

Brew Like a Monk

1. Match the monastery and a related fact or word

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| a. Orval | 1. Registered first Trappist trademark |
| b. Chimay | 2. Uses no dark malts |
| c. Westmalle | 3. Numbers on caps 'best after' date |
| d. Rochefort | 4. Brettanomyces |
| e. Westvelteren | 5. First to use 'candi sugar' |

Answer a-4, b-1, c-5, d-3, e-2

2. Match the monastery with their product description:

- | | |
|--------------------------|----------------------------------|
| a. Orval | 1. Most known for Triple |
| b. Chimay Premiere (Red) | 2. Richest of <i>these</i> beers |
| c. Westmalle X | 3. Most strikingly different |
| d. Rochefort 10 | 4. The most 'banana' character |

Answer a-3, b-4, c-1, d-2

3. Which one of these beers is least like the others?

- a. Chimay White
- b. Achel Blond
- c. Westmalle Tripel
- d. Bink Tripel
- e. Westvleteren Blond

4. When Brewery Ommegang brews Ommegang Ale it pitches at the "conventional" rate of 18.5 mill/mil, but when Duvel brews Ommegang Ale it pitches at 8 mill/mil. This is because:

- a. Duvel adds enzymes during fermentation
- b. The Ommegang Ale produced at Duvel is less attenuated
- c. Duvel top crops very viable yeast
- d. The water at Duvel is softer

5. Which one of these is a Trappist brewed beer?

- a. Leffe Bruin
- b. Affligem Tripel
- c. St. Bernadus Abt 12
- d. Val-Dieu Blonde
- e. All of the above
- f. None of the above

6. When American yeast producers suggest fermentation parameters they present fail safe numbers. In fact, some Belgian brewers ferment at relatively high temperatures. To replicate this:

- a. Pitch when wort cools to 80F
- b. Keep your wort in an 80-plus environment in winter
- c. Pitch in the low 60s, let heat generated in fermentation take it into 80s
- d. Ferment it in the 60s, raise it to the 80s for secondary

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7. Rochefort uses a little coriander in its beers; what other spices do you find in the beers Trappists distribute?
 - a. Orange peel
 - b. Grains of paradise
 - c. Anise
 - d. None of the above
 - e. All of the above
8. For strong pale styles (like tripel) Belgian brewers often include how much sugar in the bill?
 - a. No sugar
 - b. About 5%
 - c. Up to 10%
 - d. About 15%
 - e. More than 25%
9. Which three breweries share the same yeast?
 - a. Chimay, Westmalle and Orval
 - b. Chimay, Rochefort and Achel
 - c. Westmalle, Westvleteren and Achel
 - d. Orval, Chimay and Rochefort
 - e. Westvleteren, Westmalle and Chimay
10. True/ False: Trappist beers are always brewed using soft water.
11. Which of these is/are the mostly likely causes of ethyl acetate (solventy, like nail polish remover)
 - a. Increased fermentation temperatures and higher pitch rates
 - b. Higher pitching rates and open fermentation
 - c. Open fermentation (more contact with oxygen) and Belgian yeast strains
 - d. Belgian yeast strains and Increased fermentation temperatures
12. Which of these monasteries add a different yeast (than primary) when bottle conditioning?
 - a. Westmalle
 - b. Orval
 - c. Westvleteren
 - d. Rochefort
 - e. None of the above
 - f. All of the above
13. One way to consider digestibility is to look at attenuation. Apparent attenuation of most Trappist beers is:
 - a. In the mid-to-high 70s
 - b. In the mid-to-high 80s
 - c. In the 90s.

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- d. Varies too much to characterize
 - e. None of the above
14. At Duvel, cold conditioning means:
- a. Five days at 5 °F (41 °F)
 - b. At least 10 days below 0 °C (freezing)
 - c. At least three weeks below 0 °C (freezing)
 - d. Two weeks at 6-8 °C (43-46 °F)
15. Trappist, abbey and other strong Belgian ales are usually carbonated at:
- a. 7 grams per liter (3.5 volumes) and higher
 - b. 4-5 grams per liter (2-2.5 volumes)
 - c. 12 grams per liter (6 volumes) and higher
 - d. None of the above