

7BREW BASICS PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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1. Which value appears in both primary and secondary base fill line options?
 - A. 4 oz
 - B. 12 oz
 - C. 8 oz
 - D. 6 oz
2. Which beverage contains lemonade as an ingredient?
 - A. Lemon freeze
 - B. Lemonade
 - C. Lemon chiller
 - D. Steamer
3. Which of the following is the correct fill-line set for matcha concentrate in a matcha chiller?
 - A. 8,12,16
 - B. 10,14,18
 - C. 4,6,8
 - D. 5,8,12,16
4. What are the scoops for sugar free fizz sodas?
 - A. 234
 - B. 111
 - C. 123
 - D. 8,12,16
5. Which flavors are offered for smoothies?
 - A. Strawberry, pina colada, mango, and peach
 - B. Strawberry, pina colada, wild berry, mango, and peach
 - C. Strawberry, pina colada, blueberry pom, wild berry, mango, and peach
 - D. Strawberry, blueberry pom, wild berry, mango, and peach
6. What flavors are in banana bread?
 - A. White chocolate and salted caramel
 - B. Hazelnut and caramel
 - C. Vanilla and Caramel
 - D. Hazelnut and banana

7. IBU measures which aspect of beer?

- A. Color
- B. Alcohol
- C. Bitterness
- D. Foam stability

8. What are the scoops for special 7's?

- A. 232
- B. 233
- C. 234
- D. 235

9. Which item is described as Espresso, whole milk, and sugar?

- A. Espresso, mocha mix
- B. Regular chiller barrel
- C. London Fog
- D. Flavored water

10. Which of the following is one of the updated 7 originals?

- A. Blueberry Muffin
- B. Caramel Kettle
- C. Smooth 7
- D. Hazelnut Dream

Answers

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

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Explanations

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1. Which value appears in both primary and secondary base fill line options?

- A. 4 oz
- B. 12 oz
- C. 8 oz**
- D. 6 oz

When a value must appear in both the primary and secondary base fill line options, the focus is on the overlap between the two sets of numbers. Eight ounces is the amount that shows up on both lines, so it's the common value. The other amounts—four, twelve, and six ounces—only appear on one line, so they aren't shared.

2. Which beverage contains lemonade as an ingredient?

- A. Lemon freeze
- B. Lemonade
- C. Lemon chiller**
- D. Steamer

This question checks how a beverage's name signals its ingredients. A lemon chiller is described as a cold drink that uses lemonade as a base or component, so lemonade is included in its ingredients. The other names don't fit this pattern: lemonade itself is the final drink, not a component inside another beverage; a lemon freeze is a frozen lemon-flavored drink that may not explicitly rely on lemonade as an ingredient; a steamer is typically a milk-based warm beverage without lemonade. So the lemon chiller is the one that contains lemonade as part of its recipe.

3. Which of the following is the correct fill-line set for matcha concentrate in a matcha chiller?

- A. 8,12,16
- B. 10,14,18
- C. 4,6,8**
- D. 5,8,12,16

A fill-line set should give a simple, repeatable way to measure concentrate so every cup comes out with the same strength. Three evenly spaced marks make this easy: 4, 6, and 8 provide clear, incremental steps that staff can quickly read and apply, ensuring a consistent dilution across common serving sizes without guessing. The other options either start at a high baseline, have uneven gaps, or add extra lines that complicate the measurement, which can lead to inconsistent flavor. So using evenly spaced marks at 4, 6, and 8 is the most practical and reliable choice.

4. What are the scoops for sugar free fizz sodas?

- A. 234
- B. 111
- C. 123
- D. 8,12,16

Understanding how scoop counts scale with serving size helps here. The option written as 234 encodes three numbers in order: 2, 3, and 4. This means two scoops for the smallest size, three for the medium, and four for the largest. It reflects the common pattern that larger servings require more scoops. The other choices don't fit this three-size pattern in the same natural way: they either imply the same amount for all sizes, a different small sequence, or measurements that aren't expressed in scoops. So, 2-3-4 is the most sensible encoding for the three serving sizes.

5. Which flavors are offered for smoothies?

- A. Strawberry, pina colada, mango, and peach
- B. Strawberry, pina colada, wild berry, mango, and peach
- C. Strawberry, pina colada, blueberry pom, wild berry, mango, and peach
- D. Strawberry, blueberry pom, wild berry, mango, and peach

When figuring out which flavors are offered, you want the option that includes every flavor in the lineup. The complete set here is strawberry, pina colada, blueberry pom, wild berry, mango, and peach. This option matches all flavors listed as available, so it reflects the full offerings. The other choices leave out at least one flavor (missing either blueberry pom or pina colada, for example), so they don't show the complete menu.

6. What flavors are in banana bread?

- A. White chocolate and salted caramel
- B. Hazelnut and caramel
- C. Vanilla and Caramel
- D. Hazelnut and banana

Banana bread centers on the banana flavor, with ripe bananas providing the sweetness and moisture that define it. Hazelnut is a natural companion that adds a warm, nutty contrast, enhancing the banana without overpowering it. So the combination of banana and hazelnut best captures what banana bread tastes like. The other pairs lean toward chocolate, caramel, or vanilla profiles that don't emphasize the banana base, so they don't fit as well.

7. IBU measures which aspect of beer?

- A. Color
- B. Alcohol
- C. Bitterness**
- D. Foam stability

IBU measures the bitterness in beer. It's a numeric scale that represents the amount of bitter compounds, mainly iso- α acids formed from hops during boiling. More hops and longer boil times crank up these compounds, raising the IBU. This is about bitterness, not color, alcohol content, or foam stability—those aspects are measured by other properties and tests (color by SRM/EBC, alcohol by ABV, head retention by foam tests). So the higher the IBU, the more bitterness the beer is typically perceived to have, though malt sweetness and other factors can influence the actual taste.

8. What are the scoops for special 7's?

- A. 232
- B. 233
- C. 234**
- D. 235

The scoops for special 7s follow a simple, steady rise from one scoop to the next, so you're looking for three consecutive digits that increase by one each step. The middle option is the only choice that shows three consecutive digits in the proper order, which matches that rule. The other choices break the pattern by repeating a value or skipping the increments, so they don't fit.

9. Which item is described as Espresso, whole milk, and sugar?

- A. Espresso, mocha mix
- B. Regular chiller barrel**
- C. London Fog
- D. Flavored water

The key idea here is recognizing a plain espresso-based drink that uses dairy and a sweetener without any additional flavors. Espresso provides the strong coffee base, whole milk adds creaminess and body, and sugar finishes it with sweetness. Among the options, the one that describes this simple, unflavored coffee beverage fits best: it's just a standard espresso drink with milk and sugar, no chocolate, no tea, and no flavored additives. The other choices introduce mocha (espresso with chocolate), London Fog (a tea-based drink with milk), or flavored water, which do not match the described combination.

10. Which of the following is one of the updated 7 originals?

A. Blueberry Muffin

B. Caramel Kettle

C. Smooth 7

D. Hazelnut Dream

Focusing on the lineup of updated originals, a name that clearly signals membership in that set is the best cue. Smooth 7 fits because it explicitly includes the number 7, which aligns with the brand's "originals" theme and the idea of a curated, recognizable lineup that's been refreshed. The other flavor names don't carry that same branding connection to the updated originals, so they're less likely to be part of that specific group.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://7brewbasics.examzify.com>

We wish you the very best on your exam journey. You've got this!

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