

# PRACTICE EXAM 11: CSS SIMULATION (100 QUESTIONS)

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1. A spirits chemist explains that the term "alcohol by volume" expresses what relationship?
  - A. The mass of alcohol relative to the mass of the entire liquid
  - B. The mass of alcohol relative to the mass of pure water
  - C. The volume of pure ethanol relative to the total volume of the liquid at 20 degrees Celsius
  - D. The volume of ethanol relative to the volume of congeners in the spirit
  
2. A distillery is told that the practice of using a "sour mash" in Bourbon production involves what?
  - A. Adding spent stillage from a previous distillation to the new mash
  - B. Acidifying the mash with citric acid before fermentation
  - C. Allowing the mash to spontaneously sour with wild bacteria
  - D. Substituting vinegar for water during the cooking step
  
3. A consumer asks why the "lyne arm" of a pot still influences the character of the finished spirit. The reason is what?
  - A. The lyne arm determines the maximum proof of the distillate
  - B. The angle of the lyne arm affects how much reflux occurs and which compounds reach the condenser
  - C. The length of the lyne arm sets the legal classification of the spirit
  - D. The material of the lyne arm filters out methanol

4. A bartender wants to identify the term for the residue left in the still after the distillation run is complete. The term is what?

- A. Lees
- B. Wash backs
- C. Pot ale
- D. Spent wash or stillage

5. A consumer asks why some distilleries use "worm tubs" for condensing the vapor instead of modern shell-and-tube condensers. The reason is what?

- A. Worm tubs are required by EU spirits law for traditional distilleries
- B. Worm tubs produce a heavier, more sulfurous spirit due to less copper contact
- C. Worm tubs are cheaper to install than modern condensers
- D. Worm tubs operate without any cooling water at all

6. A spirits professional is asked which yeast nutrient is typically added to grain mashes to support healthy fermentation. The nutrient is what?

- A. Calcium carbonate
- B. Sodium chloride
- C. Diammonium phosphate
- D. Potassium nitrate

7. A distillery in Scotland is told that its mash is "saccharified" before being sent to fermentation. Saccharification refers to what?

- A. The conversion of starches into fermentable sugars by enzymes

- B. The addition of sucrose to boost alcohol yield
- C. The extraction of color compounds from malted barley
- D. The cooling of the mash before yeast addition

8. A consumer asks why the very first distilled spirit produced from a fermented wash is sometimes called "low wines." The reason is what?

- A. It is bottled at a low proof for sale to local consumers
- B. It comes from low-altitude distilleries near sea level
- C. It contains a low concentration of impurities
- D. It is the relatively low-strength spirit collected from the first distillation

9. A vodka producer in Sweden is told that the legal minimum bottling strength under EU law is what?

- A. 37.5 percent ABV
- B. 40.0 percent ABV
- C. 35.0 percent ABV
- D. 42.5 percent ABV

10. A bartender is asked which premium vodka brand is produced in the Netherlands by the Nolet family at a distillery operating since 1691. The brand is what?

- A. Belvedere
- B. Stolichnaya
- C. Ketel One
- D. Grey Goose

11. A consumer asks why so many premium vodka brands prominently feature their water source in marketing. The reason is what?

- A. Water source determines the legal classification of vodka in the EU
- B. Water makes up roughly 60 percent of the finished bottle and influences mouthfeel
- C. Water content determines whether vodka qualifies as kosher
- D. The TTB requires water source disclosure on all vodka labels

12. A bartender is told that the historic Russian vodka Stolichnaya is currently produced in two parallel versions due to a long-running trademark dispute. The two production countries are what?

- A. Russia and Ukraine
- B. Russia and Estonia
- C. Russia and Belarus
- D. Russia and Latvia

13. A consumer is told that Tito's Handmade Vodka, the leading American premium vodka brand, is produced in which U.S. city?

- A. Austin, Texas
- B. Portland, Oregon
- C. Louisville, Kentucky
- D. Denver, Colorado

14. A bartender wants to identify which gin botanical contributes the warm, slightly citrusy note that complements juniper in nearly every classic London Dry recipe. The botanical is what?

- A. Cardamom

- B. Cubeb berry
- C. Coriander seed
- D. Star anise

15. A consumer is told that the gin term "Distilled Gin" under EU law differs from a basic gin by which requirement?

- A. The use of pot stills exclusively
- B. The presence of botanicals during distillation
- C. A minimum of 12 botanicals
- D. Aging in oak for at least three months

16. A spirits professional explains that Plymouth Gin holds a unique geographic distinction. The distinction is what?

- A. It must be produced in Plymouth, England, at the Black Friars Distillery
- B. It must use Cornish-grown juniper exclusively
- C. It must be aged for at least one year in oak
- D. It must be bottled at exactly 50 percent ABV

17. A bartender is asked which gin style is sweetened, traditionally with sugar or licorice, and was nearly extinct before being revived during the cocktail renaissance. The style is what?

- A. London Dry Gin
- B. Plymouth Gin
- C. Genever (jenever)
- D. Old Tom Gin

18. A consumer is told that one Spanish craft gin features Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. The brand is what?

- A. Hendrick's
- B. Tanqueray Rangpur
- C. Gin Mare
- D. The Botanist

19. A bartender wants to identify the German craft gin from the Black Forest made with 47 botanicals. The brand is what?

- A. Sipsmith London Dry
- B. Monkey 47
- C. The Botanist
- D. Hendrick's

20. A consumer asks why Beefeater Gin has historical significance among major London Dry gins. The reason is what?

- A. It is bottled at the highest legal strength for the category
- B. It is the only major gin made entirely from organic botanicals
- C. It uses imported juniper from Italy exclusively
- D. It is the only major gin still actually distilled within London city limits

21. A bartender is told that Scotch whisky must be aged in oak casks of capacity not exceeding what?

- A. 200 liters
- B. 350 liters

- C. 500 liters
- D. 700 liters

22. A consumer is told that "Single Malt Scotch Whisky" must be made from what raw material at a single distillery?

- A. Any whole grain cereal permitted under regulation
- B. Only water and malted barley
- C. Malted and unmalted barley combined
- D. Only barley harvested from Scottish farms

23. A bartender wants to identify the world's best-selling single malt Scotch, owned by William Grant & Sons in Speyside. The distillery is what?

