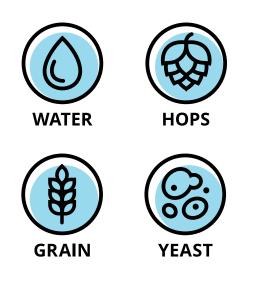


# BEER BASICS & TASTING



# **BEER** KNOWLEDGE & TASTING



# 4 Key ingredients to

make Beer

# MALT

Barley is the preferred grain for beer. But the starch in a grain of barley isn't ready to be fermented into alcohol, so the barley is generally converted into malted barley, or "malt." The process of malting involves soaking the barley, allowing it to germinate, and then stopping germination with heat.

# HOPS

Hops are the spice of beer. They provide bitterness to balance the sweetness of the malt, as well as flavors and aromas ranging from citrus and pine to earthy and spicy.

# YEAST

Yeast is the microorganism that is responsible for fermentation in beer. Yeast metabolizes the sugars extracted from grains, which produces alcohol and carbon dioxide, and thereby turns wort into beer. In addition to fermenting the beer, yeast influences the character and flavor.

# **ABV - ALCOHOL BY VOLUME**

Alcohol by volume, or ABV, is used to measure the alcohol content of beer. Beers typically fall in the 3.0 to 13.0 percent ABV range, with the majority being 4.0 to 7.0 percent ABV.

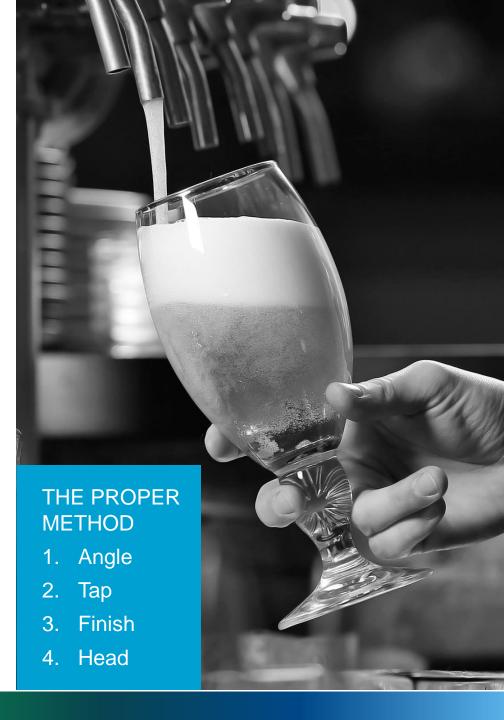
# **IBU - INTERNATIONAL BITTERNESS UNIT**

The standard used by brewers to indicate the bitterness level of a beer. A Pils which has 30 to 40 IBU units, will have the same level of bitterness as an English Ale that is indicated with the same numbers.



# BEER THE IMPORTANCE OF POURING IT CORRECTLY

A 1% reduction in Draft Beer Cost of Goods for our company yields millions in savings. You sell more beer and make more money and we operate a more optimal Beverage Program...not to mention serve our guests a higher quality product which in turn creates a better guest experience.





# **BEER** POURING THE PERFECT DRAFT



# 1. ANGLE

Hold the clean beer glass (or cup) at a 45 angle. Do not let the faucet touch the glass

# 2. TAP

Fully open the faucet by the base in one fluid motion. Do not let the faucet touch the beer

# 3. FINISH

Gradually straighten the glass as you pour. Aim for the center of the glass

# 4. HEAD

This technique will result in a perfect 1" foam pour



# **KEG TAPPING**

- Do not agitate the keg. If there has been excessive agitation during transport, allow the keg to settle for 1 to 2 hours before tapping
- 2. Make sure the beer faucet is in the off position prior to tapping
- 3. Make sure that the keg coupler handle is in the up (off) position
- 4. Align lug locks on tavern head with lug housing in top of keg; insert tavern head
- 5. Turn tavern head handle 1/4 turn clockwise; the tavern head is now secured to keg
- Rotate on/off valve hand 1/4 turn clockwise to open beer and CO2 ports in keg. The keg is now tapped









Tapping the keg properly will activate both the beer and the CO2 pressure line. The keg will be ready to draw beer.

If kegs are attached to FOB regulators, open the airline by untwisting the screw top and letting out the air till the bobber rises to the top. Twist the screw top closed.



# PRODUCT KNOWLEDGE: DRAFT BEER





### **BRAND/NAME**

Thin Man Brewery Pills Mafia

#### **STYLE**

**European Pilsner** 

#### **COUNTRY OF ORIGIN**

United States – Buffalo, NY

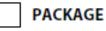
ABV	<u>IBU</u>
4.9%	N/A (20-30 Based on Style)
COLOR	
Golden	

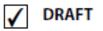
#### <u>AROMA</u>

Full malt body with limited hop citrus

### **TASTE**

Crisp, lightly sweet with bready malt notes paired with grass and herbal notes from the hops.









