Cicerone Level 1 Certification Practice Exam (Sample)

Study Guide

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Questions

1. What method can enhance mouthfeel in beer?

A. Increasing hops

B. Using adjuncts

C. Fermenting at lower temperatures

D. Adding more malt

2. Which of the following Belgian beer styles is most likely to exhibit assertively sour, acidic flavors?

A. Dubbel

B. Flanders red ale

C. Saison

D. Witbier

3. What modern style name best describes the flagship product of the Anchor Brewing Company?

A. American Amber Ale

B. American Pale Ale

C. Best Bitter

D. California Common

4. What beer attribute is fixed in bottled beer but can be affected in draft beer?

A. Flavor

B. Color

C. Carbonation

D. Aroma

5. Which of the following practices promotes proper beer rotation?

A. Store beers by popularity

B. Sell based on best before dates

C. Focus on seasonal promotions

D. Keep all beers at room temperature

6. A server was pouring two glasses of beer from a large bottle at the customers' table. To reduce foam in the second glass, what should the server do differently?

A. Pour more of the beer down the side of the glass

B. Pour faster

C. Leave the bottle upright

D. Use a larger glass

7. Which of the following flavors is primarily found in brown beer?

A. Piney, citrus, resiny

B. Earthy, herbal, woodsy

C. Nutty, toffee, chocolate

D. Floral, perfumy, peppery

8. Which of the following glasses would be most appropriate for serving a Best Bitter with 3.8% alcohol by volume?

A. 12 oz (355 ml) Snifter

B. 20 oz (590 ml) Imperial pint

C. 16 oz (473 ml) Nonic pint

D. 10 oz (295 ml) Tulip glass

9. Why must draft lines be cleaned regularly?

A. To enhance flavor

B. To prevent bacterial infection

C. To reduce foam

D. To maintain temperature

10. Which of the following is a common flavor associated with malt?

A. Herbal

B. Nutty

C. Citrus

D. Spicy

Answers

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

Explanations

1. What method can enhance mouthfeel in beer?

A. Increasing hops

B. Using adjuncts

C. Fermenting at lower temperatures

D. Adding more malt

Using adjuncts can enhance mouthfeel in beer by introducing ingredients beyond the traditional base malt. Adjuncts such as flaked corn, rice, oats, or wheat can contribute specific qualities to the body and texture of the beer. For instance, oats and wheat particularly are known for providing a smoother, creamier mouthfeel due to their high beta-glucan content, which helps to increase the perceived viscosity of the beer. This can create a more rounded and fuller mouthfeel, making the drinking experience more enjoyable. Other methods may influence mouthfeel indirectly or serve different purposes. Increasing hops primarily adds bitterness and aromatic qualities, while fermenting at lower temperatures can result in clean, crisp beers with less body. Adding more malt is likely to enhance flavor and sweetness, but it does not specifically target the mouthfeel enhancement as directly as using specific adjuncts does. Thus, adjuncts are a key tool in brewers' kits for manipulating the sensory characteristics of mouthfeel.

2. Which of the following Belgian beer styles is most likely to exhibit assertively sour, acidic flavors?

A. Dubbel

B. Flanders red ale

C. Saison

D. Witbier

Flanders red ale is a Belgian beer style known for its distinctive sour and acidic flavors. This style typically undergoes a mixed fermentation process, involving both yeast and lactic acid bacteria, which contributes to its characteristic tartness and complexity. Flanders red ales are often aged in oak barrels, which further enhances their sour profile and adds layers of flavor such as fruitiness and oak character. The other styles listed do not typically exhibit the same level of sourness. Dubbel is a malty, dark beer with a fruitiness and sweetness, but it lacks the acidity associated with Flanders red ales. Saison, while possibly having some fruity and spicy notes, does not generally reach the sour levels found in Flanders red ales. Witbier is a Belgian white beer that is light and refreshing, often flavored with spices like coriander and orange peel, but it is also not sour or acidic. Thus, the characteristics of Flanders red ale clearly align with the question regarding assertively sour, acidic flavors.