- A. Glenfiddich
- B. Macallan
- C. The Glenlivet
- D. Aberlour

24. A consumer is told that Macallan is famous for which production characteristic that gives its single malts their distinctive character?

- A. The use of triple distillation in the Irish style
- B. The use of direct-fired stills with steam jackets
- C. The use of former Sherry casks for aging
- D. The use of mizunara oak finishing barrels

25. A spirits professional is asked which Islay distillery's 16-year-old expression is widely considered one of the greatest single malts ever made. The distillery is what?

- A. Lagavulin
- B. Bowmore
- C. Bruichladdich
- D. Caol Ila

26. A bartender wants to identify the Highland distillery famous for the tallest stills in Scotland and pioneering use of cask finishing. The distillery is what?

- A. Dalmore
- B. Old Pulteney
- C. Glenfarclas
- D. Glenmorangie

27. A consumer asks why Highland Park is sometimes classified as Highland and other times as Islands. The reason is what?

- A. The distillery operates two production sites in different regions
- B. The classification was officially changed in 2009
- C. Highland Park is on Orkney, technically part of the Highland region but commonly grouped with the Islands
- D. Highland Park produces both Highland and Island-style expressions

28. A bartender is told that Scotch whisky may not be distilled at a strength higher than what?

- A. 90.0 percent ABV

- B. 94.8 percent ABV
- C. 92.5 percent ABV
- D. 80.0 percent ABV

29. A consumer is told that Irish Single Pot Still whiskey was originally developed as a tax-avoidance strategy in response to a 19th-century British tax on what?

- A. Glass bottles for spirits
- B. Imported European yeast
- C. Copper still capacity
- D. Malted barley

30. A bartender wants to identify the oldest licensed whiskey distillery in the world, holding a license from 1608. The distillery is what?

- A. Bushmills
- B. Old Midleton
- C. Kilbeggan
- D. Cooley

31. A consumer is told that the famous Single Pot Still Irish whiskey aged in former Sherry casks at Midleton Distillery is what?

- A. Powers Three Swallow
- B. Tullamore D.E.W.
- C. Redbreast
- D. Connemara

32. A bartender wants to identify the best-selling Irish whiskey in the world. The brand is what?

- A. Tullamore D.E.W.
- B. Jameson
- C. Bushmills
- D. Powers Gold Label

33. A consumer asks why most Irish whiskey lacks the peat character associated with many Scotches. The reason is what?

- A. Irish law specifically prohibits the use of peated malt
- B. Irish climate prevents the cultivation of peat bogs
- C. Peat ovens were banned in Ireland in the late 19th century
- D. Most Irish distilleries use closed kilns with smokeless heat sources

34. A bartender is told that Bourbon must contain a minimum percentage of corn in the mash bill. The minimum is what?

- A. 51 percent corn
- B. 60 percent corn
- C. 75 percent corn
- D. 50 percent corn

35. A consumer asks the maximum proof at which Bourbon may be distilled. The maximum is what?

- A. 125 proof (62.5 percent ABV)
- B. 100 proof (50 percent ABV)
- C. 160 proof (80 percent ABV)

D. 190 proof (95 percent ABV)

36. A bartender wants to identify the maximum proof at which Bourbon may enter the barrel. The maximum is what?

A. 100 proof

B. 125 proof

C. 110 proof

D. 160 proof

37. A consumer is told that "Straight Bourbon" requires aging in new charred oak for what minimum period?

A. Two years

B. One year

C. Three years

D. Six months

38. A bartender wants to identify the wheated Bourbon brand famous for its distinctive hand-dipped red wax bottle closure. The brand is what?

A. Pappy Van Winkle

B. W.L. Weller

C. Bulleit Bourbon

D. Maker's Mark

39. A consumer asks which legal process distinguishes Tennessee Whiskey from Bourbon. The process is what?

- A. Aging exclusively in Tennessee state warehouses
- B. Distillation in a single county within Tennessee
- C. Filtering through maple charcoal before barreling
- D. Use of Tennessee-grown corn exclusively

40. A bartender is told that Bottled-in-Bond spirits must be bottled at exactly what proof?

- A. 80 proof
- B. 100 proof
- C. 90 proof
- D. 110 proof

41. A consumer is asked which American whiskey style nearly went extinct in the mid-20th century but has been revived since the early 2000s. The style is what?

- A. Rye Whiskey
- B. Tennessee Whiskey
- C. Wheat Whiskey
- D. Corn Whiskey

42. A bartender wants to identify the Canadian whisky brand whose Northern Harvest Rye expression was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The brand is what?

- A. Canadian Club
- B. Forty Creek

C. Crown Royal

D. Wiser's

43. A consumer asks why Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend. The provision permits what?

A. The addition of imported French oak chips

B. The addition of natural fruit juices for sweetness

C. The addition of caramel coloring exclusively

D. The addition of other spirits, wine, sherry, or non-Canadian whisky

44. A bartender is told that Yamazaki, Japan's first commercial whisky distillery, was founded in 1923 by which person?

A. Masataka Taketsuru

B. Shinjiro Torii

C. Kazuhiko Hibiki

D. Kiichiro Iwai

45. A consumer is told that one Japanese oak species used in whisky aging imparts notes of sandalwood and incense. That oak is what?

A. American white oak

B. European Quercus robur

C. Sessile oak from France

D. Mizunara

46. A bartender wants to identify the Indian distillery founded in 1948 in Bangalore that became internationally recognized as a leading single malt producer. The distillery is what?

