

Beer Server TRAINING FOR BREWPUBS

GB Beer Jeopardy:

Playing beer Jeopardy is a goofy yet fun way to reinforce training with the bartenders and servers. Be sure to have prizes available like company t-shirts and growlers, as well as gift cards from Starbucks, Chipotle, etc. that your people will get excited about winning.

If you are not familiar with how Jeopardy works watch few shows to get a feel for it and perfect your Alex Trebek impersonation. Get some poster board and index cards and set up with the classic six categories and five levels of dollar values: \$200, \$400, \$600, \$800, and \$1000 (double the amounts for Double Jeopardy). Be sure to put in some Daily Doubles. It does not need to be fancy, goofy is good.

Sample Categories and Questions:

1. Potent Potables (Questions about high alcohol beer styles.)
2. Off Flavors (Questions about Off Flavors that don't belong in the beer.)
3. Bucket List: (Of: Light, Malty, Hoppy, Fruity/Spicy, or Dark, the style bucket the beer belongs in.)
4. It's a Process (Questions about the brewing process.)
5. The Yeast You Can Do (Questions about different types of yeast.)
6. Beerstory (Questions about beer history.)
7. You've Been Served (Questions about beer service standards.)
8. Reinheitsgeboogie (Questions about beer ingredients.)
9. Marry Me (Questions about beer and food pairings.)
10. Draft Card (Questions about draft systems and beer pouring.)
11. Abbevriations (Questions about commonly used abbreviations in beer.)
12. Tanking (Questions about the different tanks in the brewery.)

Potent Potables (Questions about high alcohol beer styles.):

A: Wine that does not come from vines.

Q: What is Barleywine?

A: Belgian beers like hits in baseball.

Q: What are Dubbels and Tripels?

A: Strong German beer often symbolized by a goat.

Q: What is Bock?

A: Beer for the Czars.

Q: What is Russian Imperial Stout?

A: Poland's potent Porter.

Q: What is Baltic Porter?

A: Royal term used to indicate a strong beer.

Q: What is imperial?

Off Flavors (Questions about Off Flavors that don't belong in the beer.):

A: Tastes like movie popcorn butter.

Q: What is Diacetyl?

A: Beer that tastes like the cardboard box it came in.

Q: What is oxidized or stale?

A: Pepe Le Pew aroma and flavor when a beer is light-struck.

Q: What is skunky?

A: Hot Springs aroma from fermentation, especially lager yeast.

Q: What is Sulfur?

A: Infection from bacteria, usually lactobacillus.

Q: What is sour or acidic?

Bucket List (Of: Light, Malty, Hoppy, Fruity/Spicy, or Dark, the style bucket the beer belongs in.):

A: Beers from this country often fall in to the Fruity and Spicy bucket.

Q: What is Belgium?

A: The bucket for Stouts and Porters.

Q: What is Dark?

A: The IPA style defines this category.

Q: What is hoppy?

A: The quintessential light and refreshing beer of GB.

Q: What is Golden Export?

A: Marzen is an excellent example.

Q: What is Malty?

It's a Process (Questions about the brewing process.):

A: Process where starches are converted to sugars.

Q: What is mashing.

A: The sugary sweet liquid that results from mashing.

Q: What is wort?

A: Where husks are removed from the liquid.

Q: What is Lautering?

A: Rinsing sugar from the grain.

Q: What is Sparging?

A: Bittering hops are added here.

Q: What is the kettle or boil?

A: First step in brewing where barley is cracked open.

Q: What is milling?

A: Yeast converts sugar to CO₂ and alcohol.

Q: What is fermentation?

The Yeast You Can Do (Questions about different types of yeast.):

A: Ferments at warmer temperatures creating fruity esters.

Q: What is ale yeast?

A: Ferments at cooler temperatures for clean crisp character.

Q: What is lager yeast?

A: Yeasts originating in this country give beers a distinctive fruity or spicy flavor.

Q: What is Belgium?

A: Unique yeast that makes for some “funky” beers.

