

Humulus Lupulus

1. True/ **False**: High alpha hop varieties were originally developed and cultivated for their superior aroma qualities?
2. The “noble” resinous hop character prized in Germanic brewing tradition is largely a result of what hop oil compound?
 - a. Myrcene
 - b. Pinene
 - c. Linalol
 - d. Humulene**
3. Sun Struck or skunky aroma in finished beer is a result of light (UV radiation) exposure to what component of beer?
 - a. malt components
 - b. Hop oils
 - c. Iso-alpha acids**
 - d. Alpha acids
4. True/ **False**: Hop oil oxidation is the result of microbiological spoilage and is a sign of poor brewing sanitation procedures?
5. **True**/ False: The desired effect of dry hopping is fresh hop aroma?
6. Which of these hops are *not* commonly utilized in *American* craft breweries for dry hopping
 - a. Cascade
 - b. Centennial
 - c. Challenger**
 - d. Chinook
7. **True**/ False: Extended contact time or leaving dry hops in with beer for extended periods of time can result in vegetative flavors and aromas?
8. Oxidized hops can result in what flavor or aroma in finished beer?
 - a. Cheesy**
 - b. Skunky
 - c. Bready
 - d. Papery
9. True/ **False**: Dry hopped beers result in higher finished beer IBUs and thus higher organoleptic bitterness?
10. **True**/ False: Over boiling hops (boil times of 90min or more) can result in harsh finished beer flavors?