- A. Amrut
- B. Paul John
- C. Rampur
- D. McDowell's

47. A consumer asks why Kavalan whisky from Taiwan can produce mature-tasting whiskies in just a few years of aging. The reason is what?

- A. The use of triple distillation in copper pot stills
- B. The use of imported peat for malting the barley
- C. The hot, humid subtropical climate dramatically accelerates maturation
- D. The use of small barrels for accelerated extraction

48. A bartender wants to identify the most prestigious Cognac cru, characterized by chalky limestone-rich soils. The cru is what?

- A. Borderies
- B. Grande Champagne
- C. Petite Champagne
- D. Fins Bois

49. A consumer is told that approximately 98 percent of Cognac vineyards are planted with which grape variety?

- A. Ugni Blanc

- B. Folle Blanche
- C. Colombard
- D. Sauvignon Blanc

50. A bartender is asked which Cognac age designation requires a minimum of ten years aging since the 2018 standard increase. The designation is what?

- A. VS (Very Special)
- B. VSOP (Very Superior Old Pale)
- C. Napoleon
- D. XO (Extra Old)

51. A consumer asks which Armagnac sub-region is generally considered to produce the finest brandies. The sub-region is what?

- A. Haut-Armagnac
- B. Armagnac-Ténarèze
- C. Bas-Armagnac
- D. Côte d'Armagnac

52. A bartender wants to identify the traditional Spanish brandy aging system that progressively blends younger and older brandies in a stack of barrels. The system is what?

- A. The solera system
- B. The criadera vintage system
- C. The bodega static method
- D. The Jerez classification system

53. A consumer is told that Pisco is produced exclusively in which two countries?

- A. Argentina and Uruguay
- B. Peru and Chile
- C. Mexico and Bolivia
- D. Spain and Portugal

54. A bartender wants to identify which Calvados sub-appellation requires double distillation in pot stills. The sub-appellation is what?

- A. Calvados AOC general
- B. Calvados Domfrontais AOC
- C. Calvados Centrale AOC
- D. Calvados Pays d'Auge AOC

55. A consumer asks which Italian fruit brandy is made from grape pomace left after wine production. The brandy is what?

- A. Mirabelle
- B. Slivovitz
- C. Grappa
- D. Kirschwasser

56. A bartender is told that the date commemorating the end of the Royal Navy daily rum ration is known as what?

- A. Black Tot Day
- B. Royal Navy Day

C. Pusser's Memorial Day

D. Trafalgar Day

57. A consumer is told that the Caribbean island of Barbados produced the first commercial rum in approximately what decade?

A. The 1490s

B. The 1640s

C. The 1720s

D. The 1840s

58. A spirits professional is asked which Brazilian sugarcane spirit must legally be made from fresh sugarcane juice rather than molasses. The spirit is what?

A. Aguardiente brasileira

B. Pinga rural

C. Rum brasileiro

D. Cachaça

59. A bartender wants to identify which Caribbean nation is most strongly associated with high-ester, funky pot still rums. The nation is what?

A. Jamaica

B. Cuba

C. Puerto Rico

D. Barbados

60. A consumer is told that one Caribbean rum producer operates the only working wooden Coffey still in the world. That producer is in which nation?

- A. Jamaica
- B. Trinidad
- C. Guyana
- D. Barbados

61. A bartender is told that the only rum category in the world to enjoy full AOC protection is what?

- A. Demerara Rum from Guyana
- B. Rhum Agricole de la Martinique
- C. Cuban Light Rum
- D. Jamaican Pot Still Rum

62. A consumer asks what carbohydrate the agave plant stores that requires cooking before fermentation. The carbohydrate is what?

- A. Sucrose
- B. Glucose
- C. Cellulose
- D. Inulin

63. A bartender wants to identify the only agave species legally permitted for tequila production. The species is what?

- A. Agave americana variedad mexicana
- B. Agave salmiana variedad jalisco

- C. Agave tequilana Weber, variedad azul
- D. Agave angustifolia variedad oaxaca

64. A consumer is told that 100 percent Agave Tequila differs from Mixto Tequila by which characteristic?

- A. It contains only sugars derived from blue Weber agave
- B. It must be aged for at least one year
- C. It must be produced exclusively in pot stills
- D. It must be bottled at higher proof than Mixto

65. A bartender is told that Tequila Reposado must be aged in oak for what duration?

- A. More than three years
- B. Less than 30 days only
- C. At least one year and up to three years
- D. At least two months and up to one year

66. A consumer asks which agave species accounts for approximately 90 percent of all mezcal production. The species is what?

- A. Tobalá
- B. Espadín
- C. Tepeztate
- D. Madre cuixe

67. A bartender wants to identify the Mexican spirit technically not made from agave but from the desert spoon plant *Dasyliroton*. The spirit is what?

- A. Sotol
- B. Bacanora
- C. Raicilla
- D. Pulque

68. A consumer is told that pulque is consumed at approximately what alcohol strength?

- A. 12 to 15 percent ABV
- B. 20 to 25 percent ABV
- C. 4 to 6 percent ABV
- D. 38 to 40 percent ABV

69. A bartender wants to identify the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The liqueur is what?

- A. Bénédictine
- B. Galliano
- C. Strega
- D. Chartreuse

70. A consumer is told that Green Chartreuse is bottled at what alcohol strength?

- A. 47 percent ABV
- B. 55 percent ABV
- C. 40 percent ABV

D. 62 percent ABV

71. A bartender is asked which Italian aperitivo was created in 1860 by Gaspare Campari and originally colored with cochineal-derived carmine. The product is what?

A. Campari

B. Aperol

C. Cynar

D. Punt e Mes

72. A consumer asks which Italian amaro is uniquely flavored with artichoke as its primary botanical. The amaro is what?

A. Averna

B. Fernet-Branca

C. Cynar

D. Ramazzotti

73. A bartender wants to identify the premium French orange liqueur using Cognac as its base spirit rather than neutral grain spirit. The brand is what?

