Beer Lab Quiz

1) What is NPSH?
   a) Net Position Super Head
   b) Null Positive Suction Head
   c) Net Positive Suction Head
   d) Null Position Sample Head
   e) Neil Patrick Sizzlin’ Harris

2) What do Pumps do?
   a) Build Muscle
   b) Inflate Reeboks
   c) Shape your calves
   d) Create Pressure
   e) Relieve Pressure

3) What mineral was key to the flavor profile and rise of Pale Ales in Burton on Trent?
   a) Gypsum
   b) Gypsy
   c) Gyp-Gyp
   d) Gyro
   e) Fluoride

4) What mineral salt is so important throughout the entire process that it is added to all Yards beers?
   a) Chlorine
   b) Sodium
   c) Calcium
   d) Copper
   e) Epsom

5) Riboflavin is also known as vitamin _______.
   a) Vitamin B-12
   b) Vitamin D
   c) Vitamin F
   d) Vitamin B-2
   e) Vitamin B-52’s

6) What three elements are added to produce brown “beer bottle” glass?
   a) Iron, Sulfur, Carbon
   b) Iron, Sulfur, Lithium
   c) Iodine, Sodium, Calcium
   d) Lithium, Sodium, Aluminum
   e) Thorium, Krypton, Plutonium
7) The malting process includes:
   a) mass phytoembryonic genocide
   b) controlled germination
   c) endosperm conversion
   d) carefully regulated drying, wetting and heating
   e) all of the above

8) What do humans and hops have in common?
   a) parthenocarpy
   b) heterogametic sex chromosomes
   c) high levels of aleurone
   d) they both like beer
   e) all of the above

9) Which of the following accurately describes the carbohydrate
    Maltose:
   a) Monosaccharide composed of Glucose and Fructose
   b) Disaccharide composed of Glucose and Glucose
   c) Trisaccharide composed of three Glucose molecules
   d) Disaccharide composed of Glucose and Fructose
   e) It’s a protein

10) Based on the given alcohol by volume % (ABV) measurements, which
    of the following Yards beers is the densest before fermentation
    (highest original gravity)?
    a) ESA (6.0% ABV)
    b) Philadelphia Pale Ale (4.6% ABV)
    c) Brawler (4.2% ABV)
    d) IPA (7.0% ABV)
    e) Love Stout (5.5% ABV)

11) What is the brewers’ term for malt recipe?
    a) Grain Boat
    b) Gin Built
    c) Grout Bill
    d) Grain Till
    e) Grain Bill

12) What is the main sugar extracted from Malt?
    a) Maltose
    b) Dextrose
    c) Sucrose
    d) Glucose
    e) Oh-So-Close
Answer Key

1) What is NPSH? (c) Net Positive Suction Head

2) What do Pumps do? (d) create Pressure

3) What mineral was key to the flavor profile and rise of Pale Ales in Burton on Trent? (a) Gypsum

4) What mineral salt is so important throughout the entire process that it is added to all Yards beers? (C) Calcium

5) Riboflavin is also known as vitamin ______. (d) Vitamin B-2

6) What three elements are added to produce brown “beer bottle” glass? (a) Iron, Sulfur, Carbon

7) The malting process includes: (e) all of the above

8) What do humans and hops have in common? (b) heterogametic sex chromosomes

9) Which of the following accurately describes the carbohydrate Maltose:
   (b) Disaccharide composed of Glucose and Glucose

10) Based on the given alcohol by volume % (ABV) measurements, which of the following Yards beers is the densest before fermentation (highest original gravity)? (d) IPA (7.0% ABV)

11) What is the brewers’ term for malt recipe? (e) Grain Bill

12) What is the main sugar extracted from Malt? (a) Maltose