



# BEER BASICS & TASTING

# BEER KNOWLEDGE & TASTING



WATER



HOPS



GRAIN



YEAST

*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

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*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.*

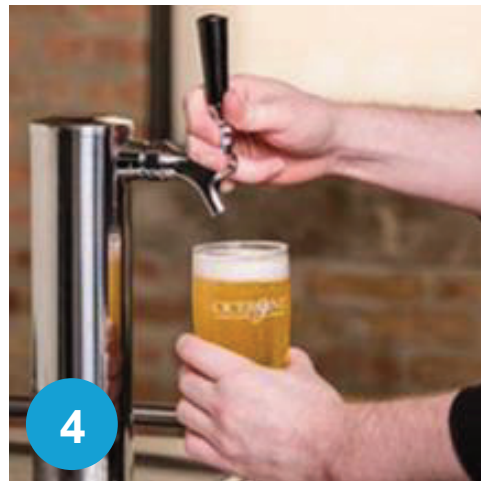
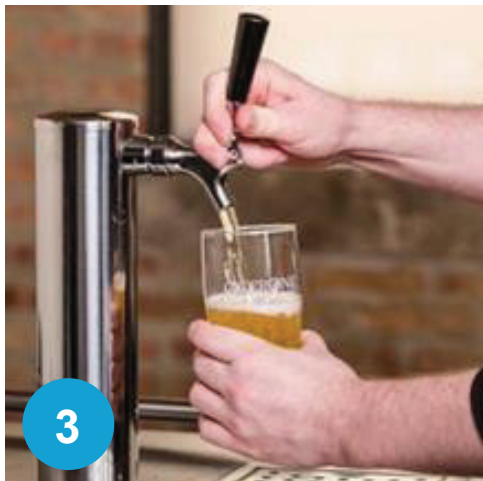
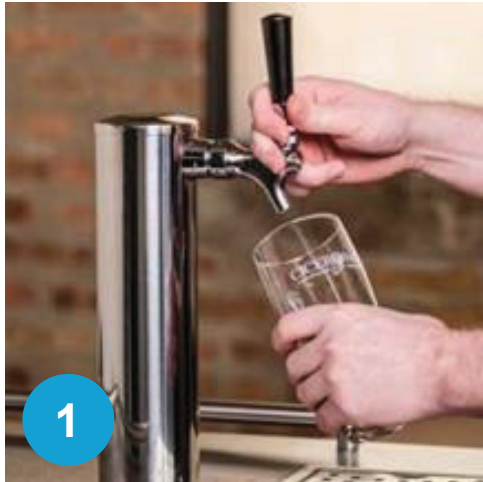
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### THE PROPER METHOD

1. Angle
2. Tap
3. Finish
4. Head

# 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.

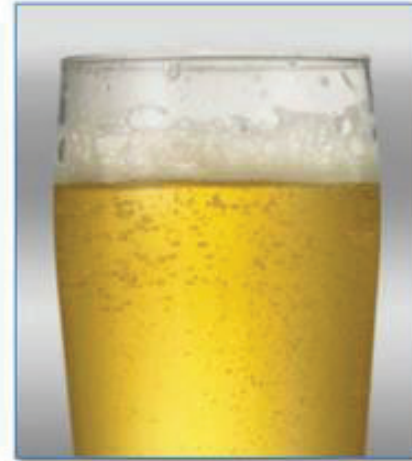
# BEER READY GLASSWARE



**“Flat” Beer**  
Film or grease attack the  
foam, reducing the appeal



**“False” Beer**  
Rapid loss of foam requiring  
refills to “top off”



**“Off” Taste Beer**  
Odors from sanitizers, bar towels  
and improper storage affects quality

**WATER TEST** - Submerge the glass in water, when you lift it out the water should sheet off of the glass. If droplets cling that is a sign of film present.

