

# CHAPTER 5: PRACTICE QUESTIONS

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## Whiskey - 100 Questions

1. What is the primary grain used in the production of bourbon whiskey?
  - A. Rye
  - B. Corn
  - C. Wheat
  - D. Barley
  
2. Scotch whisky must be aged for a minimum of how many years?
  - A. 2 years
  - B. 4 years
  - C. 5 years
  - D. 3 years
  
3. The "angel's share" refers to:
  - A. The portion of whiskey lost to evaporation during aging
  - B. The first pour from a new barrel
  - C. The master distiller's personal selection
  - D. The top layer of grain in the mash

4. Which country spells the spirit as "whisky" (without the "e")?
- A. United States
  - B. Ireland
  - C. Scotland
  - D. Both A and B
5. What type of barrel must be used to age bourbon by law?
- A. Used oak barrels
  - B. New charred oak barrels
  - C. Sherry casks
  - D. Any wooden barrel
6. Single malt Scotch whisky must be made from which grain exclusively?
- A. Corn
  - B. Wheat
  - C. Rye
  - D. Malted barley
7. The "mash bill" refers to:
- A. The recipe of grains used in whiskey production
  - B. The cost of production
  - C. The distillation process
  - D. The aging warehouse invoice

8. Which American whiskey style requires the "Lincoln County Process"?

- A. Bourbon
- B. Rye whiskey
- C. Tennessee whiskey
- D. Corn whiskey

9. What is the maximum distillation proof allowed for bourbon?

- A. 190 proof (95% ABV)
- B. 160 proof (80% ABV)
- C. 140 proof (70% ABV)
- D. 180 proof (90% ABV)

10. Irish whiskey is typically distilled how many times?

- A. Once
- B. Twice
- C. Four times
- D. Three times

11. The term "straight" whiskey in the US indicates:

- A. Aged at least 2 years with no added coloring or flavoring
- B. Made from a single grain
- C. Bottled at cask strength
- D. Produced in a single distillery

12. Peat is used in Scotch whisky production primarily for:

- A. Filtering the whisky
- B. Adding color
- C. Drying malted barley and imparting smoky flavor
- D. Fermenting the mash

13. What is the minimum corn content required for bourbon?

- A. 80%
- B. 51%
- C. 75%
- D. 60%

14. The "wash" in whiskey production is:

- A. The cleaning process for barrels
- B. The water used for dilution
- C. The final filtered product
- D. The fermented liquid before distillation

15. Rye whiskey in the United States must contain at least what percentage of rye?

- A. 51%
- B. 75%
- C. 80%
- D. 100%

16. Which Scotch whisky region is known for heavily peated, smoky whiskies?

- A. Speyside
- B. Lowlands
- C. Islay
- D. Highlands

17. The "white dog" or "white lightning" refers to:

- A. Aged bourbon
- B. Unaged whiskey straight from the still
- C. A cocktail made with whiskey
- D. Scottish moonshine

18. Canadian whisky is often referred to by what nickname?

- A. Northern Spirit
- B. Maple Whisky
- C. Canadian Club
- D. Rye (even when not predominantly rye-based)

19. What does "cask strength" or "barrel proof" mean?

- A. Whiskey bottled at the proof it comes out of the barrel without dilution
- B. The strength of the barrel wood
- C. A measure of barrel quality
- D. The proof required for aging

20. The Speyside region of Scotland is known for whiskies with what general character?

- A. Heavily peated and smoky
- B. Coastal and briny
- C. Fruity, elegant, and often sherry-influenced
- D. Light and grassy

21. What is the legal minimum aging requirement for "straight bourbon"?

- A. No minimum
- B. 1 year
- C. 3 years
- D. 2 years

22. "Small batch" bourbon typically refers to:

- A. Bourbon blended from a small number of select barrels
- B. Bourbon made in small stills
- C. Bourbon aged for a short time
- D. Bourbon from a single barrel

23. The "sour mash" process involves:

- A. Using spoiled grain
- B. Adding citrus to the mash
- C. Using spent mash from a previous distillation in the new batch
- D. Fermenting for an extended period

24. Japanese whisky production was originally modeled after which country's style?

- A. American bourbon
- B. Scottish whisky
- C. Irish whiskey
- D. Canadian whisky

25. What is "single barrel" or "single cask" whiskey?

- A. Whiskey from one distillery
- B. Whiskey aged in one type of barrel
- C. Whiskey made from one grain
- D. Whiskey bottled from one individual barrel

26. The "heads" and "tails" in whiskey distillation are:

- A. The first and last portions of distillate, typically separated and discarded
- B. Parts of the still
- C. Types of grain
- D. Barrel components

27. Bourbon must be produced in which country?

- A. Kentucky only
- B. Any Southern US state
- C. The United States
- D. North America

28. What does PPM stand for in relation to peated whisky?

- A. Proof Per Measure
- B. Parts Per Million (measuring phenol content)
- C. Pour Point Measurement
- D. Production Process Method

29. The "cooper" in whiskey production is:

- A. A type of still
- B. A grain variety
- C. A quality grade
- D. A barrel maker

30. "Bottled in Bond" American whiskey must meet which requirement?

- A. Aged at least 4 years, bottled at 100 proof, from one distillery in one season
- B. Made from 100% corn
- C. Produced in Kentucky only
- D. Aged in new oak only

31. The "char" on bourbon barrels typically ranges from:

- A. Levels 5-8
- B. Levels 10-15
- C. Levels 1-4
- D. Levels 6-10

32. What type of still is traditionally used for single malt Scotch production?

- A. Column still
- B. Copper pot still
- C. Coffey still
- D. Hybrid still

33. "Grain whisky" in Scotland refers to whisky made:

- A. Exclusively from barley
- B. Without any grains
- C. Only from wheat
- D. From grains other than malted barley, typically in column stills

34. What is the primary flavor compound extracted from charred oak barrels?

- A. Vanillin
- B. Tannin only
- C. Ethanol
- D. Phenol

35. Irish pot still whiskey is distinguished by its use of:

- A. Peat
- B. Corn
- C. A mixture of malted and unmalted barley
- D. Sherry casks only

36. The term "expression" in whiskey refers to:

- A. The aging warehouse
- B. A particular variant or release from a distillery
- C. The distillation technique
- D. The bottle design

