

Advanced Cicerone - Beer Styles Practice Exam (Sample)

Study Guide



Everything you need from our exam experts!

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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 style is described as a Belgian strong pale ale of abbey origin?**
 - A. Lambic**
 - B. Gueuze**
 - C. Tripel**
 - D. Framboise**

- 2. What is another name for a Strong Scotch Ale?**
 - A. Wee Heavy**
 - B. Scottish Strong Ale**
 - C. Dundee Ale**
 - D. Big Hop**

- 3. What is the ancestor of Kolsch?**
 - A. Bitterbier of Westphalia**
 - B. Dortmunder Export**
 - C. Weissbier**
 - D. Kellerbier**

- 4. A malty, fruity, aged, somewhat sour Belgian-style brown ale.**
 - A. Belgian Pale Ale**
 - B. Lambic**
 - C. Geuze**
 - D. Oud Bruin**

- 5. What is Apparent Attenuation?**
 - A. Final gravity**
 - B. The percentage of wort sugar converted into CO₂ and alcohol**
 - C. Color of the beer**
 - D. Yeast activity rate**

- 6. For American Wheat, which hops are typical?**
 - A. American, German or New World hops.**
 - B. Only English hops.**
 - C. No hops.**
 - D. Only American hops of the same variety.**

- 7. Which style uses Moravian malted barley and a decoction mash to obtain a rich malt character, with Saaz hops and low sulfate, low carbonate water creating a soft hop profile?**
- A. Czech Pale Lager**
 - B. Munich Helles**
 - C. German Helles Export**
 - D. International Pale Lager**
- 8. Which combination best describes the typical malt character of American Porter?**
- A. Several different malts, prominently dark roasted malt.**
 - B. Pale malt base with American hops.**
 - C. Hops-forward with no roasted malts.**
 - D. Wheat-centric with light malts.**
- 9. Which style pairs Vienna malt with Continental hops?**
- A. Weissbier**
 - B. Altbier**
 - C. Vienna Lager**
 - D. Baltic Porter**
- 10. Doppelbock uses which malt base and which mash method?**
- A. Pilsner base; single infusion**
 - B. Pils with Vienna and Munich; Decoction mash; Saazer-type hops; Clean lager yeast**
 - C. Munich malt base; no decoction**
 - D. Vienna base; chocolate malt; modern hops**

Answers

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

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Explanations

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1. Which style is described as a Belgian strong pale ale of abbey origin?

- A. Lambic
- B. Gueuze
- C. Tripel**
- D. Framboise

In Belgian beer terminology, a strong pale ale brewed by abbeys is called a Tripel. The term signals both strength and a pale, golden to amber appearance, with higher original gravity that yields a notable ABV often around 8-10%. Tripels are yeast-forward, showing fruity esters and spicy phenols from the Belgian yeast, and they belong to the family of abbey-origin beers that historically included other strong, well-attenuated ales. Lambic beers are a different tradition altogether: they're spontaneously fermented with wild yeasts, producing sour, funky flavors rather than the clean pale ale profile. Gueuze is a blend of young and old lambics, also sour and fruity in a way that doesn't match the strong pale ale concept. Framboise is typically a fruit beer made from a lambic base or similar souring method with raspberries added, not the high-gravity, pale, abbey-origin style. So, the description points to Tripel as the best match.

2. What is another name for a Strong Scotch Ale?

- A. Wee Heavy**
- B. Scottish Strong Ale
- C. Dundee Ale
- D. Big Hop

Wee Heavy is the traditional name for the strong Scotch Ale. It's a high-gravity, malt-forward beer with rich caramel and toffee flavors and a warming character, brewed as the robust counterpart to lighter Scottish ales. The term has long been used by Scottish brewers and enthusiasts to refer specifically to this stronger, darker style. The other options don't reflect this classic terminology: Scottish Strong Ale is a descriptive label, not the common nickname; Dundee Ale isn't the standard name for this style; Big Hop suggests a hop-forward profile that isn't typical of the malt-driven strength of a Wee Heavy.

3. What is the ancestor of Kölsch?

- A. Bitterbier of Westphalia**
- B. Dortmunder Export
- C. Weissbier
- D. Kellerbier

Kölsch comes from a tradition of pale top-fermented beers that circulated in western Germany. The historical precursor most closely connected to its development is the Bitterbier of Westphalia, a pale ale that was common in that region in earlier centuries. Cologne brewers drew on that pale-ale lineage to create a distinct beer for their city, which evolved into Kölsch—an ale-yeasted beer that is cold-conditioned like a lager. The other options describe different beer families: Dortmunder Export is a later lager, Weissbier is Bavarian wheat beer, and Kellerbier is an unfiltered lager. So Bitterbier of Westphalia best fits as Kölsch's ancestor.

4. A malty, fruity, aged, somewhat sour Belgian-style brown ale.

- A. Belgian Pale Ale**
- B. Lambic**
- C. Geuze**
- D. Oud Bruin**

This description points to Oud Bruin. It's a Belgian brown ale built on a solid malt backbone, giving malty, caramel-like flavors. The fruity character often comes from the yeast and fermentation, and the beer is aged to gain complexity. That aging also brings a mild, lingering sourness, which fits the "somewhat sour" note without becoming as tart as Lambic or Geuze. Why the other styles don't fit as neatly: a Belgian Pale Ale is lighter in color and hop-forward, not described as a brown, aged beer with a notable sourness. Lambic is produced with wild fermentation and is typically quite sour and funky, with little malt-forward depth. Geuze, a blend of young and old Lambics, is usually very tart and often lighter in color, not the malty, brown-ale profile described here.