Q: What is Brettanomyces or Brett?

A: The yeast that most German style beers are made with.

Q: What is lager yeast?

A: The yeast that most traditional English styles are made with.

Q: What is ale yeast?

Beerstory (Questions about beer history.):

A: The Sumerian Goddess of beer from

Q: Who is Ninkasi?

A: A nearly 500 year old German beer purity law.

Q: What is the Reinheitsgebot?

A: The first golden lager or pilsner style beer brewed in this European country.

Q: What is the Czech Republic?

A: The guys who started GB.

Q: Who are Dan Gordon and Dean Biersch?

A: Location of the first GB, opened in 1988.

Q: What is Palo Alto, CA

You've Been Served (Questions about beer service standards.):

A: The height of crowning head on a .5L Willi Becher.

Q: What is 1.5 inches?

A: Beer menu that should always be presented and left with guests.

Q: What is our beer "Fresh Sheet?"

A: A glass that is free of smudges lipstick and bubbles sticking to its sides.

Q: What is a beer clean glass?

A: Should always accompany a beer Sampler Set.

Q: What our "Sampler Mat" and "Fresh Sheet?"

A: Beers are always set them.

Q: What is a coaster?

A: How to find out what style of beer a guest prefers.

Q: What is asking them what brands and styles they normally drink?

Reinheitsgeboogie (Questions about beer ingredients.):

A: It is 90 percent of any beer.

Q: What is water?

A: It contributes color, body, a myriad of flavors to beer.

Q: What is malted barley?

A: It converts sugar into alcohol and CO₂.

Q: What is yeast?

A: Where beer's bitterness as well as flavors and aromas of herbs, pine or citrus.

Q: What are hops?

A: Principle supplier of GB malted barley and wheat.

Q: Who is the Weyermann Malting Company of Bamberg Germany.

A: Close relative of the hop plant.

Q: What is marijuana?

Marry Me (Questions about beer and food pairings.):

A: Beers that accentuate heat and spice in food.

Q: What are hoppy beers?

A: Beer and food with similar characteristics.

Q: What are complimentary flavors?

A: Contrasting Flavors.

Q: What are beer and foods with different characteristics?

A: Beers compliment chocolate.

Q: What are dark beers?

A: Beers that go well with salads.

Q: What are light or fruity beers?

A: Beers that compliment roasted meats.

Q: What are amber or malty beers?

Draft Card (Questions about draft systems and beer pouring.)

A: The temperature of our beer at the faucet.

Q: What is 36 to 38 degrees Fahrenheit

A: They push beer through the lines to the bar without adding CO2.

Q: What are diaphragm beer pumps?

A: It keeps the beer lines and Celli Cobra towers cold without touching the beer.

Q: What is food grade glycol?

A: Start vertical and continue at a 45 degree angle building foam.

Q: What is how to pour a beer?

A: The foam that adheres to a beer clean glass as it is consumed.

Q: What is "Brewers Lace?"

Abbreviations (Questions about commonly used abbreviations in beer.)

A: ABV a measure of how strong a beer is.

Q: What is alcohol by volume?

A: CO₂ the bubbles in beer.

Q: What is Carbon Dioxide?

A: BU a measure of hop contribution.

Q: What are Bittering Units?

A: OG a measure of density or sugar content.

Q: What is Original Gravity?

A: One of two abbreviations for measuring the color of beer.

Q: What is SRM or EBC?

Tanking (Questions about the different tanks in the brewery.):

A: Where milled barley is added to water to convert starch to sugar.

Q: What is the Mash Kettle?

A: The tank with screens that separate the husks from the sweet wort.

Q: What is the Lauter Tun?

A: The tank where yeast converts sugars in wort to alcohol and CO₂.

Q: What is a Fermenter?

A: Where hops are added to boiling wort.

Q: What is the Mash Kettle or Brew Kettle?

A: The last tank beer visits in the brewery.

Q: What is the Serving or Bright Beer Tank?