ADVANCED CICERONE - BEER STYLES PRACTICE EXAM (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

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How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

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Questions

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1. Which of the following is one of the three English Strong Ale types?

A. British Strong Ale

B. Pale Ale

C. Stout

D. Lager

2. Who took brewing out of the domestic world?

A. Guilds of merchants in the 12th century

B. Monasteries in the 7th or 8th century

C. Civilian taverns in the 9th century

D. Ancient universities in the 14th century

3. Which hop type is typical for Czech lagers such as those listed?

A. Saazer-type hops.

B. Fuggles.

C. Cascade.

D. Northern Brewer.

4. When and where did Porter originate?

A. 1700 in London

B. 1600 in Dublin

C. 1800 in Manchester

D. 1650 in Bristol

5. Which beer is superficially similar to an American pale or amber ale, but with hop flavor/aroma that is woody or minty rather than citrusy?

A. American Wheat

B. California Common

C. Pale Ale

D. Scottish Export

6. Which style has an ABV range of 3.2–3.8%?

A. Best Bitter

B. Pale Ale

C. Ordinary Bitter

D. Scottish Export

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7. What was the reason English Ales started to weaken?

A. Prohibition in the 1920s

B. Malt Tax of 1880

C. Import tariffs in the 1890s

D. Hard water in breweries

8. Festbier flavor differences are primarily due to which factors?

A. Hops

B. Water chemistry

C. Maltsters and yeast

D. Fermentation temperature

9. Which describes Biere de Garde's malt base, sugar use, hops, and yeast choices?

A. Base of dark roasted malts; warm fermentation with lager yeast.

B. Base of pale, Vienna and Munich malt. Darker version using crystal malt. Adjunct sugar acceptable. Continental hops. Lager yeast or ale yeast fermented at a cooler temperature.

C. Base of Pilsner malt; high alpha hops; warm fermentation with ale yeast.

D. Base of wheat; banana esters; spiced.

10. What kind of hops are acceptable in Foreign Extra Stout?

A. Only English hops.

B. English or any hops.

C. Only American hops.

D. Hops are not used.

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Answers

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

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Explanations

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1. Which of the following is one of the three English Strong Ale types?

A. British Strong Ale

B. Pale Ale

C. Stout

D. Lager

The main idea here is recognizing the English Strong Ale family and its traditional subtypes. English Strong Ale is considered to include three main English substyles: British Strong Ale, Old Ale, and Barleywine. Among the options, the one that fits as a recognized English Strong Ale subtype is British Strong Ale. It represents that malt-forward, higher-alcohol category that's typical of English strong ales and is one of the classic trio of English Strong Ale types. The other choices point to different families—Pale Ale is lighter and more hop-forward, Stout is a dark roasty ale, and Lager is bottom-fermented and not part of the English Strong Ale group.

2. Who took brewing out of the domestic world?

A. Guilds of merchants in the 12th century

B. Monasteries in the 7th or 8th century

C. Civilian taverns in the 9th century

D. Ancient universities in the 14th century

Brewing moved out of the home when monasteries began organizing the craft within their communities. In the 7th and 8th centuries, monks established dedicated brewhouses, standardized recipes, and kept records, producing beer on a larger, more controlled scale than a household could. This institutional approach turned beer from a domestic staple into a disciplined craft managed by religious communities, laying the groundwork for later widespread brewing traditions. The other options describe later developments or different contexts (trade-focused guilds, urban taverns, or universities) and do not explain the initial shift from household production.

3. Which hop type is typical for Czech lagers such as those listed?

A. Saazer-type hops.

B. Fuggles.

C. Cascade.

D. Northern Brewer.

Czech lagers are defined by a delicate, clean hop character that supports the malt without dominating it. Saazer-type hops provide exactly that: a light, refined aroma—earthy, spicy, and herbal—with low alpha acidity and mild bitterness. This combination lets the pale malt shine and keeps the beer crisp and drinkable, which is the hallmark of Czech lagers like Pilsner. In contrast, Fuggles, Cascade, and Northern Brewer each bring more assertive or different flavor profiles—Fuggles with a deeper earthy/woody character, Cascade with bright citrusy notes, and Northern Brewer with a stronger, resinous/bready edge. Those profiles would overwhelm or clash with the traditional clean, balanced character these lagers aim for. So the hop type that best fits Czech lagers is Saazer-type hops.

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4. When and where did Porter originate?

A. 1700 in London

B. 1600 in Dublin

C. 1800 in Manchester

D. 1650 in Bristol

Porter originated in London in the early 18th century, and the name reflects its association with the porters who carried goods in the city and along the Thames. Brewers in London began producing a dark, robust beer that became known as porter around 1700–1720, and it quickly spread as a staple in urban taverns. The idea that porter started there aligns with historical references from that period, making London the best fit for its birthplace. The other options place the origin in places or times not tied to porter's emergence. Dublin is more famously linked with stout, and 1650 or 1800 in Bristol or Manchester doesn't match the earliest documented development of porter in London.

5. Which beer is superficially similar to an American pale or amber ale, but with hop flavor/aroma that is woody or minty rather than citrusy?