37. What is "finishing" in whiskey production?

- A. The final filtration step
- B. Bottling the whiskey
- C. Adding water before bottling
- D. Additional maturation in a different type of cask after initial aging

38. High-rye bourbon refers to bourbon with:

- A. A higher than typical percentage of rye in the mash bill
- B. 100% rye content
- C. Rye added after distillation
- D. Aging in rye barrels

39. The legal minimum bottling strength for Scotch whisky is:

- A. 43% ABV
- B. 46% ABV
- C. 40% ABV
- D. 37.5% ABV

40. "Blended Scotch whisky" contains:

- A. Only single malts from different distilleries
- B. A blend of malt whisky and grain whisky
- C. Multiple grain whiskies only
- D. Single malt with added flavoring

41. The "rickhouse" or "rackhouse" is:

- A. A warehouse where bourbon barrels are stored for aging
- B. The building housing the stills
- C. The grain storage facility
- D. The bottling facility

42. What is the main difference between "single malt" and "blended malt" Scotch?

- A. Single malt uses multiple grains
- B. Blended malt is lower quality
- C. Single malt is from one distillery; blended malt combines malts from multiple distilleries
- D. There is no difference

43. Kentucky Bourbon Trail refers to:

- A. A cocktail recipe
- B. A tourist route connecting Kentucky bourbon distilleries
- C. The aging process
- D. A brand of bourbon

44. What happens during the "fermentation" stage of whiskey production?

- A. Alcohol is concentrated
- B. Barrels are charred
- C. Grain is dried
- D. Yeast converts sugars to alcohol

45. The term "wheated bourbon" indicates:

- A. Bourbon using wheat as the secondary grain instead of rye
- B. Bourbon made entirely from wheat
- C. Bourbon aged in wheat barrels
- D. Bourbon from the wheat belt region

46. Islay Scotch whiskies are often described as:

- A. Light and floral
- B. Sweet and fruity
- C. Peaty, smoky, and maritime
- D. Spicy and dry

47. What is the purpose of "chill filtration" in whiskey production?

- A. To increase alcohol content
- B. To remove fatty acids that cause cloudiness at cold temperatures
- C. To add flavor
- D. To speed up aging

48. The Yamazaki distillery is located in which country?

- A. China
- B. Scotland
- C. South Korea
- D. Japan

49. "Green malt" in whisky production refers to:

- A. Barley that has germinated but not yet been dried
- B. Malt contaminated with mold
- C. Young whisky
- D. Unpeated malt

50. What is the significance of the "entry proof" for bourbon?

- A. The proof at bottling
- B. The proof at which it leaves the still
- C. The proof at which it enters the barrel for aging (max 125 proof)
- D. The proof required for sale

51. "Pot ale" is a byproduct of which stage in whisky production?

- A. Fermentation
- B. The first distillation in a pot still
- C. Malting
- D. Maturation

52. The mashbill for a traditional rye whiskey might typically include:

- A. 51% corn, 49% rye
- B. 100% malted barley
- C. 80% wheat, 20% barley
- D. 51%+ rye, with corn and malted barley

53. What does "NAS" mean on a whisky bottle?

- A. No Age Statement
- B. Natural Aging System
- C. New American Standard
- D. Northern Atlantic Scotch

54. The "low wines" in Scotch production are:

- A. Cheap blended whisky
- B. The final distillate
- C. The product of the first distillation, typically around 20-25% ABV
- D. Wine used in finishing

55. Which bourbon brand popularized the "wheated" bourbon style?

- A. Wild Turkey
- B. Maker's Mark
- C. Jim Beam
- D. Knob Creek

56. The term "uisce beatha" is the Gaelic origin of the word whiskey and means:

- A. Golden grain
- B. Strong drink
- C. Fire spirit
- D. Water of life

57. What is "malting" in the whisky production process?

- A. Germinating grain to convert starches to fermentable sugars
- B. Adding malt flavoring
- C. Aging in malt barrels
- D. Filtering through malt

58. Column stills (Coffey stills) are primarily used for producing which type of whisky?

- A. Single malt only
- B. Pot still whiskey
- C. Grain whisky and continuous distillation spirits
- D. Peated whisky only

59. The "heart" or "middle cut" in distillation refers to:

- A. The center of the barrel
- B. The desirable portion of distillate collected for aging
- C. The middle of the aging period
- D. The central grain in the mash bill

60. What distinguishes "bonded" warehouses in whiskey production?

- A. They are climate controlled
- B. They use special barrel racks
- C. They are privately owned
- D. They are government-supervised for tax purposes

61. Which whisky region is the smallest designated Scotch region?

- A. Islay
- B. Lowlands
- C. Campbeltown
- D. Speyside

62. "First fill" casks in whisky maturation refers to:

- A. Casks used for the first time to mature whisky after their original use
- B. Casks filled first in the season
- C. The first batch of whisky made
- D. New, unused casks

63. The "doubler" in bourbon production is:

- A. A type of barrel
- B. A grain additive
- C. A filtration system
- D. A second distillation vessel

64. What is the traditional shape of a Scotch whisky pot still's "lyne arm"?

- A. Always straight
- B. Varies—can be ascending, descending, or straight, affecting flavor
- C. Always descending
- D. Circular

65. "Sláinte" is a traditional toast when drinking whisky from which country?

- A. Japan
- B. United States
- C. Ireland/Scotland (Gaelic for "health")
- D. Canada

66. Bourbon that has been aged for at least 4 years can omit what from the label?

- A. The age statement
- B. The distillery name
- C. The proof
- D. The mash bill

67. The "thumper" or "doubler" in American whiskey production serves what purpose?

- A. Crushing grain
- B. Cooling the distillate
- C. Adding flavor
- D. Providing a second distillation

68. What is "vatting" in whisky production?

- A. Fermenting in vats
- B. Blending whiskies together from different casks
- C. Filtering the whisky
- D. Aging in large containers

69. The "dunnage" warehouse in Scotch production features:

- A. Climate-controlled steel racks
- B. Modern automated systems
- C. Traditional earthen floors and limited barrel stacking
- D. Underground caves

70. What flavor characteristic does a higher percentage of rye in bourbon typically provide?

- A. Spicier, more peppery notes
- B. Sweeter, smoother profile
- C. Smoky flavor
- D. Fruity esters

71. "Proof" in the United States is calculated as:

- A. ABV multiplied by 3
- B. ABV minus 50
- C. The same as ABV
- D. ABV multiplied by 2