A. Cointreau

B. Combier

C. Curaçao Bols

D. Grand Marnier

74. A consumer asks why traditional amaretto has its distinctive almond character despite typically not containing actual almonds. The reason is what?

- A. It is fermented with almond shells in the base
- B. It is made primarily from apricot pits, which contain compounds with almond-like flavor
- C. It is made with imported California almond extract
- D. It contains essential oils from sweet almonds added at bottling

75. A bartender wants to identify the cream liqueur launched in 1974 that essentially created the modern dairy cream liqueur category. The product is what?

- A. Bailey's Irish Cream
- B. Carolans Irish Cream
- C. Saint Brendan's
- D. Amarula

76. A consumer asks which Mexican coffee liqueur is the foundational ingredient in the Espresso Martini. The brand is what?

- A. Tia Maria
- B. Patrón XO Café
- C. Sambuca Romana
- D. Kahlúa

77. A bartender wants to identify the Italian liqueur produced in Piedmont and made primarily from hazelnuts. The product is what?

- A. Strega

- B. Frangelico
- C. Disaronno
- D. Galliano

78. A consumer is told that the Danish cherry liqueur essential to the original Singapore Sling is what?

- A. Maraschino Luxardo
- B. Crème de Cerise
- C. Cherry Heering
- D. Kirschwasser

79. A bartender wants to identify the French liqueur made from blackcurrants, traditionally produced in Burgundy and the foundation of the Kir cocktail. The liqueur is what?

- A. Crème de Cassis
- B. Crème de Mûre
- C. Chambord Royale
- D. Crème de Framboise

80. A consumer is told that the Italian liqueur Limoncello is traditionally produced on which Italian coast?

- A. The Adriatic coast around Rimini
- B. The Ligurian coast around Genoa
- C. The Amalfi coast around Sorrento
- D. The Sicilian coast around Palermo

81. A bartender is asked which Italian aperitivo was created in 1919 by the Barbieri brothers in Padua. The product is what?

- A. Campari
- B. Cynar
- C. Ramazzotti
- D. Aperol

82. A consumer asks who is widely credited as the father of American mixology and published the first cocktail book in 1862. The answer is what?

- A. Jerry Thomas
- B. Harry Johnson
- C. David Embury
- D. Charles H. Baker

83. A bartender is told that Sasha Petraske founded an influential New York City bar in 1999 that helped launch the modern cocktail renaissance. The bar was named what?

- A. Pegu Club
- B. Death & Co
- C. Milk & Honey
- D. Employees Only

84. A consumer asks which historical event drove many American bartenders abroad and spread American mixology globally. The event was what?

- A. The Civil War

- B. American Prohibition
- C. The Great Depression
- D. World War II

85. A bartender wants to identify the earliest known printed definition of "cocktail," which appeared in 1806 in *The Balance and Columbian Repository*, published in what town?

- A. New York City, New York
- B. Philadelphia, Pennsylvania
- C. Boston, Massachusetts
- D. Hudson, New York

86. A consumer is told that the four ingredients required by the 1806 cocktail definition were what?

- A. Spirits, sugar, water, and bitters
- B. Wine, sugar, water, and herbs
- C. Brandy, juice, sugar, and ice
- D. Spirits, vermouth, citrus, and bitters

87. A bartender is told that the U.S. standard pour for a single shot of distilled spirits in most professional bars is what?

- A. 1.0 fluid ounce
- B. 1.25 fluid ounces
- C. 1.5 fluid ounces
- D. 2.0 fluid ounces

88. A consumer is told that the bar tool used to portion ingredients accurately, with the standard American version having two sides, is what?

- A. Hawthorne strainer
- B. Jigger
- C. Bar spoon
- D. Mixing glass

89. A bartender wants to identify the long-handled spoon used for stirring cocktails. The tool is what?

- A. Bar spoon
- B. Stirring fork
- C. Cocktail wand
- D. Mixing rod

90. A consumer asks why Martinis should be stirred rather than shaken according to classic professional rules. The reason is what?

- A. Stirring is faster than shaking and reduces wait times
- B. Shaking dissolves the olive garnish prematurely
- C. Shaking produces too cold a finished drink
- D. Stirring preserves clarity and silky mouthfeel without aerating the spirit

91. A bartender is told that the technique of preparing a cocktail directly in the serving glass is called what?

- A. Layering by density
- B. Throwing through the air

- C. Building, used for the Old Fashioned and Mojito
- D. Rolling between vessels

92. A consumer is told that the classic 2:1:1 sour family ratio represents which proportions?

- A. Two parts citrus, one part spirit, one part sweetener
- B. Two parts spirit, one part citrus, one part sweetener
- C. Two parts sweetener, one part spirit, one part citrus
- D. Two parts ice, one part spirit, one part fruit purée

93. A bartender wants to identify the classic cocktail built on Cognac, Cointreau, and lemon juice in the standard sour ratio. The cocktail is what?

- A. White Lady
- B. Aviation
- C. Vieux Carré
- D. Sidecar

94. A consumer asks which classic cocktail combines gin, lemon juice, and Cointreau in the sour family ratio, often considered the gin counterpart to the Sidecar. The cocktail is what?

- A. White Lady
- B. Aviation
- C. Bee's Knees
- D. Tom Collins

95. A bartender is told that the classic Negroni is built on equal parts of which three ingredients?

- A. Vodka, Aperol, and dry vermouth
- B. Gin, Campari, and sweet vermouth
- C. Gin, Cynar, and bianco vermouth
- D. Bourbon, Campari, and sweet vermouth

96. A consumer is asked which classic cocktail substitutes Bourbon or rye for the gin in a Negroni. The cocktail is what?

