

ADVANCED CICERONE - BEER STYLES PRACTICE EXAM (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

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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 designed to appeal to the broadest range of the general public as possible?**
 - A. American Light Lager
 - B. Anchor Steam
 - C. Cream Ale
 - D. International Pale Lager

- 2. What are the two types of spontaneously fermented beers?**
 - A. Lambic, Geuze
 - B. Lambic, Kriek
 - C. Geuze, Kriek
 - D. Lambic, Flanders red

- 3. Which city besides Goslar is associated with the Gose beer?**
 - A. Berlin
 - B. Hamburg
 - C. Dresden
 - D. Leipzig

- 4. Which statement about Imperial Stout malt profile is accurate?**
 - A. White malt with no roast
 - B. Pale malt with generous roasted malts and grains; complex grain bill
 - C. Wheat base
 - D. Pilsner base with coriander

- 5. Which of the following statements best describes the typical malt and fermentation profile of English Porter?**
 - A. Pale base malt with high hop bitterness and lager yeast.
 - B. Varied grist with chocolate, caramel and other dark malts for color and roast; London brown malt for characteristic flavor; English hops; English ale yeast.
 - C. Primarily uses smoked malt.
 - D. Fermented with warm lager yeast.

- 6. What adjuncts are included in Belgian Pilsner?**
- A. Caramel malt
 - B. Rice
 - C. Molasses
 - D. Pale sugar adjuncts
- 7. German Helles Export is brewed to a slightly higher starting gravity to produce what characteristic?**
- A. A firm malty body and underlying maltiness
 - B. A dry finish with no malt
 - C. Very light body with high carbonation
 - D. Strong fruity esters
- 8. In which period did the term 'Bitter' first appear?**
- A. 17th century
 - B. 18th century
 - C. Mid-19th century
 - D. 20th century
- 9. What was the first lager style?**
- A. Pilsner
 - B. Helles
 - C. Märzen
 - D. Dunkel
- 10. What type of hops are used in Kentucky Common?**
- A. Saazer-type hops
 - B. Native American hops
 - C. Cascade hops
 - D. Hallertauer hops

Answers

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

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Explanations

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1. Which style is described as designed to appeal to the broadest range of the general public as possible?

A. American Light Lager

B. Anchor Steam

C. Cream Ale

D. International Pale Lager

Mass appeal in a beer style comes from maximal drinkability: a light color, light body, mild malt sweetness, and low hop bitterness that keeps the beer clean and easy to pair with a wide range of foods and occasions. American Light Lager is built around exactly that idea. It uses a neutral, pale malt base and often lightens further with adjuncts like rice or corn, producing a very pale, crisp beer with a smooth mouthfeel and a barely perceptible finish. The goal is not to showcase bold flavor or complexity, but to be approachable to as many people as possible, making it easy to drink in large quantities and in many settings. Anchor Steam tends to be malt-forward and flavorful, with more caramel and toasty notes that can be polarizing for casual drinkers. Cream Ale has more character as well, with subtle fruity or malt nuances from the ale yeast and brewing treatment. International Pale Lager is broad but not specifically tailored to ultra-wide mass-market appeal in the way that American Light Lager is; it can carry more regional or stylistic nuance. The essence here is that American Light Lager is designed to maximize broad, general public appeal through its ultra-clean, understated profile.

2. What are the two types of spontaneously fermented beers?

A. Lambic, Geuze

B. Lambic, Kriek

C. Geuze, Kriek

D. Lambic, Flanders red

Spontaneous fermentation relies on wild yeasts and bacteria from the brewery environment rather than pitching a specific yeast strain. The classic example is Lambic, which is brewed in Belgium and ferments with these wild microflora to develop a tart, funky character. Geuze is a close relative that comes from blending young lambics with old ones and then allowing additional fermentation to occur, often in the bottle, so carbonation and complexity come from the same spontaneous origins of the base beers. Kriek is essentially a cherry-infused lambic, a fruit variant built on the same spontaneous foundation, while Flanders red is a sour ale produced with deliberate mixed fermentation using cultured microbes rather than relying on the ambient microflora. So the two forms that embody spontaneous fermentation in this pairing are Lambic and Geuze.

3. Which city besides Goslar is associated with the Gose beer?

A. Berlin

B. Hamburg

C. Dresden

D. Leipzig

Gose is a historic sour beer whose origins lie in Goslar, but a second city that became closely tied to the style is Leipzig. In Leipzig, a distinctive form of Gose—often called Leipziger Gose—was brewed for centuries and became a defining part of the city's beer culture. That strong, long-standing association is why Leipzig is the right answer here. The other cities listed are not as closely linked to Gose: Berlin is famous for Berliner Weisse (another sour), while Dresden and Hamburg don't have the same prominent historical connection to Gose.