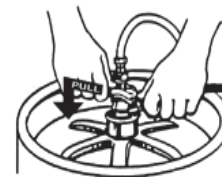
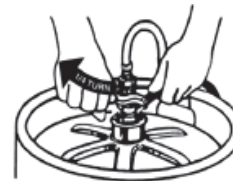
**SALT TEST** - Sprinkle salt into a wet glass, it should adhere evenly to the glass vs. sinking to the bottom or sticking randomly. Salt will stick wherever a greasy film is present.

**BUBBLE TEST** - Beer in the glass should be clear with no bubbles rising from the bottom of the glass or clinging to the side. Bubbles indicate a dirty glass. (Exception: Sam Adams specialty glasses have an etched bottom to create release of bubbles from the bottom of the glass)

**FOAM TEST** - The foam or head should stay present as the guest drinks the beer. After each sip, a ring of foam should adhere to the glass. This is called lacing, and when a guest is finished you should be able to count the number of sips taken to finish the beer.

# KEG TAPPING

1. 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.
6. Rotate on/off valve hand 1/4 turn clockwise to open beer and CO2 ports in keg. The keg is now tapped.



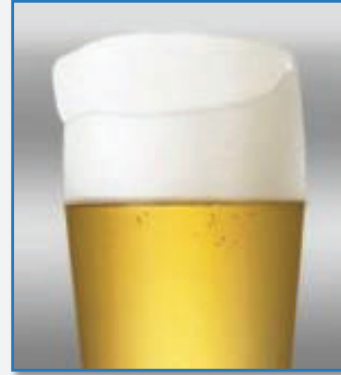
Tapping the keg properly will activate both the beer and the CO2 pressure line. The keg will be ready to draw beer.

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.

# BEER TROUBLESHOOTING

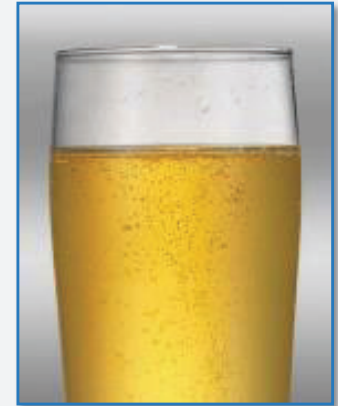
## WILD / FOAMY BEER

- Warm draft cooler/ frozen glasses
- Beer line system not properly refrigerated or insulated Beer drawn improperly
- Tap/faucets broken, leaking or dirty
- Too much pressure



## FLAT BEER

- Beer too cold
- Not enough CO2 / Beer Gas pressure
- Sluggish (broken) pressure regulator
- Air compressor used for pressure
- Pressure required does not correspond to beer temp



## CLOUDY BEER

- Beer over chilled or frozen in dispensing system
- Beer has been frozen in barrel
- Old beer hose in poor condition





# BetMGM Sports Lounge: BEER



# BEER TASTING NOTES



## BRAND/NAME

Budweiser

## STYLE

American Lager

## COUNTRY OF ORIGIN

United States – St. Louis, MO

## ABV

5.0%

## IBU

12

## COLOR

Crisp, pale golden

## AROMA

Sweet malt with subtle hops

## TASTE

A medium-bodied, flavorful crisp American-style lager brewed with the best barley malt and a blend of premium hop varieties.

PACKAGE

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# BEER TASTING NOTES



## BRAND/NAME

Bud Light

## STYLE

Light American Lager

## COUNTRY OF ORIGIN

United States – St. Louis, MO

## ABV

4.2%

## IBU

10

## COLOR

Bright gold

## AROMA

Sweet malt, elegant hops

## TASTE

Light, crisp lager with subtle notes of fruit and citrus followed by a quick, clean finish

