

Beer and Wine Exam 2 Practice (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 year is associated with the greatest number of breweries?**
 - A. 1890**
 - B. 1920**
 - C. 1980**
 - D. 2010**

- 2. The most important difference between 2-row and 6-row barley is that 6-row barley contains greater which property?**
 - A. Essential oils**
 - B. Alcohol**
 - C. Carbohydrates**
 - D. Diastatic power**

- 3. Michigan is one of the most highly-rated producers of mead in the US.**
 - A. True**
 - B. False**
 - C. Sometimes**
 - D. Not sure**

- 4. Which factor most directly reduces the risk of DMS formation in beer?**
 - A. Using colder fermentation temperatures.**
 - B. Boiling wort for an adequate length and cooling properly.**
 - C. Adding more hops.**
 - D. Using wild yeast.**

- 5. Trappist ales can only be brewed in select monasteries.**
 - A. True**
 - B. False**
 - C. Only in Belgium**
 - D. They can be brewed by anyone with a license**

- 6. Oktoberfest beers are also known as Maibocks.**
- A. True**
 - B. False**
 - C. Not sure**
 - D. Both**
- 7. Which lager style is American in origin?**
- A. Pilsner**
 - B. Lager**
 - C. Dortmunder**
 - D. Steam Beer**
- 8. Which term describes a mead that includes fruit?**
- A. Braggot**
 - B. Mead**
 - C. Perry**
 - D. Melomel**
- 9. Kellerbiers are difficult to find in the United States.**
- A. True**
 - B. False**
 - C. Not sure**
 - D. Rarely**
- 10. Cork taint is caused by TCA. What aroma does it produce?**
- A. Musty, damp cardboard or moldy aromas**
 - B. Fresh fruit aromas**
 - C. Floral notes**
 - D. Toasted oak**

Answers

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

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Explanations

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1. Which year is associated with the greatest number of breweries?

- A. 1890**
- B. 1920**
- C. 1980**
- D. 2010**

Interpreting trends in how many breweries exist over time is what this item asks you to do. The chart shows steady growth from the late 1800s, a sharp drop around Prohibition, then a strong revival starting in the 1980s with many new microbreweries and brewpubs. By 2010, the tally reaches its highest point in the data, reflecting the peak level of brewery proliferation during the craft beer boom. The earlier years have lower counts (1890) or a major dip (1920) due to Prohibition, while 1980 shows growth but not yet the peak seen in 2010.

2. The most important difference between 2-row and 6-row barley is that 6-row barley contains greater which property?

- A. Essential oils**
- B. Alcohol**
- C. Carbohydrates**
- D. Diastatic power**

The key idea is diastatic power—the malt’s enzymatic ability to convert starches into fermentable sugars during mashing. This matters in brewing because the more diastatic power a malt has, the more effectively you can break down starches into sugars that yeast can ferment, especially when using adjuncts or less-modified malts. 6-row barley typically has higher enzyme content, including amylases, giving it greater diastatic power than 2-row barley. That means 6-row malt can produce more fermentable wort from the same amount of starch, enabling mash flexibility and better fermentation outcomes. The other options don’t describe enzyme activity or the wort-formation step that diastatic power specifically governs.

3. Michigan is one of the most highly-rated producers of mead in the US.

- A. True**
- B. False**
- C. Sometimes**
- D. Not sure**

Michigan’s standing as one of the most highly-rated mead producers comes from its thriving craft mead scene, supported by abundant local honey and a growing number of dedicated producers who routinely craft balanced, flavorful meads. The state’s meaderies have earned recognition in competitions and by reviewers, highlighting qualities like aroma, balance, and finish that critics value. This combination of quality production, award-worthy offerings, and an active mead community helps explain why the statement is considered true.

4. Which factor most directly reduces the risk of DMS formation in beer?

- A. Using colder fermentation temperatures.
- B. Boiling wort for an adequate length and cooling properly.**
- C. Adding more hops.
- D. Using wild yeast.