- A. Old Fashioned
- B. Vieux Carré
- C. Boulevardier
- D. Black Manhattan

97. A bartender wants to identify the classic cocktail built on rye whiskey, an absinthe rinse, sugar, and Peychaud's bitters. The cocktail is what?

- A. Sazerac
- B. Manhattan
- C. Old Fashioned
- D. Vieux Carré

98. A consumer is told that the French 75 is built on gin, lemon juice, simple syrup, and which sparkling wine?

- A. Prosecco
- B. Cava

C. Asti Spumante

D. Champagne

99. A bartender wants to identify the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. The cocktail is what?

A. Daiquiri

B. Mojito

C. Cuba Libre

D. Hemingway Special

100. A consumer is told that the Caipirinha is built on cachaça with which two additional ingredients?

A. Lemon juice and simple syrup

B. Pineapple juice and falernum

C. Lime wedges muddled with sugar

D. Orange juice and grenadine

# PRACTICE EXAM 11: ANSWER KEY AND EXPLANATIONS

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1. C — Alcohol by volume (ABV) expresses the volume of pure ethanol relative to the total volume of the liquid, measured at 20 degrees Celsius. This standardized temperature is essential because liquid volumes change with temperature, and ABV is the universal measurement used on spirits labels worldwide.
2. A — Sour mash is the practice of adding spent stillage (also called backset) from a previous distillation to the new mash. This lowers the pH, creates a more consistent fermentation environment, and inhibits unwanted bacterial growth, and it is standard practice in nearly all American Bourbon production.
3. B — The angle of the lyne arm affects how much reflux occurs and which compounds reach the condenser. A downward-sloping lyne arm allows heavier compounds to pass more easily into the condenser, producing a richer spirit, while an upward-sloping arm causes heavier compounds to fall back into the pot, producing a lighter spirit.
4. D — Spent wash, also called stillage, is the term for the residue left in the still after distillation is complete. It contains exhausted yeast, water, and non-volatile solids, and is typically used as cattle feed or recycled into the next mash as backset in sour mash production.
5. B — Worm tubs produce a heavier, more sulfurous spirit due to less copper contact compared to modern shell-and-tube condensers. The traditional coiled copper "worm" submerged in cold water condenses the vapor more quickly with less surface contact, retaining sulfur compounds that contribute to a meaty, robust character.
6. C — Diammonium phosphate (DAP) is a common yeast nutrient added to grain mashes to provide nitrogen and phosphorus for healthy fermentation. Adequate nutrient supply prevents stuck fermentations and helps yeast produce a clean, complete conversion of sugars to alcohol.
7. A — Saccharification refers to the conversion of starches into fermentable sugars by enzymes, typically using the natural enzymes in malted barley or commercial enzymes. This step is essential for any grain-based spirit because yeast cannot consume starch directly.
8. D — Low wines are the relatively low-strength spirit collected from the first distillation, typically at 25 to 30 percent ABV. In double-distillation traditions like Cognac and single malt Scotch, the low wines are then redistilled in a second pass to reach the final spirit strength.

9. A — The minimum bottling strength for vodka under EU regulation is 37.5 percent ABV, which is lower than the 40 percent U.S. minimum. This difference reflects the EU's harmonized standard for distilled spirits across member states.
10. C — Ketel One is the Dutch wheat-based vodka produced by the Nolet family at a distillery in Schiedam, Netherlands, that has been operating since 1691. The brand's heritage as one of the oldest continuously operating distilling families in the world is central to its premium positioning.
11. B — Water makes up roughly 60 percent of the finished bottle of vodka and influences mouthfeel, texture, and overall character. This is why premium vodka brands prominently market their water sourcing, since water genuinely affects the finished product.
12. D — The ongoing Stolichnaya trademark dispute has produced two parallel versions of the brand: one produced in Russia and one produced in Latvia from Russian raw materials. The dispute has lasted for decades and reflects the complexity of post-Soviet spirits brand ownership.
13. A — Tito's Handmade Vodka is produced in Austin, Texas, where it is made from corn in pot stills rather than column stills. The pot still production at Tito's commercial scale is highly unusual and has helped earn the brand its reputation for character and quality.
14. C — Coriander seed is the second most common gin botanical after juniper itself and contributes a warm, slightly citrusy, slightly spicy character. It appears in nearly every classic London Dry recipe and provides much of the lemony brightness that complements juniper's pine notes.
15. B — The defining characteristic of a Distilled Gin under EU law is that the botanicals must be present during distillation, either steeped in the wash or held in a botanical basket through which alcohol vapors pass. Basic gin, by contrast, may be made by simply soaking botanicals in finished spirit.
16. A — Plymouth Gin must be produced in Plymouth, England, at the Black Friars Distillery, where it has been made since 1793. It was for centuries protected by a geographic indication that limited production to this single distillery and remains a unique style category.
17. D — Old Tom Gin is the historical sweetened style traditionally sweetened with sugar or licorice. The style nearly went extinct in the 20th century before being revived during the cocktail renaissance for use in classic 19th-century recipes that specifically called for it.
18. C — Gin Mare is the Spanish craft gin produced in Catalonia featuring Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. Its distinctly savory, herbal character makes it especially well-suited to Mediterranean-inspired cocktails.
19. B — Monkey 47 is the German craft gin made in the Black Forest with 47 different botanicals, including local lingonberries that grow only in the region. The brand helped trigger broader interest in German craft gin production and has become one of the most celebrated craft gins in the world.

