

# BEER AND WINE EXAM 2 PRACTICE (SAMPLE)

## STUDY GUIDE



## SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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<https://beerandwine2.examzify.com>



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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. What common off-flavor can result from contamination, and how can it be prevented?**
- A. Sour, funky, or solvent notes caused by microbial contamination; prevent with thorough sanitation, proper cleaning, and quick consumption.
  - B. Bourbon-like nuttiness.
  - C. Increased sweetness from residual sugars.
  - D. Spicy pepper notes from yeast fermentation.
- 2. Which hop variety has citrus aroma characteristics?**
- A. Target
  - B. Cluster
  - C. Amarillo
  - D. Progress
- 3. Which statement about volatile acidity is accurate?**
- A. Volatile acidity involves acetic acid–related vinegar-like aromas; can also present as nail-polish remover in higher concentrations
  - B. Volatile acidity is described by nutty, caramelized aromas.
  - C. Volatile acidity yields burnt matches.
  - D. Volatile acidity has no smell.
- 4. 6 row barley has lower diastatic power than 2 row barley.**
- A. True
  - B. False
  - C. Cannot be determined
  - D. Not mentioned
- 5. Typically, yeast grows under aerobic conditions in the first hour or two of fermentation.**
- A. True
  - B. False
  - C. Not sure
  - D. Only in certain beers

**6. Which lager style is American in origin?**

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

**7. Which step comes immediately after Malting in the brewing process?**

- A. Mashing
- B. Lautering
- C. Brewing
- D. Fermentation

**8. DMS is typically noticeable in which beer styles if not boiled or cooled properly?**

- A. Dark ales and stouts.
- B. Porters and brown ales.
- C. Lightly hopped pale lagers and some pilsners.
- D. Strong lagers like bock.

**9. The highest ABV lager is often a(n) EisBock.**

- A. Maibock
- B. Doppelbock
- C. Eisbock
- D. Helles

**10. Most cider has an ABV around \_\_\_\_%.**

- A. 3
- B. 8
- C. 5
- D. 7

## **Answers**

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

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## **Explanations**

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**1. What common off-flavor can result from contamination, and how can it be prevented?**

**A. Sour, funky, or solvent notes caused by microbial contamination; prevent with thorough sanitation, proper cleaning, and quick consumption.**

B. Bourbon-like nuttiness.

C. Increased sweetness from residual sugars.

D. Spicy pepper notes from yeast fermentation.

*Microbial contamination is a common source of off-flavors, often showing up as sour, funky, or solvent-like notes. Bacteria such as lactic acid bacteria and wild yeasts like Brettanomyces can infiltrate a batch and produce lactic acid and other compounds that give a sour or barnyard character, while metabolic byproducts can also create solvent-like aromas. Because these flavors arise from organisms growing in the beverage, the best defense is preventing their entry and growth in the first place and limiting the time they have to affect the product. Thorough sanitation and proper cleaning of all equipment, gear, and packaging, careful handling to avoid contamination, and good storage practices are key. Consuming the product within a reasonable timeframe helps minimize the window for any potential microbial activity to alter flavors.*

**2. Which hop variety has citrus aroma characteristics?**

A. Target

B. Cluster

**C. Amarillo**

D. Progress

*Amaro is chosen because its aroma profile is distinctly citrus-forward, especially orange and citrusy notes. This comes from its essential oils, which give a bright, zesty citrus character when used for late hop additions or dry hopping. The other hops tend toward different flavors—Target brings spicy/herbal and resinous qualities, Cluster is milder with earthy/woody notes, and Progress is less citrusy and more balanced—so Amarillo best fits a request for a citrus aroma.*

**3. Which statement about volatile acidity is accurate?**

A. Volatile acidity involves acetic acid—related vinegar-like aromas; can also present as nail-polish remover in higher concentrations

**B. Volatile acidity is described by nutty, caramelized aromas.**

C. Volatile acidity yields burnt matches.

D. Volatile acidity has no smell.

*Volatile acidity refers to the volatile acids in wine, mainly acetic acid, along with related compounds. These give vinegar-like aromas, a sharp, tangy note that you can smell even at low levels. At higher concentrations, acetates and related solvents can produce a smell reminiscent of nail-polish remover. Aromas described as nutty or caramelized come from other chemical processes and components, such as oak aging or Maillard-derived compounds, not VA. The burnt-matches smell comes from sulfur compounds, which are unrelated to VA, and VA is detectable by smell rather than being odorless.*

