



Instructions to candidates

Duration: 01 hour

Number of questions: 12 structured questions

Answer all questions

Mark allocation: 100

Index Number: UWU/EX/

1. Give the main ingredient for the following alcoholic beverages.

Alcoholic beverage	Main ingredient
Sake
Beer
Rum
Tequila
Champagne
Gin
Arack or Arak
Whiskey

(16 mark)

2. List the five (05) major ingredients necessary for brewing Beer.

- i.
- ii.
- iii.
- iv.
- v.

(05 mark)

3. Assign the following beer styles into two major groups; Ales and Lager.

Pilsner, English Bitter, English Brown, American Premium, American Amber, Munich Dunkel

Ale

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Lager

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(04 mark)

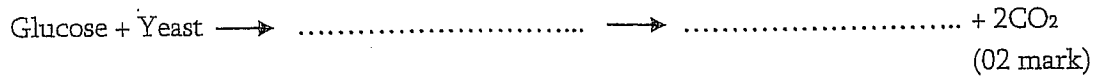


4. What is meant by "Attenuation" in beer terminology?

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(04 mark)

5. Complete the following fermentation reaction.



6. How do you determine the completion of Wort fermentation?

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.....
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(04 mark)

7. 15 IBU was given in the label of a Lager beer bottle.

i. What do you mean by IBU?

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(02 mark)

ii. What type of beer is this?

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(02 mark)

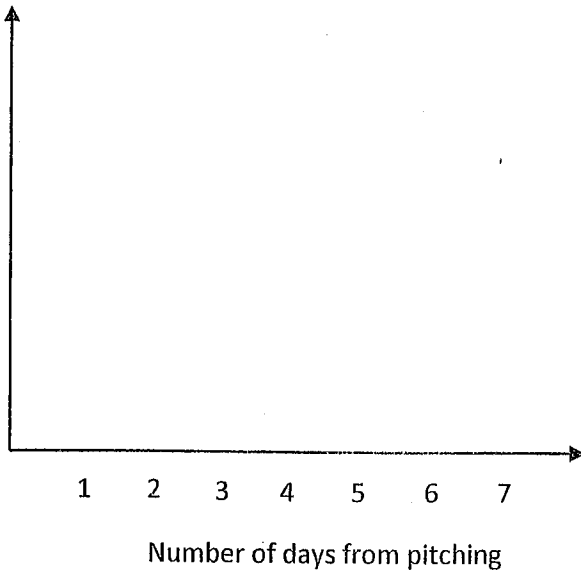


iii. What 1 IBU is equivalent to?

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(02 mark)

8. Plot the changes for the following parameters during wort fermentation.



pH: _____
Alcohol:
Specific gravity:x....x....x.
Yeast cell viability: -----
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- i. pH
- ii. Alcohol concentration
- iii. Specific gravity
- iv. Yeast cell viability

(10 mark)

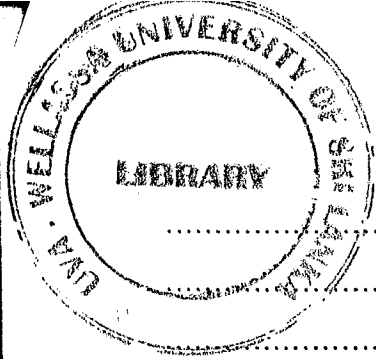
9. Give four (04) examples for Adjuncts that can be used in beer brewing.

- i.
- ii.
- iii.
- iv.

(08 mark)

10. 'Slurry Yeast should not be used for more than seven brew cycles'. Explain this statement.

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(08 mark)

b. Beer Carbonation

(08 mark)

c. Sparkling Wines

(08 mark)