20. D — Beefeater is the only major gin still actually distilled within London city limits, produced at the Beefeater Distillery in Kennington since 1820. Despite the "London" name in many gin labels, most "London Dry" gins are produced elsewhere in the UK or internationally.
21. D — The Scotch Whisky Regulations 2009 specify that maturation must take place in oak casks of capacity not exceeding 700 liters. This limit ensures the spirit has adequate wood contact relative to its volume and prevents the use of overly large vessels that would slow maturation.
22. B — Single Malt Scotch Whisky must be produced at a single distillery from only water and malted barley. The malted barley requirement distinguishes single malt from single grain Scotch, which may include other cereals.
23. A — Glenfiddich is the Speyside distillery owned by William Grant & Sons that is the world's best-selling single malt Scotch. Founded in 1886, it pioneered international single malt marketing in the 1960s and remains one of the few major Scotch distilleries still under family ownership.
24. C — Macallan is famous for its sherry cask program, which produces single malts with prominent dried fruit, chocolate, Christmas cake, and spice notes. The brand is considered one of the most prestigious sherry-cask-matured Scotches in the world.
25. A — Lagavulin is the Islay distillery whose 16-year-old expression is widely considered one of the greatest single malts ever made. The expression is a benchmark of richly peated Islay character with exceptional balance.
26. D — Glenmorangie is famous for its tall stills (the tallest in Scotland) and pioneering use of cask finishing. These two features have become signatures of the brand's elegant, light-bodied style.
27. C — Highland Park is located on the Orkney Islands, which are technically part of the Highland region under the Scotch Whisky Regulations but are commonly grouped with the Islands in the trade. This dual classification reflects the difference between official regulation and informal industry usage.
28. B — Scotch whisky may not be distilled at a strength higher than 94.8 percent ABV. This relatively low maximum ensures that the spirit retains substantial character from the malted barley and other cereals rather than being stripped to neutrality.
29. D — Single Pot Still Irish whiskey was originally developed as a tax-avoidance strategy in response to a 19th-century British tax on malted barley. Irish distillers avoided the tax by including substantial proportions of unmalted barley in their mashes, creating the distinctive style that survives today.
30. A — Bushmills is the oldest licensed whiskey distillery in the world, holding a license that dates to 1608 granted by King James I. It is one of only two Irish distilleries that survived the catastrophic 20th-century collapse of the Irish whiskey industry.

31. C — Redbreast is the famous Single Pot Still Irish whiskey from Midleton Distillery aged in former Sherry casks. It is considered one of the finest examples of the Single Pot Still style and offers expressions in 12-year, 15-year, and 21-year bottlings.
32. B — Jameson is the best-selling Irish whiskey in the world by a wide margin, produced at the Midleton Distillery in County Cork. The brand's dominant position reflects decades of successful international marketing and consistent quality at accessible price points.
33. D — Most Irish whiskey lacks peat character because most Irish distilleries use closed kilns with smokeless heat sources to dry their malted barley. This is a production choice rather than a legal requirement, and produces the smooth, unsmoked character that defines most Irish whiskey.
34. A — Bourbon must contain at least 51 percent corn in the mash bill. This is one of the four core legal requirements for the category, alongside production in the United States, distillation to no more than 160 proof, and aging in new charred oak at no more than 125 proof entry.
35. C — Bourbon may not be distilled at a strength higher than 160 proof (80 percent ABV). This relatively low maximum ensures that the spirit retains substantial flavor character from the grains rather than being stripped to neutrality.
36. B — Bourbon may enter the barrel at no more than 125 proof (62.5 percent ABV) and still qualify as Bourbon. This entry proof maximum ensures the spirit retains the right balance for proper maturation in oak.
37. A — Straight Bourbon must be aged for at least two years in new charred oak. If a Straight Bourbon is younger than four years, the actual age must be stated on the label, but two years is the minimum threshold for the Straight designation.
38. D — Maker's Mark is the wheated Bourbon brand famous for its distinctive hand-dipped red wax bottle closure. The brand uses wheat as the secondary grain rather than rye, producing a softer, sweeter character.
39. C — The Lincoln County Process — filtering through maple charcoal before barreling — is the legal requirement that distinguishes Tennessee Whiskey from Bourbon. Jack Daniel's and George Dickel both use this process, while Benjamin Prichard's holds a unique exemption.
40. B — Bottled-in-Bond spirits must be bottled at exactly 100 proof (50 percent ABV), as specified in the 1897 act. This precise bottling strength is one of the four core requirements alongside one-distiller/one-season, four years of aging, and no additives.
41. A — Rye Whiskey nearly went extinct in the United States during the mid-20th century but has experienced a dramatic revival since the early 2000s, fueled by the cocktail renaissance. Brands like Rittenhouse, Sazerac, and Bulleit Rye have led the revival.

42. C — Crown Royal Northern Harvest Rye was named World Whisky of the Year by Jim Murray's Whisky Bible in 2016. The award put Canadian whisky on the global stage in a way the category had not enjoyed in decades and sparked a major revival of interest in premium Canadian whisky.
43. D — Canadian whisky law uniquely permits up to 9.09 percent of additives in the finished blend, including other spirits, wine, sherry, or non-Canadian whisky. This flexibility distinguishes Canadian whisky regulation from the much stricter rules governing Scotch, Irish, and American whiskies.
44. B — Yamazaki was founded in 1923 by Shinjiro Torii near Kyoto, becoming Japan's first commercial whisky distillery. Torii originally trained as a pharmacist who imported and blended European wines and spirits before founding Suntory.
45. D — Mizunara (*Quercus crispula*) is the Japanese oak species that imparts unique notes of sandalwood and incense when used for whisky aging. Mizunara casks are difficult to make and notoriously prone to leaking, but they have become one of the most distinctive features of Japanese whisky character.
46. A — Amrut, founded in 1948 in Bangalore, became internationally recognized as a leading Indian single malt producer following the launch of Amrut Single Malt in 2004. The brand earned significant international acclaim and helped put Indian whisky on the global map.
47. C — Kavalan whisky from Taiwan benefits from the hot, humid subtropical climate that dramatically accelerates maturation. The aggressive climate produces remarkably mature-tasting whiskies in just a few years of aging, defying traditional expectations about whisky age.
48. B — Grande Champagne is the most prestigious Cognac cru, characterized by chalky limestone-rich soils at the heart of the region. The high chalk content produces the most elegant, age-worthy brandies and ranks Grande Champagne at the top of the prestige hierarchy.
49. A — Approximately 98 percent of Cognac vineyards are planted with Ugni Blanc, a high-acid, low-sugar grape that produces a thin, tart base wine ideal for distillation. The grape's neutrality and disease resistance have made it the dominant cultivar in Cognac for over a century.
50. D — Cognac labeled XO (Extra Old) requires that the youngest brandy be aged at least ten years since the 2018 standard increase. The previous minimum had been six years, and the change was made to increase the prestige and quality differentiation of the XO category.
51. C — Bas-Armagnac is the westernmost zone of the Armagnac appellation and is generally considered to produce the finest Armagnacs. Its sandy soils with iron oxide content produce brandies with prominent fruit character and elegant aging potential.
52. A — The solera system is the traditional Spanish brandy aging method that progressively blends younger and older brandies in a stack of barrels. This method gives Brandy de Jerez its distinctive continuous-blend character and is borrowed from Sherry production.

