

Materials Required for Each Activity

For each activity, you will need access to the course and a pen or pencil for taking notes and responding to the questions in the activity. Some activities will require additional materials for completion. For activities that include beer tasting, you'll need a bottle opener and a clean cup or glass for each beer being tasted plus a glass of water. To help with advance preparation, we have compiled a list of the materials needed for each activity.

Note that the activities are named with the same number as the unit they appear in, followed by a letter indicating their sequence.

Activity-Specific Materials Requirements

Activity 1a: Belgian Geography. *Materials:* No outside materials required.

Activity 2a: Barley and Wheat Comparison. *Materials:* Samples of three grains: (1) Pilsner malt; (2) wheat malt; and (3) unmalted wheat. Grains can be purchased at a homebrew supply store near you or online. You will also want to have a glass of water for this exercise.

Activity 2b: Special B Malt vs. Candi Sugar Comparison. *Materials:* Samples of three ingredients: (1) Special B malt; (2) light Belgian candi sugar; and (3) dark Belgian candi sugar. Ingredients can be purchased at a homebrew supply store near you or online. You will also want to have a glass of water for this exercise.

Activity 3a: Brewing Spices Comparison. *Materials:* Samples of four spices: (1) coriander; (2) black peppercorn; (3) dried orange peel; and (4) grains of paradise. Spices can be purchased at a grocery store or a homebrew supply store near you or online. Whole spices are preferred for this exercise. Optional: four coffee cups or mugs and four cups of boiling water if preparing spice teas.

Activity 4a: Non-*Saccharomyces* Fermentation Flavors. *Materials:* Three beers: (1) Berliner Weisse; (2) Flanders Red Ale; and (3) Orval.

Activity 5a: Rodenbach Comparison Tasting. *Materials:* Two beers: (1) Rodenbach Classic; and (2) Rodenbach Grand Cru.

Activity 6a: Identifying Bottle-Conditioned Beer. *Materials:* Access to various bottles of beer either in your own refrigerator or cellar or at a liquor store that sells a range of beers.

Activity 6b: Pouring and Tasting Bottle-Conditioned Beer. *Materials:* One bottle of bottle-conditioned beer with visible yeast sediment and three clean, clear glasses.

Activity 7a: Glass Shape Effects. *Materials:* Two bottles (or cans) of the same beer, preferably a style such as Belgian Dubbel, Belgian Tripel, or Saison, both chilled and in the refrigerator; two very different types of beer glasses to taste from: (1) a large-bowl glass, such as a burgundy "bowl" or similar red-wine glass; and (2) a smaller straight-sided glass, such as a juice glass, a taster glass, or any other straight- or nearly straight-sided glass that holds a half-pint or less.

Activity 8a: Witbier Style Contrast Tasting. *Materials:* Three different brands of Witbier.

Activity 8b: Wheat Beer Comparison Tasting. *Materials:* Three beers: (1) Belgian Witbier; (2) German-style Weissbier; and (3) American Wheat Beer.

Activity 9a: Saison vs. Bière de Garde Comparison Tasting. *Materials:* Two beers: (1) Saison; and (2) Bière de Garde (preferably blond or amber).

Activity 9b: Saison Style Contrast Tasting. *Materials:* Three different brands of Saison.

Activity 10a: Strong Pale Belgian Ale Comparison Tasting. *Materials:* Three beers: (1) Belgian Blond Ale; (2) Belgian Golden Strong Ale; and (3) Belgian Tripel.

Activity 10b: Belgian Pale Ale vs. Strong Bitter Comparison Tasting. *Materials:* Two beers: (1) Belgian Pale Ale; and (2) Strong Bitter.

Activity 11a: Belgian Dubbel vs. Belgian Dark Strong Ale Comparison Tasting. *Materials:* Two beers: (1) Belgian Dubbel; and (2) Belgian Dark Strong Ale.

Activity 11b: Belgian Dubbel, Doppelbock, and Wee Heavy Comparison Tasting. *Materials:* Three beers: (1) Belgian Dubbel; (2) Doppelbock; and (3) Wee Heavy.

Activity 12a: Trappist Dubbel Style Contrast Tasting. *Materials:* Three different brands of Belgian Dubbel from Trappist breweries.

Activity 13a: Flanders Ales Comparison Tasting. *Materials:* Two beers: (1) Flanders Red Ale; and (2) Oud Bruin.

Activity 15a: Gueuze Style Contrast Tasting. *Materials:* Three different brands of Gueuze.

Activity 15b: Fruit Lambic Comparison Tasting. *Materials:* Two beers: (1) Kriek; and (2) Framboise.