72. The "swan neck" is a component of what equipment in whisky production?

- A. The fermentation vessel
- B. The pot still
- C. The barrel
- D. The mash tun

73. What does "triple distilled" typically mean for Irish whiskey?

- A. Filtered three times
- B. Aged three times longer
- C. Passed through the still three times for smoothness
- D. Three different grains used

74. Buffalo Trace, Maker's Mark, and Woodford Reserve are all:

- A. Kentucky bourbon distilleries
- B. Scottish distilleries
- C. Irish whiskey brands
- D. Canadian whisky brands

75. The "Coffey still" or "patent still" was invented for what purpose?

- A. Producing peated whisky
- B. Aging whisky faster
- C. Small-batch production
- D. Continuous, efficient distillation

76. What is the purpose of the "spirit safe" in Scotch production?

- A. Storing finished whisky
- B. Allowing the stillman to observe and control the spirit without direct access
- C. Protecting the recipe
- D. Security for valuable casks

77. "Cask influence" accounts for approximately what percentage of a whisky's final flavor?

- A. 10-20%
- B. 30-40%
- C. 60-70% or more
- D. 5%

78. The Whiskey Rebellion of 1794 in the United States was a protest against:

- A. Federal excise tax on distilled spirits
- B. Prohibition of whiskey
- C. British import taxes
- D. Quality regulations

79. "Ochoko" and "masu" are traditional vessels for drinking whisky in which country?

- A. Scotland
- B. Ireland
- C. Canada
- D. Japan

80. What grain is primarily used in most Canadian whisky production?

- A. Wheat
- B. Corn
- C. Rye
- D. Barley

81. The "solera" system is sometimes used for aging whisky and originates from:

- A. Ireland
- B. Scotland
- C. Japan
- D. Spain (sherry production)

82. What is the typical alcohol content of "new make" spirit in Scotch production?

- A. 40% ABV
- B. Around 63-70% ABV
- C. 95% ABV
- D. 25% ABV

83. A "single pot still" Irish whiskey must be made from:

- A. A mash of malted and unmalted barley distilled in pot stills at a single distillery
- B. Only malted barley
- C. A blend of different spirits
- D. Corn and barley

84. The term "marriage" in whisky production refers to:

- A. Combining two distilleries
- B. The first and second distillation
- C. Allowing blended whiskies to mingle in a vessel before bottling
- D. Barrel selection

85. What is "feints" in whisky distillation?

- A. The first runnings
- B. The last portion of the distillate run (tails)
- C. The middle cut
- D. The fermented wash

86. Jameson, Redbreast, and Powers are iconic brands from which country?

- A. Scotland
- B. United States
- C. Canada
- D. Ireland

87. The "warehouse rotation" or "barrel rotation" in bourbon aging refers to:

- A. Moving barrels to different positions in the rickhouse for consistent aging
- B. Spinning barrels during aging
- C. Changing barrel types
- D. Rotating stock for sale

88. What is "secondary maturation" commonly called in whisky production?

- A. Double aging
- B. Re-barreling
- C. Finishing or cask finishing
- D. Continuation

89. High West, Balcones, and Westland are examples of:

- A. Canadian whiskies
- B. American craft whiskey distilleries
- C. Scottish distilleries
- D. Irish whiskeys

90. The "wash still" in Scotch production is used for:

- A. Cleaning equipment
- B. The second distillation
- C. Diluting the whisky
- D. The first distillation

91. What is "draft" or "draff" in whisky production?

- A. The spent grain after mashing, used as animal feed
- B. A type of whisky
- C. The vapor from distillation
- D. Water for dilution

92. The "Age Statement" on a blended Scotch indicates:

- A. The average age of whiskies in the blend
- B. When it was bottled
- C. The age of the youngest whisky in the blend
- D. The age of the oldest whisky in the blend

93. What distinguishes "cask strength" from "barrel proof" whiskey?

- A. Different production methods
- B. They are essentially the same—whiskey bottled without dilution from cask
- C. Cask strength is higher proof
- D. Barrel proof is only for bourbon

94. The "Lincoln County Process" involves:

- A. Specific barrel charring
- B. Adding limestone water
- C. Extended aging
- D. Filtering through sugar maple charcoal before aging

95. Hibiki, Hakushu, and Yamazaki are whisky brands from which company?

- A. Suntory (Japan)
- B. Diageo
- C. Pernod Ricard
- D. Beam Suntory (USA division)

96. What is "Active" vs "Passive" maturation in whisky aging?

- A. With or without temperature control
- B. New barrels vs used barrels
- C. Active involves more cask interaction (new/first-fill); passive uses tired casks
- D. Stirred vs unstirred

97. The "draft" or "distillers' grains" are valuable byproducts because they:

- A. Can be redistilled
- B. Provide high-protein animal feed
- C. Are used for biofuel only
- D. Make excellent fertilizer only

98. What is the typical range of barrel entry proof for Scotch whisky?

- A. Exactly 80% ABV
- B. 50-55% ABV
- C. 70-80% ABV
- D. Usually around 63.5% ABV

99. "Kentucky Chew" refers to:

- A. A technique of tasting bourbon by working it around the mouth
- B. A bourbon brand
- C. Tobacco paired with bourbon
- D. A barrel char level

100. The primary advantage of blended whisky over single malt is:

- A. Higher alcohol content
- B. Longer aging
- C. Consistency of flavor profile across batches and generally more accessible price
- D. Better quality