### BRAND/NAME

**Big Ditch Hayburner** 

# <u>STYLE</u>

American IPA

#### **COUNTRY OF ORIGIN**

United States – Buffalo, NY

<u>ABV</u>		<u>IBU</u>

7.2% 84

#### <u>COLOR</u>

Light Amber Gold

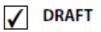
#### <u>AROMA</u>

Citrusy hops with soft malt

# <u>TASTE</u>

Primary notes of orange, melon, and grapefruit and a slightly earthy finish.









### BRAND/NAME

Blue Moon Belgian White

#### <u>STYLE</u>

Witbier

#### **COUNTRY OF ORIGIN**

United States – Denver, CO

<u>ABV</u>	<u>IBU</u>
5.0%	9

#### <u>COLOR</u>

Hazy orange gold

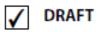
#### <u>AROMA</u>

Fresh coriander and bright citrus orange peel

# <u>TASTE</u>

Nice and complex with herbal and citrus notes, finishing fairly dry.









### BRAND/NAME

Stella Artois

### <u>STYLE</u>

European Pilsner

#### **COUNTRY OF ORIGIN**

Belgium

ABV	<u>IBU</u>
5.0%	24

#### <u>COLOR</u>

Golden

#### <u>AROMA</u>

Floral hops with toasted malt

### <u>TASTE</u>

Slightly sweet with a clean, crisp hop finish









### BRAND/NAME

Bud Light

### <u>STYLE</u>

American Light Lager

#### **COUNTRY OF ORIGIN**

United States – St. Louis, MO

<u>ABV</u>	<u>IBU</u>
4.20/	<b>c</b>

4.2% 6

#### COLOR

Pale yellow

#### <u>AROMA</u>

Subtle hops with delicate malt sweetness

### <u>TASTE</u>

Light-bodied with a fresh, clean hop flavor, mild sweetness, and crisp finish









### BRAND/NAME

Labatt Blue Light

### <u>STYLE</u>

Canadian Light Pilsener

#### **COUNTRY OF ORIGIN**

Canada

ABV	<u>IBU</u>
4.7%	12

### <u>COLOR</u>

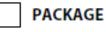
Medium yellow gold

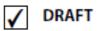
### <u>AROMA</u>

Distinct hops and mild malt sweetness

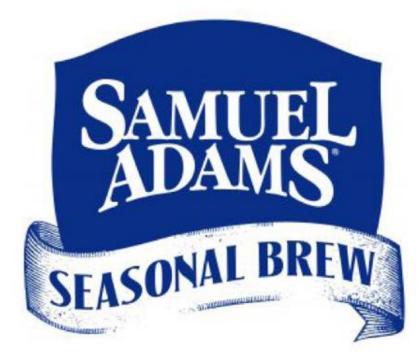
# <u>TASTE</u>

With a slight sweetness and citrus-like hop character, it's fresh, crisp









#### **BRAND/NAME**

Samuel Adams Seasonal

### <u>STYLE</u>

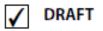
Varies by Season

#### **COUNTRY OF ORIGIN**

United States – Boston, MA

ABV	<u>IBU</u>
Varies	Varies
COLOR	
Varies	
<u>AROMA</u>	
Varies	
<u>TASTE</u>	
Varies	

PACKAGE







### BRAND/NAME

Lagunitas IPA

### <u>STYLE</u>

West Coast IPA

#### **COUNTRY OF ORIGIN**

United States – Petaluma, CA

<u>ABV</u>		<u>IBU</u>

6.2% 52

#### <u>COLOR</u>

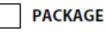
Golden Red

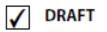
### <u>AROMA</u>

Citrus hops forward with toasted caramel malt

# <u>TASTE</u>

A bit of caramel malt barley provides the richness that mellows out the twang of the hops.







# PRODUCT KNOWLEDGE: PACKAGE BEER





### **BRAND/NAME**

Southern Tier IPA

### <u>STYLE</u>

India Pale Ale

#### **COUNTRY OF ORIGIN**

United States – Lakewood, NY

<u>ABV</u>	<u>IBU</u>

7.0% 60

#### <u>COLOR</u>

Copper

#### <u>AROMA</u>

Lightly floral, citrus, pine

# <u>TASTE</u>

Malt balances piney hops, with a bit of sweetness juxtaposing the lingering bitterness









#### BRAND/NAME

Samuel Adams Boston Lager

### <u>STYLE</u>

Vienna-Style Lager

#### **COUNTRY OF ORIGIN**

United States – Boston, MA

<u>ABV</u>	<u>IBU</u>
5.0%	30

#### **COLOR**

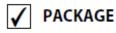
Deep Amber / Golden

#### <u>AROMA</u>

Toasty, bready malt with a touch of caramel

### <u>TASTE</u>

A distinctive balance of spicy hops, slightly sweet roasted malts, and a smooth finish.