**4. 6 row barley has lower diastatic power than 2 row barley.**

- A. True
- B. False**
- C. Cannot be determined
- D. Not mentioned

*Diastatic power is the malt's enzymatic ability to convert starches into fermentable sugars during mashing, mainly due to enzymes like alpha- and beta-amylase. Six-row barley varieties have been bred to have more enzymatic activity, so they typically show higher diastatic power than two-row barleys. That extra enzyme capacity helps in mashes that include unmalted adjuncts or require stronger starch conversion. So the statement that six-row has lower diastatic power than two-row isn't correct. While diastatic power can vary by cultivar and malting conditions, the general trend is that six-row provides equal or greater diastatic power.*

**5. Typically, yeast grows under aerobic conditions in the first hour or two of fermentation.**

- A. True**
- B. False
- C. Not sure
- D. Only in certain beers

*True. At the start of fermentation, yeast needs oxygen to build essential cell components and to grow quickly. Oxygen is used to synthesize sterols and unsaturated fatty acids, which are critical for forming robust cell membranes and for cell division. Brewers typically aerate the wort at pitching so the yeast enter an aerobic growth phase, often lasting the first hour or two, before they switch to anaerobic metabolism as sugars are consumed and ethanol is produced. So the early aerobic growth is the normal pattern, making the statement accurate.*

**6. 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.*

## 7. Which step comes immediately after Malting in the brewing process?

- A. Mashing
- B. Lautering
- C. Brewing
- D. Fermentation

*The immediate next step after malting is mashing. Malting develops enzymes in the grain, like amylases, which are needed to break starches into fermentable sugars. Mashing mixes milled malt with hot water, and the enzymes are activated at specific temperatures to convert those starches into sugars, creating the wort. This step is essential because without converting starches to sugars, fermentation can't produce alcohol. After mashing, the grains are separated from the liquid in lautering, the wort is boiled, and then it's fermented.*

## 8. DMS is typically noticeable in which beer styles if not boiled or cooled properly?

- A. Dark ales and stouts.
- B. Porters and brown ales.
- C. Lightly hopped pale lagers and some pilsners.
- D. Strong lagers like bock.

*DMS (dimethyl sulfide) comes from the malt and is volatile, so it should be driven off by a strong boil and quick cooling. It's more likely to be noticed in pale, lightly kilned malts—the kinds used for pale lagers and pilsners—because their clean, light malt profile highlights any residual DMS rather than masking it with roast or strong hop character. If the wort isn't boiled long enough or is cooled too slowly, DMS remains and can give a cooked corn-like aroma, which is especially evident in these lighter styles. In darker ales, porters, stouts, or strong lagers like bock, the roasted, caramel flavors and heavier malt aroma tend to overwhelm or mask DMS, so it's less noticeable.*

## 9. The highest ABV lager is often a(n) EisBock.

- A. Maibock
- B. Doppelbock
- C. Eisbock
- D. Helles

*The key idea is how alcohol content in lagers can be increased. EisBock stands out because it uses freeze-distillation: after fermentation, the beer is partially frozen and ice is removed. Water icicles off, leaving a liquid with a higher concentration of alcohol and flavors. This method pushes ABV into the double digits, often higher than other lagers. That's why EisBock is typically associated with the highest ABV among lagers. In comparison, Maibock is a lighter seasonal lager, around mid-teens of a percent but generally lower ABV; Helles is a pale, malty lager that's on the lighter side; Doppelbock is strong and robust but usually tops out below EisBock's typical range, depending on the batch.*

10. Most cider has an ABV around \_\_\_\_%.

- A. 3
- B. 8
- C. 5
- D. 7

*Cider's alcohol level comes from fermenting the sugars in apple juice with yeast, so the typical range you'll see in most commercially available ciders centers around five percent ABV. That level reflects standard apple juice sugar content and common fermentation performance, which many producers aim for to balance flavor, body, and drinkability. You'll find some ciders much lighter, around three percent, when they're designed to be very easy to drink, and others that are stronger—seven or eight percent—by pushing fermentation further or blending to concentrate alcohol. So, the best general estimate for most cider is around five percent ABV.*

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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](mailto: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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