PACKAGE

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# BEER TASTING NOTES



## BRAND/NAME

Michelob Ultra

## STYLE

Light American Lager

## COUNTRY OF ORIGIN

United States – St. Louis, MO

## ABV

4.2%

## IBU

10

## COLOR

Light gold

## AROMA

Mild biscuit and subtle light citrus

## TASTE

Crisp and refreshing mild, malt taste with hints of citrus and a dry finish



PACKAGE



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# BEER TASTING NOTES



## BRAND/NAME

Miller Lite

## STYLE

American Light Lager

## COUNTRY OF ORIGIN

United States – Milwaukee, WI

## ABV

4.2%

## IBU

10

## COLOR

Deep golden

## AROMA

Medium malt and hop

## TASTE

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

PACKAGE

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# BEER TASTING NOTES



## BRAND/NAME

Yuengling Traditional Lager

## STYLE

Lager – American Amber/Red

## COUNTRY OF ORIGIN

United States – Pottsville, PA

## ABV

4.5%

## IBU

16

## COLOR

Rich Amber-Brown

## AROMA

Light hop malt

## TASTE

Medium body, dry bitter malt, toffee, hint of sweetness



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# BEER TASTING NOTES



## BRAND/NAME

Stella Artois

## STYLE

European Pilsner

## COUNTRY OF ORIGIN

Belgium

## ABV

5.0%

## IBU

24

## COLOR

Golden

## AROMA

Floral hops with toasted malt

## TASTE

Slightly sweet with a clean, crisp hop finish.

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# BEER TASTING NOTES



## BRAND/NAME

Jackalope Brewing Bearwalker Ale

## STYLE

Maple Brown Ale

## COUNTRY OF ORIGIN

Nashville, Tennessee

## ABV

5.1%

## IBU

32

## COLOR

Dark Brown

## AROMA

Maple with Chocolate Malts

## TASTE

Pure maple syrup is infused during the conditioning phase and is noticeable from start to finish. Chocolate malts add roasted notes to the flavor and aroma. It is also more highly hopped than most browns to create a balanced, yet complex brew.

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# BEER TASTING NOTES



## BRAND/NAME

Modelo Especial

## STYLE

Pilsner-Style Mexican Lager

## COUNTRY OF ORIGIN

Mexico

## ABV

4.4%

## IBU

12

## COLOR

Rich, golden yellow

## AROMA

Orange blossom and honey with a hint of herb

## TASTE

Well-balanced, light hop character with a crisp, clean finish.



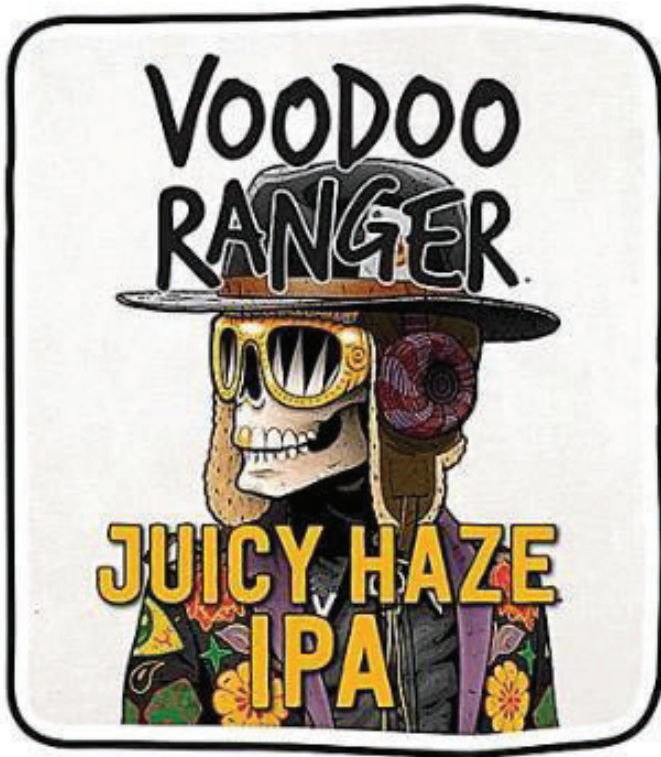
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# BEER TASTING NOTES



## BRAND/NAME

Voodoo Ranger Juicy Haze IPA

## STYLE

New England IPA

## COUNTRY OF ORIGIN

United States – Fort Collins, CO

## ABV

7.7%

## IBU

50

## COLOR

Golden

## AROMA

Strong hop, citrus lemon, orange, lime and grapefruit

## TASTE

Strong citrus flavors with orange and grapefruit, some piney elements with low tropical notes.