3. What modern style name best describes the flagship product of the Anchor Brewing Company?

A. American Amber Ale

B. American Pale Ale

C. Best Bitter

D. California Common

The flagship product of the Anchor Brewing Company is best described as California Common. This style, also known as steam beer, originated in California and is characterized by its unique fermentation process involving lager yeast at warmer ale temperatures. This method allows for a distinct, crisp, and fruity profile that sets it apart from traditional lagers. Anchor Steam, the brewery's most iconic beer, embodies the qualities of the California Common style. It features a rich amber color, moderate hop bitterness, and a balanced malt sweetness. The identification of this beer with the California Common style is not only a reflection of its ingredients and brewing process but also of its historical significance tied to the region. The other choices, while they represent popular beer styles, do not accurately describe the flagship product of Anchor Brewing. American Amber Ale is typically more malt-forward with a more pronounced caramel flavor, American Pale Ale has a hop-forward profile, and Best Bitter pertains to a style deeply rooted in English brewing traditions, emphasizing a different balance of flavors than what is found in Anchor Steam.

4. What beer attribute is fixed in bottled beer but can be affected in draft beer?

A. Flavor

B. Color

C. Carbonation

D. Aroma

The reason carbonation is fixed in bottled beer but can be affected in draft beer relates to the different practices of carbonation in these formats. Bottled beer typically undergoes carbonation in the bottle itself, whether through natural processes like bottle conditioning or by forced carbonation before bottling. This process creates a stable level of carbonation that remains consistent as long as the bottle is sealed. In contrast, draft beer, which is served from kegs, can have its carbonation level influenced by various factors such as the type of gas used (usually CO_2 or a mixture of CO_2 and nitrogen), the pressure of the gas system, and the temperature at which the beer is served. If the draft system is not properly maintained or calibrated, this can lead to variations in carbonation levels from one serving to the next, affecting the mouthfeel and overall drinking experience. The other attributes listed—flavor, color, and aroma—are not fixed in the same way. These aspects can change over time due to factors like light exposure, oxidation, and temperature, but the carbonation level in bottled beer is generally stable due to the closed environment of the bottle.

5. Which of the following practices promotes proper beer rotation?

A. Store beers by popularity

B. Sell based on best before dates

C. Focus on seasonal promotions

D. Keep all beers at room temperature

The practice that best promotes proper beer rotation is selling based on best before dates. This is because best before dates provide a clear indicator of the optimal time frame for consuming a beer to ensure its freshness and quality. By prioritizing sales of beers that are approaching their best before dates, establishments can effectively manage their inventory, reducing the risk of products becoming stale or losing their desirable flavors. In contrast, storing beers by popularity can lead to a backlog of less popular beers that may not sell quickly, resulting in those beers potentially exceeding their best before dates. Focusing on seasonal promotions may also not address the inventory of all types of beers, as it often highlights only specific items that fit the current season rather than ensuring timely sales of all beers. Keeping all beers at room temperature would compromise the quality of many styles that benefit from refrigeration, leading to a negative experience for consumers and ultimately impacting sales. Therefore, using best before dates is crucial for maintaining freshness and ensuring customers receive the highest quality product.

6. A server was pouring two glasses of beer from a large bottle at the customers' table. To reduce foam in the second glass, what should the server do differently?

A. Pour more of the beer down the side of the glass

B. Pour faster

C. Leave the bottle upright

D. Use a larger glass

Pouring more of the beer down the side of the glass is the correct approach to reduce foam when filling a second glass. This technique allows for a controlled pour, minimizing the agitation of the beer as it enters the glass. When beer is poured directly into the center of the glass, it can create turbulence and lead to excessive foaming. By pouring down the side, the beer flows more gently, which helps maintain a stable flow and minimizes the production of carbon dioxide bubbles, resulting in less foam. Choosing to pour faster would likely create more agitation and increase the amount of foam produced, while leaving the bottle upright could limit the beer's natural flow and also contribute to foaming due to the turbulence created as the beer is poured. Using a larger glass might not necessarily reduce foam, and it could lead to more opportunities for foam to develop if the pour is not carefully managed. Thus, the technique of pouring down the side is the most effective way to control foam in the second glass.