# CHAPTER 5: ANSWER KEY WITH EXPLANATIONS

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## Whiskey

1. B. Corn - Bourbon whiskey must contain at least 51% corn in its mash bill by US federal law. Corn provides bourbon's characteristic sweetness and full-bodied flavor. The remaining percentage typically consists of rye or wheat (as the "flavoring grain") and malted barley (for enzymes during mashing). This corn-dominant requirement distinguishes bourbon from rye whiskey and other American whiskey styles.
2. D. 3 years - Scotch whisky must be aged in oak casks in Scotland for a minimum of three years by law. This requirement applies to all Scotch whiskies, including single malts, blends, and grain whiskies. Many premium Scotch whiskies are aged considerably longer, but the legal minimum ensures even young Scotch has had sufficient time to develop character from the cask.
3. A. The portion of whiskey lost to evaporation during aging - The "angel's share" is the romantic term for the whiskey that evaporates through the barrel's pores during maturation. In Scotland's cool climate, this averages about 2% per year; in Kentucky's hot summers, it can reach 4-5% annually. Over decades of aging, a significant portion of the original spirit is "shared with the angels."
4. C. Scotland - Scotland (along with Canada and Japan) uses the spelling "whisky" without the "e." Ireland and the United States traditionally use "whiskey" with the "e." This spelling distinction dates back to the 19th century and has become a matter of national tradition rather than legal requirement, though it's generally followed by producers in each country.
5. B. New charred oak barrels - By US law, bourbon must be aged in new, charred oak containers (barrels). This requirement creates bourbon's distinctive vanilla, caramel, and oak flavors. The charring caramelizes wood sugars and creates an activated carbon layer that filters the spirit. After one use for bourbon, these barrels are often sold to Scotch, Irish, or other whiskey producers.
6. D. Malted barley - Single malt Scotch whisky must be made exclusively from malted barley (and water and yeast). The "single" refers to a single distillery, while "malt" refers to the malted barley. This distinguishes it from grain whisky, which can use other cereals like wheat or corn, and from blended whisky, which combines malt and grain whiskies.
7. A. The recipe of grains used in whiskey production - The mash bill (or mashbill) is the grain recipe used to make whiskey, expressed as percentages of each grain. For bourbon, a typical mash bill

might be 70% corn, 15% rye, and 15% malted barley. The mash bill significantly influences the whiskey's flavor profile, with different grains contributing different characteristics.

8. C. Tennessee whiskey - Tennessee whiskey is distinguished from bourbon primarily by the "Lincoln County Process," which involves filtering the new-make spirit through sugar maple charcoal before aging. This step, also called "charcoal mellowing," is believed to create a smoother whiskey. Jack Daniel's and George Dickel are the most famous Tennessee whiskeys.
9. B. 160 proof (80% ABV) - Bourbon cannot be distilled above 160 proof (80% ABV). This regulation ensures that bourbon retains more flavor from the grains, as higher distillation proofs strip away more congeners and character. For comparison, vodka must be distilled at 190 proof (95% ABV) or higher to achieve its neutral character.
10. D. Three times - Irish whiskey is traditionally triple distilled, though this isn't a legal requirement. Triple distillation produces a smoother, lighter spirit compared to the double distillation typical of Scotch. The third distillation removes more congeners, contributing to Irish whiskey's reputation for approachability and smoothness.
11. A. Aged at least 2 years with no added coloring or flavoring - "Straight" whiskey in the US must be aged for a minimum of two years and cannot contain any added coloring, flavoring, or other spirits. If aged less than four years, the age must be stated on the label. This designation guarantees authenticity and minimum quality standards.
12. C. Drying malted barley and imparting smoky flavor - Peat is partially decomposed organic matter burned to dry malted barley during the kilning process in Scotch whisky production. The peat smoke penetrates the malt, imparting characteristic smoky, earthy, and sometimes medicinal or maritime flavors. Islay whiskies are particularly known for heavy peat influence.
13. B. 51% - Bourbon must contain at least 51% corn in its mash bill. This relatively low minimum allows for considerable variation in bourbon styles. Some bourbons use up to 80% or more corn for a sweeter profile, while others use the minimum to allow more rye or wheat influence. The 51% rule is the defining grain requirement for bourbon classification.
14. D. The fermented liquid before distillation - The "wash" (called "distiller's beer" in American production) is the fermented liquid resulting from yeast converting sugars in the mash to alcohol. Typically 7-10% ABV, similar to a simple beer, this liquid is then distilled to concentrate the alcohol and flavors. The wash contains all the flavor precursors that will become the whiskey.
15. A. 51% - Like bourbon's corn requirement, American rye whiskey must contain at least 51% rye grain in its mash bill. Rye contributes spicy, peppery, and sometimes fruity characteristics. Some craft distillers produce "100% rye" or "monograin" rye whiskeys for maximum rye character, though the legal minimum is 51%.
16. C. Islay - Islay (pronounced "eye-luh") is a Scottish island known for producing heavily peated, intensely smoky whiskies with maritime characteristics like brine and iodine. Famous Islay

distilleries include Laphroaig, Lagavulin, Ardbeg, and Bowmore. The island's abundant peat bogs and coastal environment contribute to this distinctive regional style.

17. B. Unaged whiskey straight from the still - "White dog" (also called "white lightning," "new make," or "moonshine") is unaged whiskey taken directly from the still before barrel aging. It's clear in color and offers a glimpse of the spirit's raw character before oak influence. Some distilleries now sell white dog as a product, and it's used for quality control during production.
18. D. Rye (even when not predominantly rye-based) - Canadian whisky is commonly called "rye" in Canada and the US, regardless of whether rye is the dominant grain. Historically, Canadian distillers used rye, and the name stuck even as corn became more common in production. This can cause confusion since American rye whiskey must contain at least 51% rye by law.
19. A. Whiskey bottled at the proof it comes out of the barrel without dilution - Cask strength (or barrel proof) whiskey is bottled directly from the barrel without adding water to reduce the proof. This typically results in higher alcohol content (often 50-65% ABV or higher) and more intense flavors. Enthusiasts often add their own water to taste when drinking cask strength whiskey.
20. C. Fruity, elegant, and often sherry-influenced - Speyside, Scotland's most densely populated whisky region with over 50 distilleries, is known for elegant, complex whiskies often featuring fruity, floral, and honeyed notes. Many Speyside distilleries use sherry casks extensively, adding dried fruit, spice, and nutty characteristics. Famous Speyside distilleries include Glenfiddich, Macallan, and Glenlivet.
21. D. 2 years - "Straight bourbon" must be aged for a minimum of two years. If aged less than four years, the age must be stated on the label; if aged four years or more, the age statement is optional. There is no minimum aging requirement for bourbon itself (only straight bourbon), though the spirit must touch a new charred oak barrel.
22. A. Bourbon blended from a small number of select barrels - "Small batch" is a marketing term (not legally defined) generally indicating bourbon blended from a relatively small number of specially selected barrels, as opposed to large-scale batching. Different producers define "small" differently—it might mean 10 barrels or 200. The term implies higher selectivity and quality.
23. C. Using spent mash from a previous distillation in the new batch - The sour mash process involves adding a portion of previously fermented mash (called "setback" or "backset") to a new batch. This controls pH, provides consistency between batches, and helps prevent bacterial contamination. Despite the name, sour mash doesn't make the whiskey taste sour; virtually all bourbon uses this process.
24. B. Scottish whisky - Japanese whisky was directly modeled on Scottish whisky. Masataka Taketsuru, considered the father of Japanese whisky, studied distillation in Scotland in the 1910s and brought Scotch-making techniques to Japan. He founded Nikka, while his former employer

Shinjiro Torii founded Suntory. Japanese whisky uses similar methods, including pot stills and various cask types.

