

Celebrating Session Beers

- Which of these BJCP beer styles can have a alcohol content over 4%?
 - Lite American Lager
 - Mild Ale (brown/dark or pale)
 - Berliner Weisse
 - Ordinary Bitter
 - Scottish 80/-
- What is the approximate percentage of recognized BJCP beer styles with an acceptable strength of 5% ABV or less?
 - 30%
 - 40%
 - 50%
 - 60%
 - none of the above
- True or False: The term “session beer” evolved from the two 4-hour periods when English pubs were legally open for service (11 am-3 pm, 7 pm-11 pm).
- True or False: Objective measures of drinkability have been firmly established in the brewing industry.
- True or False: The physiological sensation of *satiety* is the opposite sensation of *drinkability*.
- True or False: The concept of ‘cognitive effect’ can be described as a person’s belief that a specific beer style, color or brand connotes certain *negative* characteristics. (e.g. many people associate darker color with alcoholic strength or believe that Budweiser always gives them headaches.)
- True or False: One can eliminate the ‘cognitive effect’ by serving a beer in a *clear* glass or by withholding brand/style information.
- True or False: The technique of “heavy brewing” can be explained simply by brewing a higher gravity beer and diluting it with water prior to packaging.
- Of the listed malts, which is *least* appropriate in a session beer recipe:
 - Pilsner malt
 - Wheat malt
 - Mild Malt
 - Crystal malt
 - Vienna malt
 - None of the above
- Which mash schedule would produce a more ‘sessionable’ beer:
 - 120F and 142F
 - 133F and 158F
 - 142F
 - 150F
 - 158F
 - all of the above
- Which characteristic of yeast strains is the most suitable for the production of session beers?
 - High ester profile
 - High degree of attenuation
 - Top cropping yeast
 - Low flocculation
 - Low alcohol tolerance
- Which sensual/flavor characteristic does not detract from a beers “sessionability.”
 - High carbonation
 - Viscosity
 - Astringency
 - Bitterness
 - All detract