B. Tech.

(SEM. VIII) EXAMINATION, 2006-07

BREWING TECHNOLOGY

Time : 3 Hours] [Total Marks : 100

Note : (1) Attempt all questions.
(2) All questions carry equal marks.

1 Attempt any four parts of the following : 5x4=20
(a) Define in short Beer.
(b) What do you mean by Munich Beer?
(c) Define Lambic Beer.
(d) What type of beers are top fermenting beers?
(e) What type of beers are having slightly burnt taste?
(f) How much alcohol% (v/v) is present in strong beers?

2 Attempt any four parts of the following : 5x4=20
(a) What are the raw materials used for beer manufacture?
(b) Why is barley malt more suitable than other grains for beer production?
(c) How is germination of barley carried out for malt production?

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(d) Discuss briefly the role of hops in beer production.
(e) Under what conditions are added sugar, rice/corn flakes etc. in mashing process?
(f) Which enzymes are essential for conversion of starch in to simple sugars? Discuss their role.

3 Attempt any two parts of the following : \[10 \times 2 = 20\]
(a) Discuss briefly kilning process.
(b) What is decoction method of mashing?
(c) Discuss the role of calcium and bicarbonate present in water in beer manufacture.

4 Attempt any two parts of the following : \[10 \times 2 = 20\]
(a) Discuss briefly wort boiling.
(b) What are the components present in hops? Discuss their role in beer production.
(c) Why beer fermentation is carried out in cold?

5 Write short notes on any two of the following : \[10 \times 2 = 20\]
(a) Carbohydrate metabolism in beer fermentation.
(b) Amino acid assimilation in beer fermentation.
(c) Maturation of beer.