DMS in beer comes mainly from a malt-derived compound that is driven off by a thorough boil. If the wort is boiled long enough, most of the DMS is volatilized and lost with the steam, so finishing with a good, full boil directly reduces how much DMS ends up in the beer. After boiling, cooling the wort properly helps lock in that reduction by quickly bringing temperatures down and preventing any remaining precursors from contributing additional DMS as the beer moves toward fermentation. So, boiling the wort for an adequate length and cooling properly directly lowers DMS formation. Colder fermentation temperatures don't address DMS formed during the boil; adding more hops affects bitterness and aroma rather than eliminating DMS; using wild yeast can introduce other flavors and wouldn't specifically reduce DMS either.

5. Trappist ales can only be brewed in select monasteries.

- A. True**
- B. False
- C. Only in Belgium
- D. They can be brewed by anyone with a license

The label Trappist beer is protected and means the beer is brewed inside a Trappist monastery under the supervision of the monastic community, with the proceeds supporting the monastery and its charitable work. Because of this strict requirement, only a limited, specific group of monasteries worldwide can produce beers that carry the Trappist designation, so the statement is true. It isn't limited to Belgium, since there are Trappist monasteries in other countries as well. And it isn't a license that just anyone can obtain—the right to brew and label a beer as Trappist comes from being within the monastic community and adhering to its production rules.

6. Oktoberfest beers are also known as Maibocks.

- A. True
- B. False**
- C. Not sure
- D. Both

Maibock and Oktoberfest beer come from separate brewing traditions. Maibock, meaning "May beer," is a pale to amber bock brewed in spring with a malt-forward, smooth character. Oktoberfest beer—the beer tied to the Munich festival—is the Märzen style: a malt-forward, amber to copper lager brewed in March and lagered for fall consumption. Because they belong to different seasonal lines and have distinct flavor profiles, Oktoberfest beer is not a Maibock. While some modern labels might blur lines for marketing, the traditional Oktoberfest beer is Märzen, not Maibock.

7. Which lager style is American in origin?

- A. Pilsner
- B. Lager
- C. Dortmunder
- D. Steam Beer**

Steam Beer embodies the American-origin lager style. It began in California in the 19th century, developed by German immigrants who used lager yeast but often fermented at warmer temperatures, creating a beer with a fuller malt character and a clean finish. The name comes from the steam produced in the breweries, a nickname that stuck for these West Coast brews (often called California Common). By contrast, Pilsner originated in Pilsen, Bohemia (now the Czech Republic); Dortmunder is tied to Dortmund, Germany; and Lager is the broad category of bottom-fermenting beers without a specific national origin. So the American-origin lager style is Steam Beer.

8. Which term describes a mead that includes fruit?

- A. Braggot
- B. Mead
- C. Perry
- D. Melomel**

A mead with fruit is called melomel. Mead is fermented honey wine, and when fruit or fruit juice is added, it shifts into the fruit-flavored category known as melomel, giving a distinct fruit-forward character. This distinguishes it from plain mead, braggot (honey-wine with malt and often hops), or perry (pear cider), which don't specifically describe a honey-based beverage with fruit.

9. Kellerbiers are difficult to find in the United States.

- A. True**
- B. False
- C. Not sure
- D. Rarely

Kellerbier is a traditional Bavarian beer that is typically unfiltered and often sold fresh from the brewery, sometimes bottled with yeast still present. Because it is unfiltered and sometimes unpasteurized, it has a shorter shelf life and is produced in smaller quantities, which limits how widely it can be distributed. In the United States, this style isn't part of mainstream imports or mass production, so you'll mainly encounter it at a few German-style bars, Bavarian restaurants, or specialty import shops rather than in every store. That limited distribution and the need for quick turnover to preserve its character make Kellerbiers genuinely hard to find here. If you do find one, it's generally best enjoyed soon after purchase to savor the cloudy appearance and fresh flavors.

10. Cork taint is caused by TCA. What aroma does it produce?

A. Musty, damp cardboard or moldy aromas

B. Fresh fruit aromas

C. Floral notes

D. Toasted oak

Cork taint from TCA produces a musty, damp-cardboard aroma. This odor is characteristic and can overwhelm or mask fruit, floral, or oak-derived notes in wine. Fresh fruit aromas point to a clean, fruity profile; floral notes suggest a bright, aromatic impression; toasted oak indicates oak aging influence. The musty, moldy scent described as damp cardboard is the hallmark of TCA-related cork taint.

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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://beerandwine2.examzify.com>

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

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