



ANSWER KEY

WEEK 1

1. C- Samuel Adams Utopias®
2. A- over 21
3. B- Hops, barley, yeast, water
4. C- Hops

WEEK 2

5. C- Sam Adams Light
6. A- Sweet Flavor, color, character
7. B- Jim Koch's kitchen
8. C- The perfect pint glass

WEEK 3

9. A- Appearance, Aroma, Taste, Body, Finish
10. C- 35-38 degrees
11. B- To keep the air out avoiding oxidation
12. C- Boston Lager

WEEK 4

13. A- Steak
14. C- Six weeks
15. A- To produce an enhanced hop signature in aroma and finish

WEEK 5

16. A- 5 varieties of malted barley
17. B- The Bavarian Tradition
18. A- A deep reddish amber

WEEK 6

19. C- 1810
20. A- Grains of Paradise and Lemon Peel
21. C- American Wheat Ale

WEEK 7

22. B- A rare pepper from America
23. A- 5.3% ABV
24. C- Cinnamon, ginger, orange peel

WEEK 8

25. A- To increase potency and warm drinker's
26. B- During the fasting of monks on holidays such as Christmas and Lent
27. A- Dark Wheat Bock