Advanced Cicerone Certification (Level 3) Practice Test (Sample)

Study Guide

Everything you need from our exam experts!

Questions

1. What is the name of the flavor perception system in humans?

A. Olfactory system

B. Sensory system

C. Gustatory system

D. Digestive system

2. What percentage of the grain bill do roasted malts typically constitute?

A. 5-10 percent

B. 1-5 percent

C. 10-15 percent

D. 3-7 percent

3. What is the typical volume of CO2 for American ales and European lagers?

A. 1.5-2.0

B. 2.2-2.7

C. 2.8-3.2

D. 2.0-2.4

4. How long does the first stage of lambic fermentation typically last?

A. 1-3 days

B. 3-7 days

C. 1-2 weeks

D. 2-4 weeks

5. Which of the following is an example of an Irish Extra Stout?

A. Two Roads Irish Exit

B. Newcastle

C. Stone Coffee Milk Stout

D. Abita Turbodog

6. How often should jumper lines be replaced in a direct draw system?

A. Every month

B. Every six months

C. Annually

D. Every two years

7. What volume should beer engines be set to dispense?

A. A full pint only

B. A half or quarter pint

C. Any volume

D. Must not dispense anything

8. Which of the following beers is classified as an Old Ale?

A. Theakston Old Peculiar

B. Oskar Blues Old Chub

C. Sierra Nevada Pale

D. Victory Summer Love

9. Which British hop variety is characterized by its low bitterness?

A. Northern Brewer

B. Admiral

C. Fuggle

D. Challenger

10. For pitching dry yeast, what temperature range should the water be?

A. 65-70F

B. 70-75F

C. 77-85F

D. 85-90F

Answers

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

Explanations

1. What is the name of the flavor perception system in humans?

A. Olfactory system

B. Sensory system

C. Gustatory system

D. Digestive system

The flavor perception system in humans primarily involves the gustatory system, which is responsible for the sensation of taste. This system detects five basic tastes: sweet, sour, salty, bitter, and umami, through specialized taste receptors located on the taste buds primarily on the tongue. When food or drink is consumed, these receptors interact with specific molecules, sending signals to the brain that contribute to the perception of flavor. While the olfactory system is also crucial to flavor perception, as it detects aromas and scents that enhance the tasting experience, it is important to note that it functions separately from the gustatory system. The sensory system is a broader term that encompasses various types of sensory perceptions including vision, hearing, touch, taste, and smell, but does not specifically refer to taste alone. The digestive system, on the other hand, deals with the breakdown and absorption of food but is not involved in the perception of flavor at all. Therefore, the correctness in identifying the gustatory system lies in its specific role in taste perception, which is a key component of the overall flavor experience.

2. What percentage of the grain bill do roasted malts typically constitute?

A. 5-10 percent

B. 1-5 percent

C. 10-15 percent

D. 3-7 percent

Roasted malts typically comprise a smaller percentage of the grain bill in brewing, generally around 1-5 percent. This limited usage is due to their strong flavor profile, which can easily overpower the other malt characteristics if used in excessive amounts. In the brewing process, roasted malts are primarily included to impart specific flavors, aromas, and colors to the finished beer, such as chocolate, coffee, or burnt notes. When formulating recipes, brewers aim for a balance of flavors, and incorporating too much roasted malt can lead to an unbalanced or overly harsh result. Therefore, keeping the proportion of roasted malts within this 1-5 percent range allows for the desired enhancement of complexity without overwhelming the overall profile of the beer. This precision is particularly important in styles where malt character is a significant focus, such as porters and stouts, where the interplay of malt flavors is crucial for the beer's success.

3. What is the typical volume of CO2 for American ales and European lagers?

A. 1.5-2.0

B. 2.2-2.7

C. 2.8-3.2

D. 2.0-2.4

The typical volume of carbon dioxide (CO2) for European lagers and American ales falls within the range of 2.2 to 2.7 volumes. This measurement indicates the amount of CO2 dissolved in the beer and directly influences its mouthfeel, carbonation level, and overall sensory experience. European lagers tend to exhibit a crisp, clean finish, which is complemented by moderate carbonation levels typically found in that range. Similarly, American ales, while often crafted with a variety of hops and malts, also generally fall into the same carbonation level to provide balance and enhance the presentation of flavors without overwhelming the palate. The choice effectively captures the industry standards for these beer styles, recognizing that proper carbonation is essential for achieving the intended flavor profiles and mouthfeel expected by consumers.

4. How long does the first stage of lambic fermentation typically last?

A. 1-3 days

B. 3-7 days

C. 1-2 weeks

D. 2-4 weeks

The first stage of lambic fermentation typically lasts about 3 to 7 days, which is why this answer is considered correct. During this initial phase, spontaneous fermentation begins as wild yeasts and bacteria present in the environment start to convert the sugars in the wort into alcohol and carbon dioxide. The fermentation process is unique to lambic beers, as it relies on natural inoculation rather than cultivated yeast strains. Although fermentation may show signs of rapid activity within this timeframe, the environment and temperature can also influence the exact duration. After these initial days, there will often be a transition to more complex fermentation activities that involve various microorganisms contributing to the beer's distinctive flavor and character. Other timeframes provided in the options don't accurately reflect the timing typical of this spontaneous fermentation process. Therefore, selecting the 3 to 7 day range aligns with industry practices for lambic production.

