espresso, chocolate, and steamed milk. This blend creates the drink's signature rich and creamy flavor. The presence of chocolate distinguishes it from other espresso-based drinks such as lattes or cappuccinos, which typically do not include chocolate as a primary component. The other options do not accurately reflect the nature of a mocha. While a mocha can be served hot, it is also popular as an iced beverage. The brewing method is not restricted to a percolator; it can be made using an espresso machine or even a stovetop espresso maker. Whipped cream is often used as a garnish for presentation and added flavor, but it is not a mandatory component of a mocha coffee. Thus, the defining aspect of a mocha resides in its combination of espresso, chocolate, and steamed milk.

3. For a large brown sugar cinnamon Chai Chiller, how many scoops of flavor are used?

- A. 1
- B. 2**
- C. 3
- D. 4

In a large brown sugar cinnamon Chai Chiller, the use of 2 scoops of flavor is appropriate because it balances the strength of the flavor with the size of the drink. For larger drinks, the flavor needs to be pronounced to ensure that it is not overshadowed by the base components, such as the chai concentrate and milk or ice used in the recipe. Therefore, 2 scoops effectively enhance the overall flavor profile, ensuring that the brown sugar and cinnamon notes are distinct and enjoyable without being overwhelming. This measurement is consistent with the guidelines typically followed for large-sized beverages in specialty coffee and tea shops, which aim to provide customers with a flavorful and satisfying experience.

4. What is the temperature range for a hot drink labeled as "drinkable"?

- A. 120 - 130**
- B. 130 - 140**
- C. 140 - 150**
- D. 150 - 160**

The label "drinkable" for a hot beverage typically refers to the temperature range that is comfortable for a person to sip without risking burns or discomfort. A temperature range of 140 to 150 degrees Fahrenheit is considered optimal for this classification. At this range, beverages can still be pleasantly warm and flavorful while being safe for consumption. Temperatures below this range, such as those listed in the first two choices, are generally too cool to be classified as 'hot' drinks, and the last choice exceeds the comfortable threshold, likely leading to potential burns. Therefore, the 140 to 150-degree range effectively balances warmth and safety, making it the appropriate selection for the temperature of a "drinkable" hot beverage.

5. What is a French press?

- A. A method of brewing coffee by steeping grounds and pressing them with a plunger**
- B. A coffee machine with a filter basket**
- C. A type of espresso-based drink**
- D. A method of brewing coffee using high pressure**

A French press is a method of brewing coffee that involves steeping coarsely ground coffee beans in hot water and then separating the brewed coffee from the grounds using a plunger equipped with a metal or nylon mesh filter. This technique allows for full extraction of the flavors and oils from the coffee grounds, resulting in a rich and robust cup of coffee. The process emphasizes immersion and full contact time between the water and coffee grounds, which is key to the unique taste profile that a French press coffee can provide. The other options do not accurately describe the French press. One option discusses a coffee machine that uses a filter basket, which is characteristic of drip coffee makers rather than a French press. Another option describes an espresso-based drink, which is unrelated to the brewing style of a French press. The option mentioning high-pressure brewing refers to methods like espresso-making, which involves forcing water through finely-ground coffee at high pressure, contrasting sharply with the low-pressure, steep-and-press method used in a French press.

6. What type of beverage is a cortado?

- A. A beverage made with a shot of espresso and hot water**
- B. A beverage made with equal parts espresso and steamed milk**
- C. A beverage made with brewed coffee and cream**
- D. A beverage made with cold brew and ice**

A cortado is defined as a beverage that consists of equal parts espresso and steamed milk. This combination creates a balanced drink where the richness of the espresso is complemented by the creaminess of the milk, resulting in a smooth and harmonious flavor profile. The purpose of this proportion is to mitigate the intensity of the espresso without overwhelming it, making the cortado a popular choice for those who enjoy a robust coffee flavor with a softer texture. In contrast, other beverage types listed do not match the definition of a cortado: the first option refers to an Americano, which involves adding hot water to espresso; the third involves brewed coffee and cream, which describes a different type of drink entirely; and the fourth indicates a cold brew served over ice, which significantly differs from the classic espresso-based preparation of a cortado.

7. Which of the following drinks include Irish cream latte as a classic drink?

- A. Fruit Smoothie**
- B. Classic Drinks**
- C. Herbal tea**
- D. Green tea latte**

The inclusion of Irish cream latte as a classic drink falls under the category of classic drinks because this classification typically refers to established, popular beverages that have a long-standing presence in beverage menus. Classic drinks often embody traditional flavors and methods of preparation that are widely recognized and favored by consumers. The Irish cream latte specifically combines espresso with steamed milk and Irish cream flavoring, making it a staple in many coffee shops and cafés. It is well-known for its rich, creamy texture and sweet, aromatic flavor profile, contributing to its status as a classic offering. The other options, such as fruit smoothie, herbal tea, and green tea latte, do not align with the concept of classic drinks that focus heavily on coffee-based creations or traditional espresso drinks. Fruit smoothies, while popular, are typically categorized under blended beverages, herbal tea is part of a larger range of teas, and green tea latte, while a recognized drink, does not classify alongside traditional coffee options like the Irish cream latte.

8. What defines a robusta coffee?

- A. It has a lower caffeine content and is sweeter
- B. It is characterized by higher caffeine levels and a stronger, earthy taste**
- C. It is milder and less bitter than arabica
- D. It is typically decaffeinated

Robusta coffee is defined by its higher caffeine content, which contributes to its distinct characteristics. The increased caffeine not only enhances the coffee's bitterness but also imparts a stronger, earthy flavor profile compared to arabica coffee. This earthy taste can sometimes be perceived as harsher, making it a popular choice for espresso blends and instant coffees where a bolder flavor is desired. The higher caffeine level is also associated with greater resistance to pests and diseases, making robusta coffee plants easier to cultivate in certain regions. Overall, the defining traits of robusta coffee serve to set it apart from other coffee varieties, particularly arabica, in terms of both flavor and cultivation advantages.

9. What is the correct recipe for a small iced caramel chai latte?

- A. 1 scoop caramel, fill to the 8 oz line with chai latte mix**
- B. 2 scoops caramel, fill to the 10 oz line with chai latte mix
- C. 1 scoop chai powder, fill to the 8 oz line with caramel mix
- D. 1 scoop caramel, fill to the 12 oz line with chai latte mix

The correct recipe for a small iced caramel chai latte involves using 1 scoop of caramel and filling the cup to the 8 oz line with chai latte mix. This formulation ensures that the flavor balance between the caramel and the chai is optimal for a smaller serving size. In a small iced latte, the 8 oz line indicates the appropriate amount for a single serving, so using this amount prevents the drink from becoming overly sweet or too strong in chai flavor. The single scoop of caramel provides a sufficient level of sweetness and richness, complementing the spiced notes of the chai without overwhelming the overall flavor profile. Choosing options that call for a greater amount of chai mix or a different serving size would likely disrupt this balance, making the drink either too sweet or far less flavorful, thus steering away from the intended taste experience.

10. How many scoops of flavor are needed in a medium iced strawberry green tea?

- A. 1
- B. 2**
- C. 3
- D. 4

In a medium iced strawberry green tea, the standard practice typically involves using two scoops of flavor. This amount is designed to achieve a balanced and noticeable flavor profile without overwhelming the base tea's taste. Using one scoop might result in a flavor that is too subtle, while three or four scoops would likely overpower the beverage and could alter the intended drink experience significantly. By using two scoops, you can ensure that the strawberry flavor complements the green tea effectively, providing a refreshing and enjoyable drink.