

# AMERICAN FLATBREAD-BURLINGTON HEARTH

## ANSWERS: Beer School Quiz

Revised March 10, 2009

1. What beer ingredient is found in the Hot Liquor Back? Filtered Water.
2. What is malt? Barley that has been sprouted or germinated, and then dried.
3. What is our brewmaster's name? Paul Saylor.
4. Which of the following are American Flatbread-Burlington Hearth's "standard" beers that are on tap at all times? (Circle all that apply.)
 

a. <del>Dwayne's Dunkel</del>	f. <u>Gruit Ale</u>
b. <u>TLA IPA</u>	g. <u>Ordinary Bitter</u>
e. <del>Bob White</del>	h. <u>Paul's Pils</u>
d. <u>Extra Stout</u>	i. <u>English Brown Ale</u>
e. <del>Old Ale</del>	j. <del>Oktoberfest</del>
5. How does the Heat Exchanger reduce the heat of the liquid from boiling temperature down to 68°F so we can pitch the yeast?  
Via the use of metal plates: Cold water and hot wort run every-other-plate and exchange heat.
6. What are hops? The flower of the female hop vine. The flowers look like pinecones.
7. What is discarded after mashing, and what do we do with it? Spent grain. We give it to a farmer who feeds it to his cows.
8. If you wanted to continue your studies about beer and styles, list one thing could you do?  
Your choice of: Visit American Flatbread-Burlington Hearth's website, homebrew, "google" beer or brewing, read some books, join the local homebrew club, or talk to a American Flatbread-Burlington Hearth brewer.
9. What is the main difference between a brewpub and a microbrewery?  
A brewpub sells its beer onsite in a pub, but a microbrewery distributes beer to others and does not sell beer for onsite consumption.
10. How much beer can American Flatbread-Burlington Hearth's brewery make in one batch?  
Ie: What is our batch size? 10 barrels or 310 gallons.
11. How many tap handles does American Flatbread-Burlington Hearth have? 18 tap handles, plus 3 beer engines.
12. Which is more sensitive, your sense of taste or smell? Smell is 10,000 times more sensitive.
13. What non-beer local beverages do we serve here? Rookie's Root Beer and Awake Coffee.
14. How many years has American Flatbread-Burlington Hearth been open? Opened in May 2004. 4 years old.

15. What is beer called before the yeast is added? Wort or Bitter Wort.
16. After the pale lager revolution swept the world, what country continued to keep ale as its national beer? British Isles, England, United Kingdom, Britain, Ireland, or Belgium.
17. What are the names of our two best selling beers? TLA IPA, Gruit Ale or Helles Lager/Kolsch.
18. What flavor do hops add to the beer? Bitterness. To balance the malt sweetness.
19. Foam rings left in a just-emptied beer glass are called Belgian Lace. What do they tell you about that beer glass? That the glass was very clean.
20. Name one traditional English ale style (Seven were listed.) Your choice of Pale Ale, Best Bitter, Brown Ale, Mild Ale, Old Ale, Porter or Stout.
21. How many times per week do the brewers generally brew a batch of beer? Once or Twice.
22. Name one American beer style, new or traditional (Four were listed.) Your choice of American Cream Ale, Steam Beer, West Coast Amber, or West Coast Wheat.
23. Why does dark beer sometimes taste like coffee? Both coffee and roasted barley are roasted.
24. Before the lager revolution, what kind of beer was available? Dark ale.
25. Name three kinds of tanks we have in the brewery? (Five were listed.) Your choice of Hot Liquor Back, Mash Tun, Kettle, Fermenter or Serving Tank.
26. Which is the most important ingredient, malt or hops? (Circle one.)      MALT      ~~HOPS~~  
Malt is to beer what grapes are to wine. It provides sugars that the yeast will ferment into alcohol.
27. Does American Flatbread-Burlington Hearth make lager beers? Yes, year round.
28. What is American Flatbread-Burlington Hearth's website URL? www.burlingtonhearth.com.
29. How many Walk-in Beer Coolers do we have? Three.