PACKAGE

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# BEER TASTING NOTES



## BRAND/NAME

Guinness

## STYLE

Stout

## COUNTRY OF ORIGIN

Dublin, Ireland

## ABV

4.2%

## IBU

50

## COLOR

Dark Ruby Red

## AROMA

Hints of roasted coffee and chocolate

## TASTE

Smoothly balanced with bitter, sweet, roasted notes.

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# BEER TASTING NOTES



## BRAND/NAME

Bearded Iris Homestyle IPA

## STYLE

IPA

## COUNTRY OF ORIGIN

United States – Tennessee

## ABV

6.0%

## IBU

50

## COLOR

Deep golden

## AROMA

Juicy mango, pineapple, and guava stick out with some subtle pine notes.

## TASTE

Grapefruit, strawberry, frosted flakes, and fruit tea.

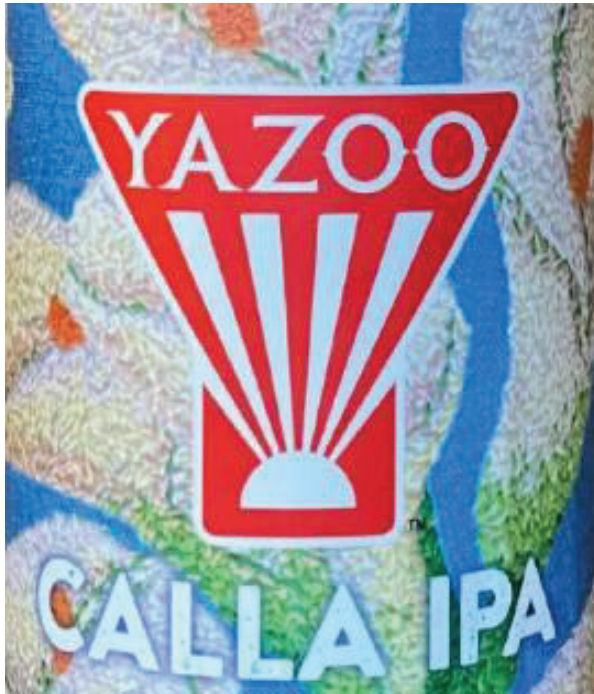


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# BEER TASTING NOTES



## BRAND/NAME

Yazoo Brewing Calla IPA

## STYLE

IPA

## COUNTRY OF ORIGIN

United States – Madison, Tennessee

## ABV

6.0%

## IBU

N/A

## COLOR

Yellow golden

## AROMA

Fruity, hoppy aroma

## TASTE

Lush hop notes of tangerine, creamy mint, and grapefruit, finishing with a soft body.



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# BEER TASTING NOTES



## BRAND/NAME

Tennessee Brew Works Southern Wit

## STYLE

Belgian Style White Ale

## COUNTRY OF ORIGIN

United States – Hillsboro, Tennessee

## ABV

5.1%

## IBU

15

## COLOR

Light golden

## AROMA

Citrus

## TASTE

This citrusy, unfiltered white ale hits high notes of tangerine, pear and honey; sourcing from natural ingredients including fresh orange zest, coriander, and chamomile.

