

7 Brew Brewista Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. How many scoops of flavor go in a large orange Seven Fizz?**
 - A. 2 scoops**
 - B. 3 scoops**
 - C. 4 scoops**
 - D. 5 scoops**
- 2. What is the total amount of blue raspberry needed for a medium blue raspberry lemonade chiller?**
 - A. 0.5 oz**
 - B. 1 oz**
 - C. 2 oz**
 - D. 3 oz**
- 3. What is a common reason for coffee to taste sour?**
 - A. Under-extraction due to insufficient brewing time**
 - B. Coffee beans that are too darkly roasted**
 - C. Over-extraction due to excessive brewing time**
 - D. Using too much water**
- 4. What is the ideal grind size for espresso?**
 - A. Coarse**
 - B. Medium**
 - C. Fine**
 - D. Extra Fine**
- 5. What is the primary purpose of the steam wand on an espresso machine?**
 - A. To brew coffee**
 - B. To froth and steam milk**
 - C. To measure temperature**
 - D. To dispense hot water**

- 6. What is a common alternative to milk used in espresso drinks for dairy-free options?**
- A. Coconut milk**
 - B. Rice milk**
 - C. Cashew milk**
 - D. All of the above**
- 7. What characterizes a flat white coffee beverage?**
- A. Espresso and whipped cream**
 - B. Espresso and microfoam milk**
 - C. Drip coffee and steamed milk**
 - D. Espresso and regular milk**
- 8. Which of these is NOT an option for a milk in a breve?**
- A. Whole milk**
 - B. Smooth mix**
 - C. Skim milk**
 - D. Half-and-half**
- 9. What type of milk is commonly used for lattes?**
- A. Skim milk**
 - B. Soy milk**
 - C. Whole milk**
 - D. Almond milk**
- 10. What flavor is used for a medium hot peach Paris tea?**
- A. Peach**
 - B. Strawberry**
 - C. Vanilla**
 - D. Green apple**

Answers

SAMPLE

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

SAMPLE

Explanations

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1. How many scoops of flavor go in a large orange Seven Fizz?

- A. 2 scoops**
- B. 3 scoops**
- C. 4 scoops**
- D. 5 scoops**

In a large orange Seven Fizz, the correct amount of flavor to use is 4 scoops. This is because the flavor profile for larger drinks usually requires a higher concentration of flavoring to ensure that the taste is distinctive and enjoyable, especially in a refreshing beverage like the Seven Fizz. In this case, 4 scoops is designed to complement the other ingredients effectively while ensuring a balanced flavor. The decision to use this specific amount is based on the established recipes that dictate the flavor intensity needed in larger-sized drinks. The other choices would not provide the right amount of flavor needed for the drink. Fewer scoops could lead to a lack of flavor, making the drink taste flat or uninteresting. Thus, using 4 scoops ensures that the beverage maintains its intended profile and provides a satisfying experience for the customer.

2. What is the total amount of blue raspberry needed for a medium blue raspberry lemonade chiller?

- A. 0.5 oz**
- B. 1 oz**
- C. 2 oz**
- D. 3 oz**

The total amount of blue raspberry needed for a medium blue raspberry lemonade chiller is 1 oz. This amount is standard in drink preparation to achieve the desired flavor balance without overwhelming other ingredients. Typically, drink recipes specify precise measurements for syrups or flavorings, and in this case, 1 oz provides an optimal sweetness and tartness that complements the lemonade base. Choosing 1 oz aligns with common practices in beverage crafting where the goal is to achieve a harmonious blend of flavors. If more blue raspberry were used, it might dominate the drink's profile, whereas less would risk the drink being under-flavored. Thus, 1 oz ensures that each element of the chiller works synergistically for a refreshing and tasty result.

3. What is a common reason for coffee to taste sour?

- A. Under-extraction due to insufficient brewing time**
- B. Coffee beans that are too darkly roasted**
- C. Over-extraction due to excessive brewing time**
- D. Using too much water**

A common reason for coffee to taste sour is under-extraction, which occurs when the brewing process does not extract enough of the coffee's soluble compounds. This can happen when the brewing time is too short, preventing the water from fully interacting with the coffee grounds. As a result, the flavors that contribute to the coffee's body and balance, including the sweetness and bitterness, are not adequately extracted, leaving behind a predominance of the more acidic flavors, which can manifest as a sour taste. The ideal extraction process relies on the right balance of time, temperature, and grind size, and under-extraction can disrupt this balance, leading to a dissatisfied tasting experience. Understanding this can help you adjust your brewing parameters to achieve a well-rounded cup that minimizes sourness.

4. What is the ideal grind size for espresso?

- A. Coarse
- B. Medium
- C. Fine**
- D. Extra Fine

The ideal grind size for espresso is fine because it allows for optimal extraction during the brewing process. When making espresso, water is forced through the finely ground coffee under high pressure, which requires a grind that facilitates this process. A fine grind increases the surface area of the coffee, allowing water to extract flavors and oils quickly and efficiently. This results in a rich and concentrated shot of espresso, characterized by its crema—a creamy layer that forms on top due to the high-pressure extraction process. If the grind is too coarse, the water will flow through too quickly, leading to under-extraction and a weak flavor. On the other hand, an extra fine grind can result in over-extraction, creating bitter flavors and clogging the espresso machine, making it difficult to brew properly. In summary, a fine grind is essential for producing the strong and flavorful espresso that is desired, as it balances the water flow and extraction time effectively.

