

CERTIFIED BEER SERVER PREP TALKS

SESSION #7

Question 1: Why should you use a glass when serving or drinking beer?

Glasses greatly enhance the beer drinking experience in a number of ways:

- Pouring the beer into a glass allows the drinker to enjoy both the appearance and the aroma of the beer—both essential parts of the overall flavor experience
- Pouring into a glass allows for some of the carbonation to be released, reducing the potential for bloating
- If the beer is bottle conditioned, pouring into a glass allows you to pour the beer off of the yeast if desired
- If the beer is packaged in a large format, pouring into a glass allows you to share the beer, or simply to enjoy a reasonable serving of the beer (rather than trying to drink straight from a 750 ml bottle!)

Question 2: What are some common signs that a glass is NOT beer clean?

The most common sign of a dirty glass is bubbles clinging to the side of the glass within the liquid beer. Additionally, dirty glassware will often result in poor head formation and poor head retention.

Question 3: How can you assess whether a glass is beer clean before pouring a beer into it?

There are a couple of different tests you can use to assess whether a glass is beer clean:

- Sheeting test: Fill glass with water and invert glass to empty the water (or just use a glass rinser to wet the interior of the glass). Watch the water as it leaves the glass. If the glass is clean, the water should sheet off evenly. If the water flows in rivulets and leaves droplets on the interior, that indicates a dirty glass
- Salt test: Wet the interior of the glass and then sprinkle salt to coat the interior. If the glass is clean, the salt should adhere in an even layer throughout the glass. Any places where the salt does not adhere indicates a dirty spot.

Question 4: Describe the steps to properly pour a draft beer:

- Beginning with a beer-clean glass, hold the glass at a 45-degree angle, 1 inch (2.5 cm) below the faucet.
- Grip the tap handle near the base and pull forward to the fully open position to start the flow of beer—if the faucet is only open partially, the beer will pour foamy.
- Pour down the side of the glass until the glass is half full, and then gently tilt the glass upright and pour down the middle to create an appropriate amount of foam head on the beer as the pour finishes. Some styles call for different amounts of foam, but most American ales and lagers should be served with a 1-inch (2.5 cm) head of foam.
- Close the faucet as the foam cap reaches the top of the glass to prevent beer waste.
- Note—NEVER put the faucet in contact with the glass or allow it to become immersed in the beer or foam in the glass. This is an unsanitary practice.



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Question 5: Why might you want to avoid using frosted glassware for beer service?

Frosted or frozen glassware has several negative effects on beer. First, pouring into frosted glassware often causes excessive foaming. Second, beer is already quite cold when it leaves a draft faucet—frosted glassware cools the beer further, reducing your ability to taste the beer. And third, depending on the way the glasses are treated, there may be a thin layer of sanitizer frozen on the inside of the glass, which can negatively impact flavor.

Question 6: Describe the steps to properly pour a bottle-conditioned beer:

When serving bottle-conditioned beer, you often will want to leave any yeast or sediment behind in the bottle. When pouring, be careful not to disturb the sediment. Pour as you otherwise would, beginning by pouring down the side of the glass with the glass held at a 45-degree angle and then straightening the glass and pouring down the middle to produce a head. While finishing the pour, watch the neck of the bottle and be prepared to stop pouring when the yeast moves toward the top of the bottle.

However, some customers may actually want the yeast mixed in with the beer. When in doubt about whether to include the yeast, ask the customer their preference. If you want to serve the beer with the yeast, pour the first two thirds of the beer normally, stop the pour, swirl the bottle gently to mix the yeast with the remaining beer, and then pour down the middle of the glass to create a head on the beer.