25. D. Whiskey bottled from one individual barrel - Single barrel (or single cask) whiskey comes from one specific barrel, not blended with whiskey from other barrels. Each barrel produces a unique whiskey due to variations in wood, warehouse position, and other factors. Bottles from the same barrel will be consistent, but different barrels will taste different, making each a unique expression.
26. A. The first and last portions of distillate, typically separated and discarded - During distillation, the "heads" (foreshots) come first and contain harsh, volatile compounds like methanol. The "tails" (feints) come last and contain heavier fusel oils that taste unpleasant. Only the "hearts" (middle cut) are collected for aging. Heads and tails may be redistilled to recover alcohol.
27. C. The United States - Bourbon must be produced in the United States, but contrary to popular belief, it doesn't have to be made in Kentucky. While approximately 95% of bourbon is produced in Kentucky, bourbon can legally be made anywhere in the US. Other states including Tennessee, Indiana, and Texas produce bourbon.
28. B. Parts Per Million (measuring phenol content) - PPM (parts per million) measures the phenol content in peated whisky, indicating the intensity of peat smoke absorbed by the malted barley. Lightly peated whiskies might have 5-15 PPM, while heavily peated Islay whiskies like Ardbeg or Bruichladdich's Octomore can exceed 40-300 PPM.
29. D. A barrel maker - A cooper is a skilled craftsman who makes and repairs wooden barrels (cooperage). Coopering is essential to whiskey production since barrels contribute significantly to flavor. Coopers assemble staves, shape barrels, char the interiors, and ensure barrels are watertight. Major cooperages include Independent Stave Company and Brown-Forman.
30. A. Aged at least 4 years, bottled at 100 proof, from one distillery in one season - The Bottled-in-Bond Act of 1897 was the first US consumer protection law for whiskey. BiB whiskey must be: produced at one distillery in one distilling season, aged at least 4 years in a federally bonded warehouse, and bottled at exactly 100 proof (50% ABV). This guarantees authenticity and quality.
31. C. Levels 1-4 - Bourbon barrel char levels range from 1 (lightest, about 15 seconds of flame) to 4 (heaviest, about 55 seconds, called "alligator char" due to the deeply cracked surface). Level 4 is most common for bourbon, creating a thick layer of caramelized sugars and activated carbon. The char level affects flavor extraction and filtration.
32. B. Copper pot still - Single malt Scotch whisky is traditionally produced using copper pot stills, which operate in batches rather than continuously. Copper is essential because it reacts with sulfur compounds, removing undesirable flavors. Each distillery's pot stills have unique shapes that influence the final spirit's character through varying levels of reflux and copper contact.
33. D. From grains other than malted barley, typically in column stills - Scottish grain whisky is made from grains like wheat or corn (in addition to some malted barley for enzymes), distilled in

continuous column stills. It's lighter and less complex than malt whisky and is primarily used in blended Scotch. A few grain whiskies are sold as single grain expressions.

34. A. Vanillin - Vanillin is the primary flavor compound extracted from charred oak barrels, giving whiskey its characteristic vanilla notes. During charring, lignin in the oak breaks down to form vanillin. Other important oak compounds include lactones (coconut notes), tannins (structure and astringency), and caramelized wood sugars (sweetness).
35. C. A mixture of malted and unmalted barley - Single pot still Irish whiskey is a uniquely Irish style made from a combination of malted and unmalted barley, distilled in pot stills at a single distillery. The unmalted barley creates a distinctive spicy, creamy, pot-still character. Redbreast and Green Spot are famous examples of this traditional Irish style.
36. B. A particular variant or release from a distillery - An "expression" is a specific product or release from a distillery, distinguished by age, cask type, finish, proof, or other characteristics. For example, a distillery might offer a 12-year, 18-year, cask-strength, and sherry-finished expression. The term allows distilleries to differentiate products within their portfolio.
37. D. Additional maturation in a different type of cask after initial aging - "Finishing" (or secondary maturation) involves transferring whiskey to a different cask type for additional aging after primary maturation. Common finishes include sherry, port, wine, rum, or other spirit casks. This adds complexity and additional flavor layers. Glenmorangie pioneered this practice with their various "extra-matured" expressions.
38. A. A higher than typical percentage of rye in the mash bill - "High-rye bourbon" uses more rye than standard bourbon recipes (which typically use 10-15% rye). High-rye bourbons might contain 20-35% rye, resulting in spicier, more peppery character. Examples include Four Roses Single Barrel and Bulleit Bourbon. The term isn't legally defined.
39. C. 40% ABV - Scotch whisky must be bottled at a minimum of 40% ABV (80 proof) by law. This is consistent with EU regulations for whisky. Most Scotch is bottled between 40-46% ABV, though cask strength expressions can be significantly higher. Some markets, like the US, may receive Scotch at higher proofs.
40. B. A blend of malt whisky and grain whisky - Blended Scotch whisky combines single malt whisky (for complexity and flavor) with grain whisky (for consistency and lighter character). Famous blends like Johnnie Walker, Chivas Regal, and Dewar's may contain dozens of different malt and grain whiskies. Blended Scotch accounts for over 90% of Scotch whisky sales worldwide.
41. A. A warehouse where bourbon barrels are stored for aging - A rickhouse (or rackhouse) is a multi-story warehouse where bourbon barrels are stored during aging. Traditional rickhouses use wooden ricks to stack barrels, often 6-9 stories high. Temperature varies significantly between floors (hot at top, cool at bottom), affecting aging differently. Some distillers rotate barrels for consistency.

