

Brewing + Distilling Center
Professional Brewing/Distilling Technology
Fall 2019 Batch
Week 6 Challenge Part II

Name: _____

**These question/topics will be the basis for the FINAL CHALLENGE*

Flavor Production and Off Flavors: Part II

1. What are the five basic qualities of taste?
2. Which off-flavor gives the perception of Vinegar like? (Hint: It is an acid)
3. Which off-flavor gives the perception of soapy, fatty, and candle wax?
4. What beer style is it acceptable for you to taste a banana flavor?
5. What off-flavor tasted and smelled like sweaty socks?
6. What has been a trend for a few years now that adds a different dimension to beer? Breweries tend to add this to stouts and dark beers for a different dimension. Hint: It is a non-alcoholic beverage.
7. What is wine grape must made out of?
8. Which off-flavor tasted and smelled like nail polish remover?
9. Beers (primarily stouts) properly aged on yeast can develop which of the 5 qualities of taste?
10. Can under pitching yeast lead to a stuck fermentation?