53. B — Pisco is produced exclusively in Peru and Chile, with each country maintaining its own distinct legal definition and protected designation. The two nations have a long-standing dispute over the spirit's heritage but both produce internationally recognized Piscos.
54. D — Calvados Pays d'Auge AOC requires double distillation in pot stills, mirroring Cognac production methods. It is the most prestigious Calvados sub-appellation and uses a higher proportion of bittersweet cider apples than other Calvados appellations.
55. C — Grappa is the Italian fruit brandy made from grape pomace — the skins, seeds, and stems left over after wine production. The pomace still contains residual juice and sugars that can be fermented and distilled, traditionally turning a winemaking byproduct into a salable spirit.
56. A — Black Tot Day is the date that commemorates the end of the Royal Navy daily rum ration on July 31, 1970. The end of the ration concluded over 300 years of naval rum tradition and is still observed by rum enthusiasts and former naval personnel.
57. B — Barbados produced the first commercial rum in the 1640s, marking the historical birthplace of the spirit. The island's sugar plantations developed rum as a way to use molasses byproduct, and Barbados remains central to rum heritage today.
58. D — Cachaça must legally be made from fresh sugarcane juice rather than molasses, which is the defining legal distinction between cachaça and rum. The 2013 U.S.-Brazil agreement formally recognized cachaça as a distinctive Brazilian product distinct from the rum category.
59. A — Jamaica is the Caribbean nation most strongly associated with high-ester, funky pot still rums. The tradition uses long fermentations with dunder to produce the distinctive Jamaican character through producers like Hampden Estate, Worthy Park, and Long Pond.
60. C — The Diamond Distillery in Guyana operates the only working wooden Coffey still in the world, along with several other historic stills found nowhere else. These unique pieces of equipment contribute to the distinctive character of Demerara rums.
61. B — Rhum Agricole de la Martinique is the only rum category in the world to enjoy full AOC protection, governed by regulations modeled on French wine appellations. It must be made from fresh sugarcane juice and produced according to detailed terroir-based standards.
62. D — The agave plant stores its primary carbohydrate as inulin, a complex chain of fructose molecules that yeast cannot ferment directly. The plant must be cooked to break down the inulin into simple fermentable sugars before any distillation can occur.
63. C — Tequila must be made from Agave tequilana Weber, variedad azul (blue Weber agave). This single agave species is legally required for tequila production and was selected by German botanist Franz Weber in the 1890s for its high sugar content and rapid maturation.

64. A — 100 percent Agave Tequila contains only sugars derived from blue Weber agave, with no other added sugars permitted. Mixto Tequila, by contrast, requires only 51 percent agave sugars and may contain up to 49 percent other sugars such as cane sugar.
65. D — Tequila Reposado must be aged in oak for at least two months and up to one year. The brief aging produces a pale gold color and gentle oak influence while preserving most of the agave character of the underlying blanco.
66. B — Espadín (*Agave angustifolia*) accounts for approximately 90 percent of all mezcal production. Its relatively quick maturation and versatile character make it the workhorse agave of the mezcal category.
67. A — Sotol is the Mexican spirit technically not made from agave but from the desert spoon plant *Dasylirion*, which grows in the high desert regions of Chihuahua, Coahuila, and Durango. The plant is botanically distinct from agave despite the visual resemblance.
68. C — Pulque is consumed at 4 to 6 percent ABV, typical of fermented beverages rather than distilled spirits. It is the historical ancestor of distilled agave spirits but remains a fermented product itself, with a thick, milky-white appearance.
69. D — Chartreuse is the French herbal liqueur produced by Carthusian monks since 1737 from a recipe of 130 herbs and plants. The recipe is one of the most closely guarded secrets in the spirits industry, known only to a small number of monks at a time.
70. B — Green Chartreuse is bottled at 55 percent ABV, while Yellow Chartreuse is bottled at 40 percent ABV. The high strength of Green Chartreuse and its 130-botanical recipe make it intensely herbal, complex, and bracingly powerful.
71. A — Campari is the Italian aperitivo created in 1860 by Gaspare Campari and originally colored with carmine derived from cochineal insects. The brand switched to artificial coloring in 2006 to standardize production and reduce reliance on the insect-derived dye.
72. C — Cynar is the Italian amaro uniquely flavored with artichoke (*Cynara scolymus*), from which the name derives. The vegetal, earthy bitterness of artichoke gives Cynar a distinctive character unlike anything else in the Italian amaro category.
73. D — Grand Marnier uses Cognac as its base spirit rather than the neutral grain spirit used in standard triple secs like Cointreau. The Cognac base gives Grand Marnier a richer, more complex character that distinguishes it from the dry, citrus-forward profile of typical triple sec.
74. B — Traditional amaretto is most commonly made from apricot pits rather than from actual almonds. The bitter compounds in the apricot pits produce the characteristic almond-like flavor that defines the category.

