When the monks in the Middle Ages fasted, they were still allowed to drink beverages. And their favorite??...beer of course! What was the legal amount of beer each monk was allowed to drink a day? A quart? A liter? Or over a gallon?

As all the brewers here know, a great deal of chemistry and biology goes into brewing a good beer.
What is the terminology of the study of fermentation? Is it...?

- 1) Zymurgy
- 2) Etymology?
- 3) Beerology?

Answers

- 1: Over a gallon
- 2: Zymurgy
- 3: Payment to workers
- 4: Plastic bag
- 5: Light

In ancient Egypt, how was beer used in constructing the Great Pyramids of Giza? In fact, without it, the Pyramids would not have been built. Was it used to....

- 1) Mix with sand to create a primitive grout? was it...
- 2) Payment to the millions of workers? or did it...
- 3) Help to finance the project?

How many different ways of transporting beer can you think of? Bottles...glass...cans...kegs. Well in China, what unique way can you buy and transport beer?

- 1) In a plastic Buddha statue?
- 2) In a plastic bag like you get from Wal-mart? or
- 3) In an empty plastic milk jug?

Beer that goes bad can ruin a party.

Fortunately, science can help you prevent such disasters.

Though many people blame age or prolonged refrigeration for a bad beer's "skunked" taste, what is the actual cause of a spoiled brew? Is it

- 1) Bacteria?
- 2) Does gingivitis cause the "skunked" taste? or
- 3) is it from too much exposure to light?