

## Introduction to Brewpub Brewing & Packaging

### Quiz Questions

1. What are the four main raw materials used in the manufacture of beer?
2. Which raw material provides the yeast with sugars to ferment?
  - a. malted barley
  - b. hops
  - c. zinc sulfate
3. Which raw material provides beer with bitter flavors?
  - a. malted barley
  - b. hops
  - c. oxygen
4. What differentiates a brewpub from other types of craft or microbreweries?
5. What is unfermented beer called before the yeast is added?
  - a. diatomaceous earth
  - b. gyle
  - c. wort
  - d. malt
6. What is the name of the vessel where the hot water is stored?
  - a. fermenter
  - b. bright tank
  - c. liquor back
  - d. grant
7. What is the name of the vessel where the hot water is mixed with the crushed grain?
  - a. mash tun (or mash tub)
  - b. fermenter
  - c. bright tank
  - d. grant
8. What is the name of the vessel where the wort is boiled?
  - a. lauter tun (or lauter tub)
  - b. bright tank
  - c. growler
  - d. brew kettle
9. Name one type of beer packaging container that could be used in a brewpub for off-sale (take away) beer sales.
10. Name one type of beer packaging container that could be used in a brewpub for on-site beer sales.

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### Quiz Answers

1. malted barley (or malts & grains), hops, yeast & water
2. a: malted barley
3. b: hops
4. A brewpub serves food on-site, and sells most of the beer it produces on-site, directly to the final customer.
5. c. wort
6. c. liquor back
7. a. mash tun (or mash tub)
8. d. brew kettle
9. Any one of the following: half-barrel kegs, quarter-barrel kegs, 5-gallon kegs, growlers (half-gallon jugs), gallons (bladders & boxes with plastic faucet), or customer-owned jugs & kegs. Some brewpubs also sell bottled and canned beer that they have packaged with a small bottling or canning unit.
10. glassware