



BEER

An Introductory student should have basic knowledge of the major ingredients of beer and know the names of classic styles.

NOTE: THE INFORMATION CONTAINED HEREIN IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND BEER AT THE INTRODUCTORY LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.

CATEGORY	EXAMPLE
Geography	
Regions/Sub Regions	Pilsen (Czech Republic), Germany, England, United States
Climate	
Base Ingredients	Grains, Water, Yeast, Hops
Brewing Process	
Classic Styles-Ales	Hefeweizen, Pale Ale, Bitters, IPA, Porter, Stout.
Classic Styles- Lagers	Pilsner, Bock
Classification System(s)	
Label Terms or Requirements	
Other Important Factors or Terminology	
Producers	Pilsner Urquell, Budweiser, Guinness
Lore / History	
Classic Dishes & Pairings	
Service Temperature	
Classic Dishes & Pairings	



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A Certified Sommelier candidate should have an understanding of the role each base ingredient plays in creating beer. They should be able to recognize a classic beer of the world and answer questions related to the style.

NOTE: ALL INFORMATION CONTAINED HEREIN BUILDS UPON PREVIOUS INTRODUCTORY SOMMELIER KNOWLEDGE. IT IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND BEER AT THE CERTIFIED LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.

CATEGORY	EXAMPLE
Geography	
Regions/Sub Regions	
Climate	
Base Ingredients	
Grain	Types used for brewing: wheat, rye, rice, corn- barley being the most important and highest quality
Water	Brewers can manipulate
Yeast	Fermentation, Ale,Lager
Hops	Creates Bitterness
Brewing Process	
Classic Styles-Ales	Lightest to Fullest: Hefeweizen, Pale Ale, Bitters, IPA, Porter, Stout.
Classic Styles- Lagers	Lightest to Fullest: Pilsner, Bock
Classification System(s)	
Label Terms or Requirements	
Other Important Factors or Terminology	
Producers	
Lore / History	
Classic Dishes & Pairings	
Service Temperatures	



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The Advanced candidate should have an understanding of beer beyond the basics. They must have an understanding of base ingredients, the brewing process and choices that are made by brewers that impact beer styles. They must be familiar with the classic European production areas, styles and producers and their influence on new world styles.

NOTE: ALL INFORMATION CONTAINED HEREIN BUILDS UPON CERTIFIED SOMMELIER KNOWLEDGE. IT IS A GENERAL SAMPLE OF THE LEVEL AND TYPE OF INFORMATION NECESSARY TO UNDERSTAND BEER AT THE ADVANCED LEVEL OF EXAMINATION. IT IS NOT 100% COMPLETE OR RESOLUTE. CANDIDATES WHO SIMPLY MEMORIZE THESE EXAMPLES WITHOUT RESPECT TO CONTEXT/CAUSE AND EFFECT WILL MISS THE IMPORTANCE OF THEORETICAL INVESTIGATION.

CATEGORY	EXAMPLE
Geography	Grain production stops above 50th Parallel
Regions/Sub Regions	Made all over the globe, classic regions are above the 50th Parallel or above where wine production typically ends; Belgium, France, Japan, Australia, Mexico
Climate	
Base Ingredients	
Grain	Types used for brewing: wheat, rye, rice, corn- barley being the most important and highest quality
Water	Brewers can manipulate to imitate classic European Styles
Yeast	Fermentation, how ale and lager yeasts work and how yeasts contribute aroma and flavor to specific beers
Hops	Creates Bitterness, recognize classic varieties from Europe and United States: Saaz, Fuggles, Tettnang, Centennial
Brewing Process	Germination, Malting, Caramelization
Classic Styles-Ales	Kölsch, Lambic, Kreik, Witbier, IPA
Classic Styles- Lagers	Steam Beer, Doppelbock, Helles
Classification System(s)	Reinheitsgebot 1516
Label Terms or Requirements	
Other Important Factors or Terminology	Light Struck, IBU's
Producers	Cantillon, Lindemans, Sapporo, Asahi, Budvar, St. Pauli Girl, Heineken, Samuel Smith's, Peroni, Corona, Redhook, Sierra Nevada, Samuel Adams, Duvel, Chimay, Coors, Miller, Steinhauser, Molson, Labatt's, etc.
Lore / History	Octoberfest
Classic Dishes & Pairings	Beer and Food Pairing basics
Service Temperatures	



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CATEGORY	EXAMPLE
Geography	
Regions/Sub Regions	
Climate	
Base Ingredients	
Grain	Types used for brewing: wheat, rye, rice, corn- barley being the most important and highest quality
Water	Brewers can manipulate
Yeast	Fermentation, Ale, Lager
Hops	Examples of classic varieties: Hallertau, Fuggles, Saaz, Tettnang
Brewing Process	Barrel aging, Dry Hopping, Bottle and Cask Conditioning
Classic Styles-Ales	Lambic, Kriek, Witbier, Classic Belgian - Tripel/Dubbel, Porter, Saison, Fuller Bodied vs. Lighter Bodied
Classic Styles- Lagers	Helles, Dunkel, Steam
Classification System(s)	Trappist Breweries
Label Terms or Requirements	
Other Important Factors or Terminology	Oxidation, Malts
Producers	Grolsch, Dupont, Pacifico, Dos Equis, Modelo, Various Micro-Breweries (US: Bell's, Deschutes, Russian River Valley, Stone, Pyramid, Boulevard AUS: Cooper's, Little Creatures CAN: Unibroue ETC.)
Lore / History	Octoberfest
Classic Dishes & Pairings	Classic Beer and Food Pairings of the World
Service Temperatures	