75. A — Bailey's Irish Cream, launched in 1974, essentially created the modern dairy cream liqueur category by combining Irish whiskey with dairy cream, sugar, and flavoring in a stable homogenized formulation. It remains one of the best-selling liqueurs in the world.
76. D — Kahlúa is the foundational ingredient in the Espresso Martini, alongside vodka and fresh espresso. The Mexican coffee liqueur provides the cocktail's distinctive coffee character and balanced sweetness.
77. B — Frangelico is the Italian liqueur produced in Piedmont and made primarily from hazelnuts. Bottled in a distinctive monk-shaped bottle, it has become one of the most recognizable Italian liqueurs internationally.
78. C — Cherry Heering is the Danish cherry liqueur famous as the secret ingredient in the original Singapore Sling cocktail. Created in 1818, it remains one of the most distinctive cherry liqueurs in the world.
79. A — Crème de Cassis is the French liqueur made from blackcurrants, traditionally produced in Burgundy and used in the classic Kir cocktail (white wine and cassis) and Kir Royale (Champagne and cassis). Burgundy producers including Lejay-Lagoute and Védrenne are the leading sources.
80. C — Limoncello is traditionally produced on the Amalfi coast around Sorrento, where the protected Sfusato lemon variety grows. The lemons of this region have particularly aromatic peels that contribute to the distinctive character of authentic limoncello.
81. D — Aperol was created in 1919 by the Barbieri brothers in Padua, Italy. Despite its modern global popularity through the Aperol Spritz, the product has been continuously produced for over a century in its hometown.
82. A — Jerry Thomas is widely credited as the father of American mixology and published the first cocktail book ever printed in 1862, *How to Mix Drinks, or The Bon-Vivant's Companion*. He worked at the Metropolitan Hotel in New York and other prestigious bars during the Golden Age of Cocktails.
83. C — Sasha Petraske founded Milk & Honey in Manhattan in 1999, helping launch the modern cocktail renaissance. The bar's emphasis on classic technique, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
84. B — American Prohibition from 1920 to 1933 drove many of the best American bartenders abroad to Cuba, London, Paris, and other cocktail-friendly cities, spreading American mixology globally. This international diaspora established cocktail traditions that survived long after Prohibition ended.
85. D — The earliest known printed definition of "cocktail" appeared in 1806 in *The Balance and Columbian Repository*, published in Hudson, New York. The definition described a cocktail as a stimulating liquor composed of spirits, sugar, water, and bitters.

86. A — The 1806 definition of "cocktail" required spirits, sugar, water, and bitters as the four essential ingredients. This four-ingredient template is preserved today in the modern Old Fashioned cocktail.
87. C — The standard pour for a single shot of distilled spirits in U.S. professional bars is 1.5 fluid ounces (approximately 44 milliliters). Most cocktail recipes are built around this 1.5-ounce measure as the base spirit quantity.
88. B — The jigger is the bar tool used to portion ingredients accurately, with the standard American version having 1.5-ounce and 0.75-ounce sides. Accurate measurement with a jigger is essential to consistency in professional cocktail preparation.
89. A — The bar spoon is the long-handled spoon used for stirring cocktails. Its twisted shaft allows the bartender to rotate the spoon smoothly between the fingers while maintaining contact with the bottom of the mixing vessel.
90. D — Stirring preserves clarity and silky mouthfeel without aerating the spirit, which is why Martinis and other spirit-only cocktails are traditionally stirred rather than shaken. Shaking would aerate the drink and produce a cloudy, frothy result inappropriate for the classic Martini presentation.
91. C — Building means constructing a cocktail directly in the serving glass, typically by adding ingredients in sequence over ice. Drinks like the Old Fashioned, the Mojito, and the Gin and Tonic are built rather than shaken or stirred.
92. B — The classic 2:1:1 sour family ratio is two parts spirit, one part citrus, and one part sweetener. This template applies to the Whiskey Sour, Margarita, Daiquiri, Sidecar, and many other sour family classics.
93. D — The Sidecar is the classic Cognac-based sour, combining Cognac, Cointreau, and lemon juice in the 2:1:1 sour ratio. It is traditionally served in a sugar-rimmed glass and is one of the foundational members of the sour family.
94. A — The White Lady combines gin, lemon juice, and Cointreau in the classic 2:1:1 sour ratio. It is the gin-based example of the universal sour template and is often considered the gin counterpart to the Sidecar.
95. B — The classic Negroni is built on equal parts gin, Campari, and sweet vermouth, stirred with ice and served in a rocks glass. The equal-parts construction is one of its most distinctive features and makes the drink easy to remember and prepare.
96. C — The Boulevardier substitutes Bourbon or rye for the gin in a Negroni while keeping the same equal parts Campari and sweet vermouth. The whiskey base produces a richer, fuller cocktail than the gin-based Negroni while preserving the bitter-sweet structure.

97. A — The Sazerac is built on rye whiskey, an absinthe rinse of the chilled glass, sugar, and Peychaud's bitters, finished with a lemon peel. Created in New Orleans in the 1830s, it is the official cocktail of the city.
98. D — The classic French 75 is built on gin, lemon juice, simple syrup, and Champagne. Created during World War I and named after the 75-millimeter French field gun, it has become one of the most popular Champagne-based cocktails in the world.
99. B — The Mojito is the classic Cuban cocktail built on white rum, lime juice, sugar, fresh mint, and soda water added at the end. It requires muddling the mint to release its essential oils and is one of the most popular Cuban cocktails worldwide.
100. C — The Caipirinha is built on cachaça with lime wedges muddled with sugar. The lime wedges (rather than juice) and the muddling technique are essential to the authentic Brazilian preparation, with the lime oils from the peel contributing important character.