42. C. Single malt is from one distillery; blended malt combines malts from multiple distilleries - "Single malt" means malt whisky from a single distillery (though many barrels may be combined). "Blended malt" (formerly called "vatted malt") combines malt whiskies from two or more distilleries without any grain whisky. Blended malt offers complexity from different distillery characters without grain whisky's lightness.
43. B. A tourist route connecting Kentucky bourbon distilleries - The Kentucky Bourbon Trail is a tourism initiative connecting distilleries across Kentucky, including major producers like Maker's Mark, Woodford Reserve, Jim Beam, and Wild Turkey. Launched in 1999 by the Kentucky Distillers' Association, it has significantly boosted bourbon tourism and awareness. A "Craft Tour" features smaller distilleries.
44. D. Yeast converts sugars to alcohol - During fermentation, yeast is added to the sweet liquid (wort) extracted from mashing grains. The yeast consumes sugars and produces ethanol (alcohol) and carbon dioxide as byproducts, along with flavor compounds called congeners. Whiskey fermentation typically takes 2-4 days, producing a "wash" or "distiller's beer" of 7-10% ABV.
45. A. Bourbon using wheat as the secondary grain instead of rye - Wheated bourbon uses wheat instead of rye as the flavoring grain (after corn and malted barley). Wheat produces a softer, sweeter, more approachable bourbon compared to rye's spiciness. Famous wheated bourbons include Maker's Mark, W.L. Weller, and Pappy Van Winkle. The mash bill is typically 70% corn, 16% wheat, 14% malted barley.
46. C. Peaty, smoky, and maritime - Islay whiskies are renowned for their bold, distinctive character: heavily peated (smoky, medicinal), with maritime influences (brine, seaweed, iodine) from the island's coastal environment. The level varies by distillery—Bruichladdich offers unpeated options while Ardbeg is intensely smoky. Islay is considered one of the most distinctive whisky regions.
47. B. To remove fatty acids that cause cloudiness at cold temperatures - Chill filtration involves cooling whiskey to near-freezing temperatures and filtering out fatty acids, proteins, and esters that can cause cloudiness when the whiskey is chilled or diluted. Critics argue this removes flavor and body. Many premium whiskies are now "non-chill filtered" to preserve these compounds.
48. D. Japan - Yamazaki, established in 1923 by Shinjiro Torii (founder of Suntory), was Japan's first whisky distillery. Located near Kyoto, Yamazaki is known for its complex single malts aged in various cask types including Japanese Mizunara oak. Yamazaki whiskies have won numerous international awards, cementing Japan's reputation as a world-class whisky producer.
49. A. Barley that has germinated but not yet been dried - "Green malt" is barley that has been steeped in water and allowed to germinate, activating enzymes that convert starches to sugars. Before the enzymes go too far, the green malt is dried in a kiln (possibly with peat smoke) to halt germination. The dried product is simply called "malt."

50. C. The proof at which it enters the barrel for aging (max 125 proof) - "Entry proof" (or "barrel entry proof") is the alcohol content at which new-make spirit enters barrels for aging. For bourbon, the maximum entry proof is 125 proof (62.5% ABV). Lower entry proofs mean more water in the barrel, potentially extracting different flavors. Distillers choose entry proof strategically to influence the final product.
51. B. The first distillation in a pot still - Pot ale is the liquid remaining in the wash still after the first distillation. It's high in protein and nutrients but contains no alcohol. Pot ale is often processed into animal feed supplements or treated before disposal. The distillate from the first distillation is called "low wines," which proceed to the second distillation.
52. D. 51%+ rye, with corn and malted barley - A typical American rye whiskey mash bill contains at least 51% rye (the legal minimum), with the balance typically being corn (for sweetness) and malted barley (for enzymes). Some "high-rye" or "100% rye" whiskeys exist, but the standard formula balances rye's spice with other grains. Example: 65% rye, 25% corn, 10% malted barley.
53. A. No Age Statement - "NAS" (No Age Statement) whiskies don't display the age of the youngest whisky in the bottle. This allows distillers flexibility in using younger stocks, which has become more common as aged whisky stocks have been depleted by rising demand. NAS is sometimes criticized, but age isn't always an indicator of quality.
54. C. The product of the first distillation, typically around 20-25% ABV - In Scotch pot still distillation, the fermented wash is first distilled in the "wash still" to produce "low wines" at roughly 20-25% ABV. These low wines then go to the "spirit still" for a second distillation, producing the final new-make spirit at around 65-70% ABV. The term "low wines" reflects the low alcohol strength.
55. B. Maker's Mark - Maker's Mark, founded in 1953 by Bill Samuels Sr., pioneered the modern "wheated bourbon" category. Samuels replaced rye with red winter wheat in the mash bill, creating a softer, sweeter bourbon. This style influenced Pappy Van Winkle (also wheated) and countless craft producers. Maker's Mark remains the most recognized wheated bourbon brand.
56. D. Water of life - "Uisce beatha" (Irish) or "uisge beatha" (Scottish Gaelic) means "water of life." This term was Anglicized over centuries into "whiskey" (or "whisky"). The "water of life" concept appears across many spirits: Latin "aqua vitae" became "eau de vie" (French brandy), and Scandinavian "aquavit." The name reflects distilled spirits' historical association with vitality and medicine.
57. A. Germinating grain to convert starches to fermentable sugars - Malting involves soaking barley (or other grain) in water to trigger germination. As the grain sprouts, enzymes develop that convert the grain's starches into fermentable sugars. The germination is halted by drying in a kiln. These enzymes are essential for the mashing process where sugars are extracted.