5. Which of the following is an example of an Irish Extra Stout?

A. Two Roads Irish Exit

B. Newcastle

C. Stone Coffee Milk Stout

D. Abita Turbodog

An Irish Extra Stout, often characterized by its robust flavors, higher alcohol content compared to standard dry stouts, and a pronounced roasted malt profile, is represented by the beer from Two Roads named Irish Exit. This style typically offers a balance between the bitterness of dark roasted malts and some smooth, sweet undertones, making it a rich and satisfying option. Newcastle, while recognized as a famous beer, is actually an English Brown Ale, and Stone Coffee Milk Stout, albeit a stout, does not fall under the category of Irish Extra Stout as it emphasizes coffee and lactose flavors rather than the specific profile of Irish stouts. Abita Turbodog is a brown ale that also strays from the characteristics typical of an Irish Extra Stout. Therefore, Two Roads Irish Exit aligns perfectly with the traditional attributes expected of an Irish Extra Stout.

6. How often should jumper lines be replaced in a direct draw system?

A. Every month

B. Every six months

C. Annually

D. Every two years

In a direct draw system, jumper lines—typically used to connect the beer keg to the faucet—should be replaced annually to maintain optimal beer quality and safety. Over time, these lines can develop a buildup of bacteria, yeast, and biofilm, which can negatively impact the flavor and clarity of the beer. Replacing the jumper lines on an annual basis ensures that any potential contaminants are minimized and that the system remains in good working order. Regular maintenance, including line replacements, is vital for preventing off-flavors and maintaining the integrity of the beer being served. This schedule also aligns with general recommended practices for draft beer systems, which emphasize the importance of sanitation and cleanliness. While other intervals, such as monthly, every six months, or every two years, may seem reasonable in some contexts, they do not align with best practice recommendations geared toward optimal quality and health standards in serving draft beer.

7. What volume should beer engines be set to dispense?

A. A full pint only

B. A half or quarter pint

C. Any volume

D. Must not dispense anything

When using a beer engine, it is common practice to set the dispense volume to a half or quarter pint. This approach allows for controlled servings and is particularly beneficial in settings offering a variety of beers on cask. Serving smaller volume measures encourages patrons to sample different beers without committing to a full pint and helps manage consumption more effectively. This practice aligns with traditional pub culture, which often emphasizes trial and sharing of flavors, making it easier for patrons to discover new favorites. Additionally, using smaller volumes can facilitate quicker turnover of cask-conditioned beers, which are generally meant to be consumed fresh. Thus, setting the dispense volume to these smaller sizes supports both the enjoyment of the product and the operational efficiency of establishments serving real ale.

8. Which of the following beers is classified as an Old Ale?

A. Theakston Old Peculiar

B. Oskar Blues Old Chub

C. Sierra Nevada Pale

D. Victory Summer Love

Theakston Old Peculiar is classified as an Old Ale, a style that originates from England and is characterized by its rich, malty sweetness and complex flavors. Old Ales typically have a higher alcohol content and are often aged for extended periods, which allows for the development of deeper flavors, including notes of caramel, toffee, dark fruits, and sometimes sherry-like qualities. Theakston Old Peculiar, in particular, is a well-known example of this style that features a balance of malt sweetness and hop bitterness, along with a slightly fruity finish. Its darker color and robust body are typical of Old Ales, which differ from other beer styles like the options listed that either belong to different categories or do not have the same flavor profile or aging characteristics associated with Old Ales. For instance, Oskar Blues Old Chub is a Scottish Ale, which has its own distinct malty character but does not share the aged complexity of an Old Ale. Similarly, Sierra Nevada Pale and Victory Summer Love are representative of American Pale Ale and Kölsch-style ale respectively, focusing on hoppiness and lighter body, further distinguishing them from the rich and complex Old Ale classification.

9. Which British hop variety is characterized by its low bitterness?

A. Northern Brewer

B. Admiral

C. Fuggle

D. Challenger

The British hop variety known for its low bitterness is Fuggle. This variety is primarily used for its aromatic qualities rather than its bitterness. It contributes earthy, herbal, and woody notes to a beer, which makes it an excellent choice for balanced ales, particularly English styles like pale ales and stouts. In contrast, Northern Brewer and Admiral are typically used for their higher alpha acid content, producing more bitterness in the finished beer. Challenger also has a higher level of alpha acids, making it a popular choice for both bittering and aroma, but it doesn't match the specifically low bitterness profile of Fuggle. Thus, Fuggle's distinctive low bitterness alongside its contributing flavors makes it the best choice in this context.

10. For pitching dry yeast, what temperature range should the water be?

A. 65-70F

B. 70-75F

C. 77-85F

D. 85-90F

When pitching dry yeast, the water temperature should ideally be in the range of 77-85°F. This temperature range is optimal because it creates an environment that allows the yeast to rehydrate and begin fermentation effectively. At this temperature, yeast cells can properly absorb water, swell, and prepare for active fermentation without being subjected to the stress that can occur at higher temperatures. If the water temperature is too low, yeast can be sluggish to react, resulting in a slower fermentation start. Conversely, if the temperature is too high, there is a risk of damaging the yeast cells, leading to reduced viability and fermentation issues. This ensures that the yeast has the best chance to start fermenting the wort vigorously and efficiently, contributing to a healthy fermentation process.