4. Which statement about Imperial Stout malt profile is accurate?

- A. White malt with no roast
- B. Pale malt with generous roasted malts and grains; complex grain bill**
- C. Wheat base
- D. Pilsner base with coriander

Imperial Stout relies on a pale malt base to provide fermentable sugars and body, then builds that backbone with a generous amount of roasted malts and grains to achieve deep color and roasty flavors. That combination delivers the bold, chocolatey, coffee-like notes and the substantial mouthfeel the style is known for, often with a complex grain bill that includes several roasted malts and sometimes additional specialty grains or adjuncts for extra depth. The other descriptions don't fit: a white malt with no roast would lack the dark color and roast character; a wheat base would introduce wheat-forward, cloudy qualities not typical of an Imperial Stout; and a pilsner base with coriander would yield a light, spice-forward lager rather than a stout.

5. Which of the following statements best describes the typical malt and fermentation profile of English Porter?

- A. Pale base malt with high hop bitterness and lager yeast.
- B. Varied grist with chocolate, caramel and other dark malts for color and roast; London brown malt for characteristic flavor; English hops; English ale yeast.**
- C. Primarily uses smoked malt.
- D. Fermented with warm lager yeast.

English Porter is defined by a malt-forward profile built from a varied grist that emphasizes dark malts for color and roast. Chocolate and caramel malts provide depth and roasted notes, while London brown malt contributes the distinctive toasty, nutty malt character that many English porters exhibit. The hop character comes from traditional English varieties, offering earthy, restrained bitterness and aroma rather than the bold, citrusy hop heft of some pale ales. Fermentation uses English ale yeast at ale temperatures, producing the fruity esters and clean finish typical of an English porter. This combination—malt-forward dark malt bill with English hops and English ale yeast—best fits the English porter profile.

6. What adjuncts are included in Belgian Pilsner?

- A. Caramel malt
- B. Rice
- C. Molasses
- D. Pale sugar adjuncts**

The main idea here is understanding what adjuncts fit a Belgian Pilsner and how they shape the beer's character. Belgian Pilsner aims for a very pale, crisp, dry finish, so brewers often add fermentable simple sugars that don't contribute much color or malt flavor. Pale sugar adjuncts fit this goal because they increase fermentability, boost ABV, and dry out the beer without adding noticeable malt sweetness or color. The other options would shift the beer's profile in undesired ways: caramel malt adds color and a toasty sweetness that robs the beer of its pale, clean character; rice can lighten body but isn't a standard hallmark of Belgian Pilsner; molasses would introduce strong flavors and darken the beer. Pale sugar adjuncts are the best match for achieving the style's clean, pale, dry profile.

7. German Helles Export is brewed to a slightly higher starting gravity to produce what characteristic?

- A. A firm malty body and underlying maltiness**
- B. A dry finish with no malt
- C. Very light body with high carbonation
- D. Strong fruity esters

Starting gravity indicates how concentrated the wort is before fermentation, so a slightly higher starting gravity leaves more malt-derived compounds in the beer. For German Helles Export, this approach builds a firmer malt backbone and a noticeable underlying maltiness, while the clean lager yeast still finishes crisp. That combination gives a fuller, malty body without turning the beer into something dry or fruity. The other options describe dryness, very light body, or strong fruity esters, which don't match the malt-forward, slightly stronger profile that higher starting gravity aims to achieve.

8. In which period did the term 'Bitter' first appear?

- A. 17th century
- B. 18th century
- C. Mid-19th century**
- D. 20th century

In beer history, naming of styles happens as brewers start distinguishing categories rather than just calling everything "ale" or "beer." The word Bitter began to be used to label a hop-forward, lighter-coloured ale as a distinct style in Britain during the mid-1800s, alongside the rise of Burton-on-Trent pale ales and a stronger emphasis on hops. By around the 1860s and 1870s, trade publications and beer lists show Bitter as a recognized style name, marking its first appearance as a formal category. Earlier references exist, but they're informal mentions rather than a standardized label. After the mid-19th century, the term becomes established and continues into modern usage. That's why the mid-19th century is the period when the term first appears as a defined beer style.

9. What was the first lager style?

- A. Pilsner
- B. Helles
- C. Märzen
- D. Dunkel**

Lager beer relies on bottom-fermenting yeast and cold aging, a combination that Bavarian brewers developed and refined in their caves. The earliest lagers were dark Bavarian beers, known as Dunkel—the name itself means dark—and their deeper color came from roasted malt. This style represents the initial wave of lager brewing, before lighter, more beer styles were created. The other options came later: Pilsner was born in Bohemia as a pale, highly hopped lager; Helles is a Munich pale lager developed after Dunkel; Märzen is a spring lager that evolved later and became tied to Oktoberfest. So Dunkel is the earliest lager style among these.

10. What type of hops are used in Kentucky Common?

- A. Saazer-type hops
- B. Native American hops**
- C. Cascade hops
- D. Hallertauer hops

Kentucky Common is an early American beer whose recipes relied on hops that were locally available. Brewers in Kentucky used native American hops because those were the hops they could grow and supply locally, making them the most realistic choice for the style's historical context. European noble hops like Saazer-type or Hallertauer were not typical for this regional, era-specific brewing, as they were imported and more expensive. Cascade is a modern hop variety developed later in the United States, not something available to traditional Kentucky Common brewers. So the best fit is hops that were native to North America.

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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:

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

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