58. C. Grain whisky and continuous distillation spirits - Column stills (also called Coffey stills, continuous stills, or patent stills) run continuously rather than in batches, efficiently producing high volumes of lighter spirit. They're used for Scottish and Irish grain whisky, most American bourbon and rye (though some use pot stills), and neutral spirits for vodka and gin.
59. B. The desirable portion of distillate collected for aging - The "heart" (or "middle cut") is the portion of distillate collected between the heads and tails during distillation. This is the purest, most desirable part of the run. The stillman's skill in making the "cut"—deciding exactly when to start and stop collecting the heart—significantly influences whiskey quality and character.
60. D. They are government-supervised for tax purposes - Bonded warehouses are government-supervised facilities where spirits age without being taxed until they're removed for sale. This system, established by the Bottled-in-Bond Act of 1897 in the US, protected both the government's tax revenue and consumers from adulterated whiskey. The term "in bond" refers to this tax-deferred storage.
61. C. Campbeltown - Campbeltown, on Scotland's Kintyre peninsula, is the smallest of the five main Scotch whisky regions. Once home to over 30 distilleries and known as the "whisky capital of the world," it now has only three operating distilleries: Springbank, Glen Scotia, and Glengyle. Campbeltown whiskies are known for their briny, oily, slightly smoky character.
62. A. Casks used for the first time to mature whisky after their original use - "First fill" casks are barrels used for the first time to mature whisky after their initial purpose (typically aging bourbon, sherry, or port). First fill casks impart stronger flavors than subsequent uses. "Refill" casks have already been used once or more for whisky and contribute subtler character with each use.
63. D. A second distillation vessel - In American whiskey production, a "doubler" (or "thumper") is a vessel used for a second distillation. The low wines from the first distillation pass through the doubler for additional purification. In some designs (thumpers), steam from the still passes through liquid, creating a crude second distillation. This is simpler than Scottish two-still systems.
64. B. Varies—can be ascending, descending, or straight, affecting flavor - The lyne arm (or lye pipe) connects the pot still's neck to the condenser. Its angle significantly affects spirit character: ascending arms increase reflux, creating lighter, more delicate spirits; descending arms reduce reflux, producing heavier, more robust spirits. Each distillery's lyne arm angle is part of its signature.
65. C. Ireland/Scotland (Gaelic for "health") - "Sláinte" (pronounced "SLAHN-cha") is the Gaelic word for "health" and the traditional toast when drinking whiskey (or any drink) in Ireland and Scotland. The full Irish toast is "Sláinte mhaith" (good health). It's comparable to "cheers," "salud," or "prost" in other drinking cultures.
66. A. The age statement - If bourbon is aged for at least four years, the age statement is optional on the label. If aged less than four years, the exact age must be stated. Many premium bourbons omit

age statements despite being well over four years old, either for marketing reasons or to allow flexibility in blending barrels of different ages.

67. D. Providing a second distillation - The thumper (or doubler) provides additional distillation for American whiskey. In a traditional thumper, hot vapor from the still passes through a chamber containing liquid (often low wines or water), creating a second distillation effect. This increases purity and alcohol content. The name "thumper" comes from the thumping sound as vapor bubbles through liquid.
68. B. Blending whiskies together from different casks - "Vatting" is the process of combining whiskies from different casks into a large vessel (vat) before bottling. This creates consistency and complexity by marrying various cask characteristics. In blended whisky, vatting combines malt and grain whiskies. The term "vatted malt" (now "blended malt") referred to combining malts from different distilleries.
69. C. Traditional earthen floors and limited barrel stacking - Dunnage warehouses are traditional Scottish maturation facilities featuring earthen floors, thick stone walls, and barrels stacked only 2-3 high on wooden rails (dunnage). These conditions maintain stable, cool temperatures and humidity. Contrast with racked warehouses (American style) where barrels are stacked many levels high, creating temperature variation.
70. A. Spicier, more peppery notes - Rye grain contributes spicy, peppery, and sometimes fruity or herbal notes to whiskey. Higher rye percentages in bourbon create a more assertive, less sweet character compared to corn-heavy or wheated bourbons. This is why rye whiskey (51%+ rye) is significantly spicier than typical bourbon.
71. D. ABV multiplied by 2 - In the United States, proof is simply ABV multiplied by 2. Thus, 40% ABV = 80 proof, and 50% ABV = 100 proof. This system originated from an old British "proof" test involving gunpowder. The UK has since adopted ABV as the standard, but the US retains proof on labels alongside ABV.
72. B. The pot still - The "swan neck" is the curved section connecting the top of a pot still's body to the lyne arm. Its shape affects reflux—a longer, more curved swan neck increases reflux, producing lighter spirits. The term comes from the shape's resemblance to a swan's neck. Along with the lyne arm angle, swan neck design is crucial to a distillery's character.
73. C. Passed through the still three times for smoothness - Triple distillation means the spirit passes through the distillation process three times (typically wash still, feints still, and spirit still). Each distillation removes more impurities and increases alcohol content, producing a smoother, lighter spirit. While common in Irish whiskey, it's not a legal requirement—some Irish whiskeys are double distilled.
74. A. Kentucky bourbon distilleries - Buffalo Trace, Maker's Mark, and Woodford Reserve are all prominent Kentucky bourbon distilleries. Buffalo Trace (in Frankfort) produces numerous brands

including Eagle Rare, Blanton's, and Pappy Van Winkle. Maker's Mark (in Loretto) pioneered wheated bourbon. Woodford Reserve (in Versailles) is known for craft production and its historic distillery.

75. D. Continuous, efficient distillation - The Coffey still (or patent still), invented by Aeneas Coffey in 1831, enabled continuous distillation rather than batch production. This dramatically increased efficiency and output while producing lighter, higher-proof spirits. The Coffey still revolutionized whisky production and enabled the rise of blended Scotch and industrial-scale spirit production.
76. B. Allowing the stillman to observe and control the spirit without direct access - The spirit safe is a locked brass-and-glass cabinet through which distillate flows in Scottish distilleries. It allows the stillman to observe and test the spirit (measuring temperature, specific gravity, and clarity) and divert flows between foreshots, spirit, and feints—all without physical access, which would require tax supervision.
77. C. 60-70% or more - Industry experts estimate that 60-70% (some say up to 80%) of a whisky's final flavor comes from cask maturation. The wood contributes color, vanilla, caramel, fruit, and spice notes while also removing harsh compounds through oxidation and filtration. This explains why cask selection and management are so critical to whisky quality.
78. A. Federal excise tax on distilled spirits - The Whiskey Rebellion (1791-1794) was an armed uprising in western Pennsylvania against a federal excise tax on whiskey imposed by Alexander Hamilton's Treasury Department. For frontier farmers, whiskey was often currency; the tax felt oppressive. President Washington led troops to suppress the rebellion, establishing federal authority over taxation.
79. D. Japan - While "ochoko" (small cups) and "masu" (wooden boxes) are traditionally associated with sake, they're sometimes used for whisky in Japan, especially in cultural contexts. Japanese whisky culture also embraces the "highball" (whisky and soda), which has become enormously popular and is served in many restaurants and bars across Japan.
80. B. Corn - Most Canadian whisky is made primarily from corn, despite being commonly called "rye." The base whisky is typically a light corn-based spirit, with smaller amounts of rye, barley, or wheat distillates blended in for flavor. Canadian law allows considerable flexibility, and each distillery has proprietary blending formulas combining different grain whiskies.
81. D. Spain (sherry production) - The solera system, originating from Spanish sherry production, involves fractional blending where young whisky is added to older stock in a cascading series of barrels. Some whisky producers have adopted this method; for example, Glenfiddich 15 uses a solera vat. The system creates consistency while maintaining complexity from older components.
82. B. Around 63-70% ABV - New make spirit (fresh from the still) in Scotch production typically comes off at around 68-70% ABV, though it varies by distillery. It's then diluted to around 63.5%

ABV for casking (a traditional standard, though not legally required). The spirit continues changing in proof during maturation depending on warehouse conditions.