5. What is Apparent Attenuation?

- A. Final gravity**
- B. The percentage of wort sugar converted into CO₂ and alcohol**
- C. Color of the beer**
- D. Yeast activity rate**

Apparent attenuation shows how much of the wort's fermentable sugar has been consumed by the yeast and converted into alcohol and carbon dioxide, as estimated from the change in gravity from the start to the end of fermentation. It's calculated by comparing OG and FG and expressing the drop as a percentage. The term is "apparent" because a simple gravity reading can't capture the exact sugar-to-ethanol conversions, but this method provides a practical measure of how completely fermentation proceeded. A higher apparent attenuation means more sugar was fermented (drier beer), while a lower value means more residual sugars (sweeter beer). The other options don't describe this concept: final gravity is just the endpoint gravity, color is the beer's color, and yeast activity rate refers to how fast fermentation happens rather than how much sugar was fermented.

6. For American Wheat, which hops are typical?

- A. American, German or New World hops.**
- B. Only English hops.**
- C. No hops.**
- D. Only American hops of the same variety.**

American Wheat aims for a clean, approachable profile with a malt-forward yet pronounced hop character drawn from American varieties. Keeping to a single American hop variety helps maintain a straightforward, balanced aroma and bitterness that complements the pale wheat malt without introducing the broader, different notes you'd get from non-American hops. Using hops from English or German traditions would shift the flavor toward those regions, which isn't typical for this style. Skipping hops altogether would leave the beer lacking the crisp bite and aromatic lift that define American Wheat. While some brewers may experiment, the common and most fitting approach is to use American hops of one variety.

7. Which style uses Moravian malted barley and a decoction mash to obtain a rich malt character, with Saaz hops and low sulfate, low carbonate water creating a soft hop profile?

- A. Czech Pale Lager**
- B. Munich Helles**
- C. German Helles Export**
- D. International Pale Lager**

The combination described—Moravian malted barley, a decoction mash, Saaz hops, and a soft, low-sulfate/low-carbonate water profile—points to Czech pale lager. Moravian malt is a traditional Czech malt that yields a warm, biscuit-like malt character. Using a decoction mash enhances malt complexity and Maillard-derived flavors, giving a richer malt backbone than many German-adjacent lagers. Saaz hops are the classic Czech noble hops, contributing a delicate, herbal-spicy aroma with relatively low bitterness. When the water is soft (low sulfate and low carbonate), the hop perception remains gentle and the malt sweetness stays prominent, producing the smooth, refined hop profile that defines Czech pale lagers. Other options rely more on different malt bases or hopping/water profiles and don't align as closely with this specific combination of Moravian malt, decoction technique, Saaz hops, and soft water.

8. Which combination best describes the typical malt character of American Porter?

- A. Several different malts, prominently dark roasted malt.**
- B. Pale malt base with American hops.**
- C. Hops-forward with no roasted malts.**
- D. Wheat-centric with light malts.**

Malt character in American Porter is defined by a malt-forward backbone built from a blend of malts, with a clear emphasis on dark roasted malt to provide roastiness, color, and flavors like chocolate and coffee. American versions often combine several malts—base pale malt plus specialty malts such as crystal, chocolate, or even black malt—to add complexity while keeping the beer distinctly porter-like. This makes the best choice the one that mentions several different malts with a prominent dark roasted malt, because it accurately reflects both the variety of malts used and the roasty backbone central to porter. The other options describe profiles where hops dominate, there are no roasted malts, or the grain bill is wheat-focused and light, which don't align with the typical malt character of American Porter.

9. Which style pairs Vienna malt with Continental hops?

- A. Weissbier**
- B. Altbier**
- C. Vienna Lager**
- D. Baltic Porter**

Vienna Lager is defined by using Vienna malt with Continental hops. The Vienna malt contributes a toasty, biscuit-like flavor and an amber hue, while Continental hops provide a balanced, European hop character that complements the malt without overwhelming it. This pairing is a hallmark of the style, reflecting its Vienna origins and lager fermentation. Other styles use different malt bases or fermentation profiles, so they don't center on this specific combination.

10. Doppelbock uses which malt base and which mash method?

A. Pilsner base; single infusion

B. Pils with Vienna and Munich; Decoction mash; Saazer-type hops; Clean lager yeast

C. Munich malt base; no decoction

D. Vienna base; chocolate malt; modern hops

Doppelbock aims for a rich, malt-forward, full-bodied lager, and the best way to achieve that is with a malt blend and a traditional mash that enhances malt character. A base that mixes Pilsner malt with Vienna and Munich malts provides both fermentable sugars for a solid body and color plus deeper, toasty, biscuit-like notes that define the style's sweetness and depth. Decoction mashing is a classic technique for Bavarian lagers; it pushes more Maillard reactions, giving extra malt complexity and a smoother mouthfeel that suits a high-gravity, caramel-kissed beer. Using a noble-hop type like Saazer keeps hop bitterness and aroma gentle, so the malt shines, while a clean lager yeast ferments cleanly at cooler temperatures, leaving a crisp finish that lets the malt character come through. Put together, this combination aligns with Doppelbock's traditional, malt-forward profile far more than options that rely on a single pale base, skip decoction, introduce roasted/chocolate notes, or favor strong modern hop character.

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://beerstylesadvicerone.examzify.com>

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

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