

**Exam Beers Exam Code:** \_\_\_\_\_ **City:** \_\_\_\_\_, **State:** \_\_\_\_\_ **Date:** \_\_\_\_\_  
**Exam Administrator:** \_\_\_\_\_

**Exam Beer #1:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Beer #2:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Beer #3:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Beer #4:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Beer #5:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_

**Exam Beer #6:**

1. Style of beer brewed, entered in competition or marketed: \_\_\_\_\_  
\_\_\_\_\_
2. Homebrewed, or brand of beer if commercial: \_\_\_\_\_  
\_\_\_\_\_
3. Draft or Bottled: \_\_\_\_\_
4. If bottled, conditioned or counter-pressure filled: \_\_\_\_\_
5. Approximate age (freshness) of beer if known: \_\_\_\_\_
6. Distinctive fault(s) or characteristic(s), e.g., contaminated, diacetyl, eters, oxidation, distinctive hop aroma/flavor, body, alcohol, etc: \_\_\_\_\_  
\_\_\_\_\_
7. Expected score: \_\_\_\_\_