A. American Wheat

B. California Common

C. Pale Ale

D. Scottish Export

The concept here is how hop aroma can define a beer that otherwise looks and tastes like a familiar pale/amber ale. Woody or minty hop notes are uncommon in classic American pale ales, which typically lean toward citrusy, bright hop aromas. California Common fits because it shares the amber, malt-forward impression of those pale/amber styles, but the hops used in it—often varieties like Northern Brewer—turn the aroma toward herbal, spicy, and woody (even minty) rather than citrusy. That combination—amber/malt-forward body with non-citrus, herbal-woody hop character—is what sets this style apart. American Wheat wouldn't emphasize that woody/minty hop profile and tends to show lighter malt and different ester notes. Pale Ale is usually defined by citrusy hops. Scottish Export is malt-forward and uses different hop character, not the distinct woody/minty hop aroma described.

6. Which style has an ABV range of 3.2–3.8%?

A. Best Bitter

B. Pale Ale

C. Ordinary Bitter

D. Scottish Export

ABV gives a quick sense of where a beer sits in its style family. Ordinary Bitter is the lighter end of the bitter spectrum, brewed to be approachable and easy to drink. Its typical ABV is around 3.2–3.8%, which matches the range in the question exactly. This makes Ordinary Bitter the best fit for a beer described by that specific ABV window. The other styles generally sit higher in alcohol: Best Bitter usually edges into the upper 3% range or higher with a bit more hop presence; Pale Ale is typically stronger and more hop-forward, often above 4%; Scottish Export tends to be maltier and also higher in ABV than Ordinary Bitter.

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7. What was the reason English Ales started to weaken?

A. Prohibition in the 1920s

B. Malt Tax of 1880

C. Import tariffs in the 1890s

D. Hard water in breweries

The main idea is that policy changes affecting the cost of brewing ingredients can directly weaken traditional beer styles. The Malt Tax introduced in 1880 taxed malt—the primary ingredient in English ales. That raised production costs for brewers, making it harder for smaller, traditional ale producers to compete and often pushing them toward cheaper or different offerings. With higher input costs, ales faced price pressure and waning demand as other, cheaper styles gained ground. The other options don't fit this mechanism: Prohibition in the 1920s affected the US and isn't the same global driver for English ales; hard water influences flavor rather than overall viability; import tariffs target imported beers, not the domestic malt-based ales. So taxing the malt itself directly undermined the economics of brewing ales, contributing to their weakening.

8. Festbier flavor differences are primarily due to which factors?

A. Hops

B. Water chemistry

C. Maltsters and yeast

D. Fermentation temperature

In Festbier, the flavor differences you notice mainly come from the malt bill and the yeast used. The maltsters' malts set the beer's color, body, and fundamental flavors—think pale, biscuit, bread-like notes, and the level of sweetness. Different malt suppliers or kilning levels can subtly (or sometimes noticeably) shift those characteristics, even when the beer stays within the same style. The yeast then shapes the fermentation flavors and overall finish. Different lager strains bring varying ester profiles, attenuation, and perceived dryness, which can markedly change aromas and taste without changing the malt backbone as much. While hops, water chemistry, and fermentation temperature influence other aspects like bitterness, aroma, mouthfeel, and polish, they typically don't drive the broad flavor differences among Festbiers as much as what malt is used and which yeast ferments it.

9. Which describes Biere de Garde's malt base, sugar use, hops, and yeast choices?

A. Base of dark roasted malts; warm fermentation with lager yeast.

B. Base of pale, Vienna and Munich malt. Darker version using crystal malt. Adjunct sugar acceptable. Continental hops. Lager yeast or ale yeast fermented at a cooler temperature.

C. Base of Pilsner malt; high alpha hops; warm fermentation with ale yeast.

D. Base of wheat; banana esters; spiced.

Biere de Garde is a malt-forward French farmhouse ale. Its malt base is pale malt, often complemented by Vienna and Munich malts; darker versions may include crystal malt to add color and sweetness. Adjunct sugar is acceptable to lighten body or aid dryness, reflecting traditional farmhouse brewing with limited resources. Hops are continental, used modestly to provide aroma and a restrained bitterness rather than dominance. Fermentation leans toward a cooler profile, achievable with lager yeast, but an ale yeast fermented at a cooler temperature is also common, giving the style flexibility between lager-like cleanliness and ale character. This combination—malt-forward base with possible crystal malt, sugar adjuncts, continental hops, and cooler fermentation—best describes Biere de Garde.

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10. What kind of hops are acceptable in Foreign Extra Stout?

A. Only English hops.

B. English or any hops.

C. Only American hops.

D. Hops are not used.

In Foreign Extra Stout, the origin of the hops isn't restricted. What defines this style is a strong malt backbone with roast character and a noticeable, balanced hop bitterness, not a requirement about where the hops come from. Brewers may use English hops, which are traditional for many stout styles, or any other hops (American, European, or others) to shape aroma and bitterness to the desired profile. The key is achieving balance with the beer's roasted malt character, not sticking to a single hop origin. Hops being absent would remove bitterness and aroma that help counter the high gravity, so that option isn't appropriate. So, English hops or any hops are acceptable.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

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We wish you the very best on your exam journey. You've got this!

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