#### BRAND/NAME

Yuengling Traditional Lager

### <u>STYLE</u>

Amber Lager

#### **COUNTRY OF ORIGIN**

United States – Pottsville, PA

<u>ABV</u>	<u>IBU</u>
4.5%	16

#### <u>COLOR</u>

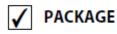
**Rich Amber** 

#### <u>AROMA</u>

Bready, toasted malt with slightly floral hop

# <u>TASTE</u>

Medium-bodied with roasted caramel malt for a subtle sweetness.



DRAFT





### BRAND/NAME

**Coors Light** 

### <u>STYLE</u>

American Light Lager

#### **COUNTRY OF ORIGIN**

United States – Golden, CO

<u>ABV</u>	<u>IBU</u>
4.2%	10

#### **COLOR**

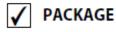
Pale yellow

#### <u>AROMA</u>

Floral hops with malt sweetness

### <u>TASTE</u>

Mild malt sweetness with a crisp finish







#### **BRAND/NAME**

Miller Lite

# **STYLE**

American Light Lager

#### **COUNTRY OF ORIGIN**

United States – Milwaukee, WI



ABV	<u>IBU</u>
4.2%	10

#### COLOR

Deep golden

#### AROMA

Medium malt and hop

# TASTE

Hop-forward and solid malt character, smooth medium body with a crisp, clean finish







Michelob

### **BRAND/NAME**

Michelob Ultra

# <u>STYLE</u>

American Ultra Light Lager

#### **COUNTRY OF ORIGIN**

United States – St. Louis, MO

ABV	<u>IBU</u>
4.2%	10

#### <u>COLOR</u>

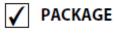
Light pale yellow

### <u>AROMA</u>

Mild malt sweetness with very subtle hops

# <u>TASTE</u>

Crisp and refreshing light body with malt sweetness







#### BRAND/NAME

Molson Canadian Ultra

# <u>STYLE</u>

Canadian Lager

#### **COUNTRY OF ORIGIN**

Canada



ABV	<u>IBU</u>
5.0%	15

#### <u>COLOR</u>

Golden

### <u>AROMA</u>

Floral hops with sweet toasted malt

# <u>TASTE</u>

Clean, crisp and fresh from Canadian water and barley.









### **BRAND/NAME**

Corona Extra

#### <u>STYLE</u>

Mexican Lager

#### **COUNTRY OF ORIGIN**

Mexico

ABV	<u>IBU</u>
4.6%	19

#### <u>COLOR</u>

Golden

#### <u>AROMA</u>

Fruit, honey aromas and a touch of malt

### <u>TASTE</u>

Crisp, clean and well-balanced between hops and malt









**Guinness Draught** 

# <u>STYLE</u>

Irish Dry Stout

#### **COUNTRY OF ORIGIN**

Ireland

 ABV
 IBU

 4.2%
 45

#### <u>COLOR</u>

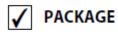
Dark Brown to Black

#### <u>AROMA</u>

Sweet smelling with coffee and malt

### <u>TASTE</u>

Perfect balance of bitter and sweet, with malt and roast characteristics.



DRAFT





ANGRY

ORCHARD

HARD CIDER

# BRAND/NAME

Angry Orchard

# <u>STYLE</u>

Hard Cider

#### **COUNTRY OF ORIGIN**

United States – Walden, NY

<u>ABV</u>	<u>IBU</u>
5.0%	N/A

### <u>COLOR</u>

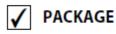
Pale yellow

### <u>AROMA</u>

Sweet apple with subtle dryness

# <u>TASTE</u>

Bright, crisp apple with balanced sweetness, dryness, and acidity.



DRAFT



### BRAND/NAME

Truly Original Lemonade Seltzer

# <u>STYLE</u>

Hard Seltzer

#### **COUNTRY OF ORIGIN**

United States – Boston, MA

ABV	<u>IBU</u>
5.0%	NA

#### <u>COLOR</u>

Clear, bubbly

### <u>AROMA</u>

Slight fruit and malt sweetness

# <u>TASTE</u>

Perfectly balanced with the sweetness of real lemonade and the refreshment of seltzer







# TRULY. HARD SELTZER