83. A. A mash of malted and unmalted barley distilled in pot stills at a single distillery - Single pot still Irish whiskey is a uniquely Irish category requiring: a mash containing at least 30% malted barley and 30% unmalted barley, pot still distillation, and production at a single distillery. The unmalted barley creates a distinctive creamy, spicy character. Redbreast is the most famous example.
84. C. Allowing blended whiskies to mingle in a vessel before bottling - "Marrying" (or "marriage") involves combining already-blended whiskies in a large vessel (marrying vat or tun) and allowing them to rest together before bottling. This integration period, often several weeks to months, allows the different components to harmonize and create a more unified final product.
85. B. The last portion of the distillate run (tails) - "Feints" is the traditional Scottish term for the tails—the final portion of distillate containing heavier compounds, fusel oils, and undesirable flavors. Feints are separated from the heart and typically redistilled with the next batch of low wines to recover usable alcohol. The heads are sometimes called "foreshots."
86. D. Ireland - Jameson, Redbreast, and Powers are iconic Irish whiskey brands, all currently produced at Midleton Distillery in County Cork. Jameson is the world's best-selling Irish whiskey. Redbreast is the benchmark single pot still Irish whiskey. Powers was historically Dublin's most popular whiskey. All three represent different traditional Irish styles.
87. A. Moving barrels to different positions in the rickhouse for consistent aging - In multi-story rickhouses, temperature varies significantly (hot at top, cool at bottom), causing barrels to age differently depending on position. Some distillers rotate barrels between floors for consistency; others select barrels from specific floors for particular expressions. This "barrel rotation" manages quality and consistency.
88. C. Finishing or cask finishing - "Finishing" (also called secondary maturation or cask finishing) involves transferring whisky to a different cask type for a final aging period after primary maturation. Common finishes include sherry, port, wine, rum, or other spirit casks. The finishing period typically ranges from several months to a few years, adding complexity and additional flavors.
89. B. American craft whiskey distilleries - High West (Utah), Balcones (Texas), and Westland (Washington) are prominent American craft whiskey distilleries that emerged during the 21st-century craft spirits boom. High West is known for blending and rye whiskey, Balcones for Texas-style innovation, and Westland for American single malt. They represent the diversity and creativity of American craft whiskey.
90. D. The first distillation - In Scotch pot still production, the "wash still" performs the first distillation, converting the fermented wash (around 8% ABV) into "low wines" (around 20-25%

ABV). The low wines then go to the "spirit still" (or "low wines still") for the second distillation, producing the final new make spirit. Wash stills are typically larger than spirit stills.

91. A. The spent grain after mashing, used as animal feed - Draff (also called "spent grain" or "distillers' grains") is the solid grain residue remaining after mashing, when sugars have been extracted into the wort. It's high in protein and fiber, making it valuable as animal feed for cattle. Using draff for feed is both economical and sustainable, reducing waste.
92. C. The age of the youngest whisky in the blend - When an age statement appears on blended Scotch (or any Scotch), it indicates the age of the youngest whisky in the blend. A "12 Year Old" blend might contain whiskies aged 12, 15, 20, or more years, but none younger than 12. This regulation ensures transparency and prevents misleading age claims.
93. B. They are essentially the same—whiskey bottled without dilution from cask - "Cask strength" (common in Scotch) and "barrel proof" (common in bourbon) both mean whiskey bottled directly from the cask without adding water to reduce proof. The actual proof varies by cask, typically ranging from 50-65%+ ABV. Both terms indicate an undiluted, full-intensity whiskey experience.
94. D. Filtering through sugar maple charcoal before aging - The Lincoln County Process, which defines Tennessee whiskey, involves filtering new-make spirit through a thick layer of sugar maple charcoal before barrel aging. This "charcoal mellowing" can take several days as spirit drips slowly through 10+ feet of charcoal. Jack Daniel's and George Dickel are the most famous practitioners.
95. A. Suntory (Japan) - Hibiki (a premium blended whisky), Hakushu (a single malt with fresh, herbal character), and Yamazaki (Japan's original single malt) are all flagship brands of Suntory, Japan's oldest whisky company founded in 1923. Suntory is now part of Beam Suntory following its 2014 acquisition of Beam Inc., but these Japanese whisky brands remain under the Suntory name.
96. C. Active involves more cask interaction (new/first-fill); passive uses tired casks - "Active" maturation uses new or first-fill casks that aggressively impart flavor and color. "Passive" maturation uses tired or refill casks that contribute subtly, allowing the spirit's inherent character to develop with minimal new wood influence. Distillers balance both approaches for different expressions.
97. B. Provide high-protein animal feed - Distillers' grains (draff) are the spent grain left after mashing, high in protein, fiber, and nutrients. They're valuable as high-protein livestock feed, particularly for cattle. Using distillers' grains as feed is economically beneficial for distilleries and sustainable, converting brewing byproducts into the food chain rather than waste.
98. D. Usually around 63.5% ABV - Scotch whisky traditionally enters barrels at around 63.5% ABV, though this isn't legally mandated (unlike bourbon's 125 proof maximum). This strength balances effective extraction of barrel flavors with reasonable dilution of new make spirit. Some distillers experiment with higher or lower entry proofs to influence maturation.

99. A. A technique of tasting bourbon by working it around the mouth - The "Kentucky Chew" is a bourbon tasting technique popularized by Booker Noe (Jim Beam master distiller). It involves taking a sip of bourbon and "chewing" it—working the liquid around the entire mouth, including the lips and gums—to fully experience all flavors before swallowing. This engages all taste receptors and olfactory pathways.
100. C. Consistency of flavor profile across batches and generally more accessible price - Blended whisky's primary advantages are consistency and value. By combining multiple malt and grain whiskies, blenders create a consistent house style that tastes the same bottle to bottle. The inclusion of lighter, less expensive grain whisky also makes blends more affordable than single malts while remaining complex and enjoyable.