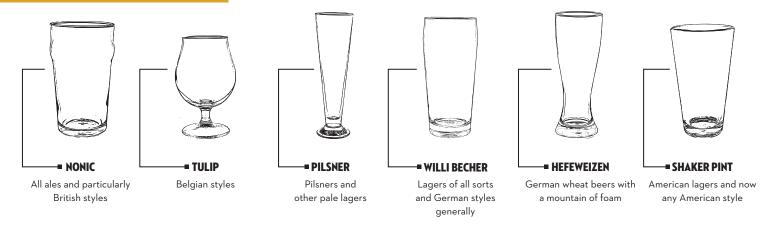
## POURING THE PERFECT PINT OF BEER AT HOME

So you have a bottle or can of an exciting new brew chilled—or a growler fresh from a local brewery. Just because you can't go out to a bar is no reason to miss the experience of a professionally presented beer. Just follow these three steps:

## **PICK A GLASS**

Beer glasses come in many shapes and sizes.

Tradition ties certain glasses to specific styles of beer. Here are some common choices:

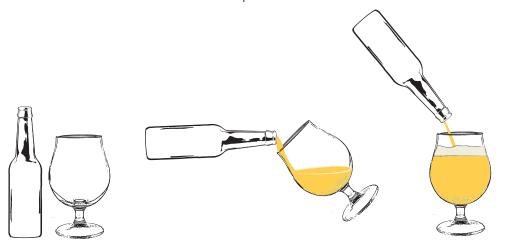


## **PREP THE GLASS**

Ever noticed that bars clean their glasses right there at the bar instead of sending them to the dishwasher in the kitchen? That's the secret to a beautiful pour! Beer glasses can't just be clean, they need to be "beer clean." Normal dish soap and regular dishwashers leave behind residues that kill beer foam and spoil the appeal of beer. To get the same result, use a non-petroleum based bar glass cleanser and a dedicated brush or sponge. Air dry. (For more, see the cicerone.org blog post, "The Cicerone Guide to Drinking Beer at Home")

## **POUR THE BEER!**

You'll see many approaches—and varying results. Here one that's easy and reliable. Use two hands. Tilt the glass to start and pour down the side. A little past half way, stand the glass up and pour down the middle to form the head.





**ENJOY!** 

Beer is a simple pleasure, so take time to enjoy the beer in your glass. Each pour is another chance to achieve beautiful results. And practice is part of the fun!