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# BEER TASTING NOTES



## BRAND/NAME

Diskin Craft Hard Cider- Bob's Your Uncle

## STYLE

Hard Cider

## COUNTRY OF ORIGIN

Nashville, Tennessee

## ABV

6.9%

## IBU

N/A

## COLOR

Light Golden Color

## AROMA

Apple

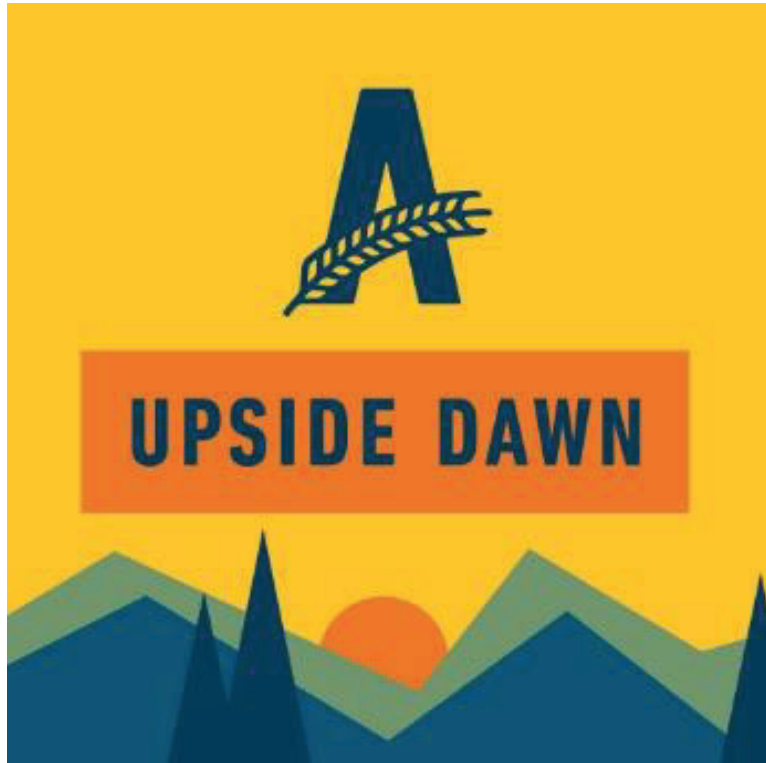
## TASTE

Apple flavors with a dry finish.

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# N/A BEER TASTING NOTES



## BRAND/NAME

Athletic Brewing Upside Dawn Golden Ale

## STYLE

Non-Alcoholic Beer

## COUNTRY OF ORIGIN

Stratford, Connecticut

## ABV

0.5%

## IBU

15

## COLOR

Golden

## AROMA

Floral and earthy notes.

## TASTE

Clean, balanced, refreshing. Light-bodied.



PACKAGE



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# HARD SETLZER TASTING NOTES



## BRAND/NAME

High Noon Sun Sips Peach

## STYLE

Hard Seltzer

## COUNTRY OF ORIGIN

United States

## ABV

4.5%

## IBU

NA

## COLOR

Clear

## AROMA

Slight fruit and malt sweetness

## TASTE

Bursting with fresh-picked, sun-drenched, perfectly ripe flavors of peach.



PACKAGE



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# HARD SELTZER TASTING NOTES



## BRAND/NAME

Truly Wild Berry Hard Seltzer

## STYLE

Hard Seltzer – Wild Berry

## COUNTRY OF ORIGIN

United States – Boston, MA

## ABV

5.0%

## IBU

NA

## COLOR

Clear, bubbly

## AROMA

Slight fruit and malt sweetness

## TASTE

Perfectly balanced with the sweetness of wild berry and the refreshment of seltzer



PACKAGE



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# RTD TASTING NOTES



## BRAND/NAME

Cutwater Lime Tequila Margarita

## STYLE

RTD Cocktail

## COUNTRY OF ORIGIN

United States- San Diego, California

## ABV

12.5%

## IBU

NA

## COLOR

Clear

## AROMA

Lime

## TASTE

Bright notes of lime and orange.



PACKAGE



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