5. What is the primary purpose of the steam wand on an espresso machine?

- A. To brew coffee
- B. To froth and steam milk**
- C. To measure temperature
- D. To dispense hot water

The primary purpose of the steam wand on an espresso machine is to froth and steam milk. This component is essential for creating the creamy texture and microfoam that are characteristic of drinks like lattes and cappuccinos. By introducing steam into milk, the steam wand heats it and incorporates air, leading to a velvety froth that enhances the overall taste and presentation of the beverage. Mastering the use of the steam wand is critical for any Brewista, as the quality of the milk frothing can significantly affect the drink's flavor and texture. The other options, while they may involve other functions of the espresso machine, do not accurately describe the primary role of the steam wand. The steam wand is not designed for brewing coffee, measuring temperature, or dispensing hot water, as these tasks are typically performed by other components of the machine. Thus, recognizing the steam wand's focus on milk preparation helps Brewistas refine their skill set and produce high-quality espresso beverages.

6. What is a common alternative to milk used in espresso drinks for dairy-free options?

- A. Coconut milk**
- B. Rice milk**
- C. Cashew milk**
- D. All of the above**

Dairy-free alternatives in espresso drinks have become increasingly popular due to dietary preferences, lactose intolerance, and vegan lifestyles. Coconut milk, rice milk, and cashew milk each provide unique flavors and textures that can enhance coffee beverages, making them appealing substitutes for traditional cow's milk. Coconut milk offers a rich and creamy consistency, along with a subtly sweet and tropical flavor, which complements espresso beautifully. Rice milk is typically lighter and has a mildly sweet flavor, making it a good choice for those who prefer a less pronounced taste. Cashew milk tends to be creamier than some other plant-based options, contributing a smooth texture that can mimic the mouthfeel of dairy. Using a variety of these milk alternatives allows baristas to cater to a wide range of customer preferences, ensuring that everyone can enjoy a delicious espresso drink regardless of their dietary choices. This inclusive approach to espresso preparation reflects the growing trend towards plant-based diets and the demand for diverse beverage options in cafes and coffee shops.

7. What characterizes a flat white coffee beverage?

- A. Espresso and whipped cream**
- B. Espresso and microfoam milk**
- C. Drip coffee and steamed milk**
- D. Espresso and regular milk**

A flat white is a distinctive coffee beverage that is characterized primarily by the combination of espresso and microfoam milk. Microfoam refers to the fine, velvety texture created when milk is steamed to incorporate tiny air bubbles, resulting in a creamy consistency that enhances the richness of the espresso. The process of making a flat white involves pulling a shot of espresso, typically using a double shot for a more robust flavor, and then adding the microfoam. This combination allows for a harmonious balance, where the flavors of the espresso are complemented but not overshadowed by the milk. The microfoam also helps create a smooth mouthfeel, which is a defining feature of a well-made flat white. In comparison to other coffee beverages, the use of microfoam in a flat white differentiates it from drinks that might use whipped cream or regular milk. Whipped cream, for instance, would result in a sweet and airy topping rather than the creamy, textured experience that microfoam provides. Similarly, drip coffee paired with steamed milk would create a different beverage altogether, generally resulting in a less concentrated flavor profile and a different texture. Regular milk does not offer the same textural quality as microfoam, which is essential to capturing the essence of a flat white.

8. Which of these is NOT an option for a milk in a breve?

- A. Whole milk**
- B. Smooth mix**
- C. Skim milk**
- D. Half-and-half**

In a breve, the standard base is typically half-and-half, which is a combination of equal parts whole milk and cream, resulting in a rich and creamy texture. Other common options include whole milk and smooth mix, which is a specific product used to achieve a creamy consistency. Half-and-half is a fundamental choice in crafting a breve because it enhances the drink's flavor profile. Skim milk, on the other hand, lacks the fat content necessary to create the same level of creaminess that characterizes a traditional breve. While skim milk can be used in many other types of coffee drinks, it does not contribute to the dense, rich quality that defines a breve, making it a less suitable option for that specific beverage. Thus, skim milk is correctly identified as not being an appropriate option for a traditional breve.

9. What type of milk is commonly used for lattes?

- A. Skim milk**
- B. Soy milk**
- C. Whole milk**
- D. Almond milk**

Whole milk is commonly used for lattes due to its creamy texture and the rich, full flavor it provides. When steamed, whole milk creates a velvety microfoam that enhances the overall experience of the latte, contributing both to the drink's taste and its aesthetic presentation. This balance of milk fat in whole milk allows for the perfect blend with espresso, creating a harmonious beverage that is satisfying both in flavor and texture. While other types of milk, such as skim milk, soy milk, and almond milk, can also be used in making lattes, they have different characteristics. Skim milk, for instance, has less fat and can produce a lighter foam, which may not provide the same richness. Soy milk and almond milk offer alternative options for those who are lactose intolerant or prefer non-dairy options, but their flavor profiles and foaming capabilities differ from whole milk, often resulting in a distinct taste that some might not find as desirable in a traditional latte. Therefore, whole milk remains the standard choice for lattes in many coffee shops due to its superior ability to create the perfect blend of creamy texture and flavor.

10. What flavor is used for a medium hot peach Paris tea?

A. Peach

B. Strawberry

C. Vanilla

D. Green apple

The flavor used for a medium hot peach Paris tea is peach. This variety of tea is specifically designed to capture the essence of fresh, ripe peaches, which not only contributes to its aroma but also enhances its taste profile. The combination of black tea and peach flavor creates a delightful and refreshing beverage that is both fruity and aromatic, perfect for those who enjoy a smooth and sweet tea experience. The focus on peach ensures that the characteristic sweetness and fragrance of that fruit dominate the drink, making it instantly recognizable and enjoyable. This makes peach the ideal answer, as it aligns directly with the essential ingredient and flavoring of the tea itself.