7. Which of the following flavors is primarily found in brown beer?

A. Piney, citrus, resiny

B. Earthy, herbal, woodsy

C. Nutty, toffee, chocolate

D. Floral, perfumy, peppery

Brown beer is characterized by its rich, complex flavors that often include nutty, toffee, and chocolate notes. These flavors arise from the use of roasted and caramel malts, which contribute to both the deep color and the sweetness in the flavor profile of the beer. The roasting process caramelizes the sugars in the malt, leading to the development of these distinctive tastes. The presence of nutty flavors can be attributed to the specific types of malts used, which offer a range of toasted flavors reminiscent of nuts. Toffee and caramel notes often emerge from the kilning process, where the malts are heated to specific temperatures that foster the Maillard reaction, enhancing the depth and richness of the beer. Chocolate flavors are typically found in darker brown beers, stemming from the use of highly roasted malts. In contrast, the other choices present flavor categories that do not align with the typical profile of brown beers. Piney, citrus, and resiny flavors are more common in hop-forward styles such as IPAs. Earthy, herbal, and woodsy notes typically appear in certain styles of ales that use specific hops or adjuncts. Lastly, floral, perfumy, and peppery flavors are generally associated with more aromatic hops used in lighter beers or

8. Which of the following glasses would be most appropriate for serving a Best Bitter with 3.8% alcohol by volume?

A. 12 oz (355 ml) Snifter

B. 20 oz (590 ml) Imperial pint

C. 16 oz (473 ml) Nonic pint

D. 10 oz (295 ml) Tulip glass

The most appropriate glass for serving a Best Bitter, which typically has a moderate alcohol content around 3.8% by volume, is indeed the 20 oz (590 ml) Imperial pint. This choice aligns with traditional serving practices for British ales, particularly for styles like Best Bitter, which are often served in larger pint glasses to encourage social drinking and provide ample surface area for the beer to release its aromas. The Imperial pint is specifically designed to accommodate a full pint of beer, allowing room for the beer's natural carbonation and promoting the uptake of aromas. This enhances the overall drinking experience by enabling the drinker to fully appreciate the beer's nuances in flavor and aroma. In contrast, other glass options such as a snifter or a tulip glass are designed for stronger or more complex beers that benefit from being served in smaller volumes to concentrate aromas, which wouldn't be fitting for a Best Bitter. Likewise, the nonic pint, while also suitable for pints, generally holds a bit less volume than the full Imperial pint size and may not be as ideal specifically for a Best Bitter in a traditional context. Therefore, using the Imperial pint for a Best Bitter is not only traditional but also enhances the overall enjoyment by providing the right amount of volume

9. Why must draft lines be cleaned regularly?

A. To enhance flavor

B. To prevent bacterial infection

C. To reduce foam

D. To maintain temperature

Draft lines must be cleaned regularly primarily to prevent bacterial infection. Over time, residue from beer, yeast, and other organic materials can accumulate in the lines and tap system. This buildup provides an ideal environment for harmful bacteria and other microbial growth, which can spoil the beer and lead to off-flavors, unpleasant aromas, and potential health risks for consumers. Regular cleaning of the draft lines ensures that the beer served maintains its intended flavor, aroma, and quality, while also safeguarding against contamination. While enhancing flavor, reducing foam, and maintaining temperature are important aspects of serving beer, they are secondary benefits that can result from the proper maintenance of draft lines. The protection against bacterial infection is the most critical reason for regular cleaning, as it directly relates to the safety and quality of the product served from the draft system.

10. Which of the following is a common flavor associated with malt?

A. Herbal

B. Nutty

C. Citrus

D. Spicy

Malt is primarily responsible for contributing a wide range of flavors to beer, and one of the most common flavor profiles associated with malt is nuttiness. This nutty character often arises from the Maillard reaction during the malting and roasting process, where the sugars and amino acids in the malt interact under heat to develop complex flavors. This can manifest as notes reminiscent of roasted nuts, such as almonds or hazelnuts. The other flavor options listed—herbal, citrus, and spicy—are typically more associated with hops, yeast, or specific adjuncts rather than malt itself. Herbal flavors can come from certain hop varieties, while citrus notes are predominantly derived from more bitter hops. Spicy flavors can also originate from certain hops or yeast strains that produce phenolic compounds, but they are not inherent to malted grains. Therefore, nutty is the most representative flavor linked specifically to malt.