



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 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.



SQUIRE RESORT:
PACKAGE 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

DRAFT



BEER TASTING NOTES



BRAND/NAME

Bud Light

STYLE

American Light Lager

COUNTRY OF ORIGIN

United States – St. Louis, MO

ABV

4.2%

IBU

6

COLOR

Pale yellow

AROMA

Subtle hops with delicate malt sweetness

TASTE

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

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

Coors Light

STYLE

American Light Lager

COUNTRY OF ORIGIN

United States – Golden, CO

ABV

4.2%

IBU

10

COLOR

Pale yellow

AROMA

Floral hops with malt sweetness

TASTE

Mild malt sweetness with a crisp finish

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

Corona Extra

STYLE

Mexican Lager

COUNTRY OF ORIGIN

Mexico

ABV

4.6%

IBU

19

COLOR

Golden

AROMA

Fruit, honey aromas and a touch of malt

TASTE

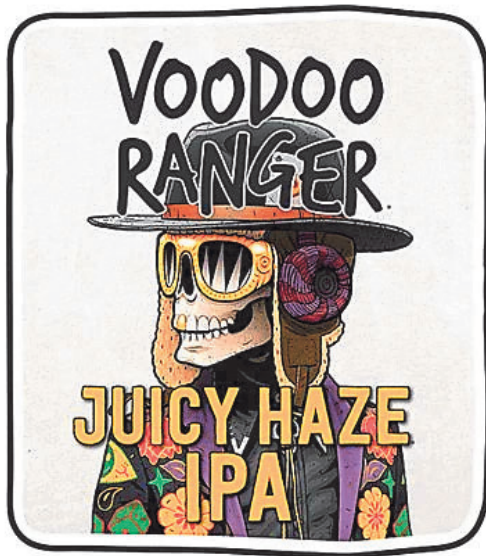
Crisp, clean and well-balanced between hops and malt

PACKAGE

DRAFT



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

DRAFT

BEER TASTING NOTES



BRAND/NAME

Grand Canyon Horseshoe Bend Ale

STYLE

Ale

COUNTRY OF ORIGIN

United States – Williams, AZ

ABV

5.8%

IBU

40

COLOR

Golden

AROMA

Sweet malt with subtle hops

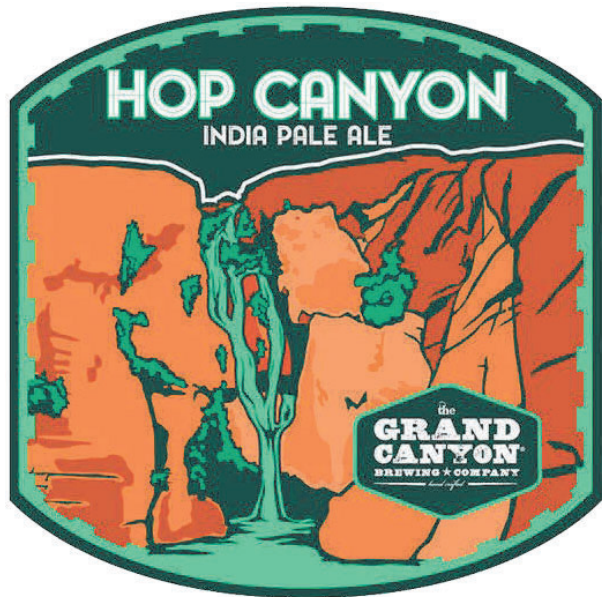
TASTE

A full-bodied brew with complex characters of bitter sweetness but light in body, complete with powerful grapefruit and tropical flavors and subtle caramel notes.

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

Grand Canyon Hop Canyon IPA

STYLE

IPA

COUNTRY OF ORIGIN

United States – Williams, AZ

ABV

7.0%

IBU

50

COLOR

Dark Golden

AROMA

Tropical, citrus aroma

TASTE

A modern West Coast IPA featuring a fruit forward hop character, and a soft, subdued malt backbone, to ensure the hop flavors and aromas are the star.

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

High Noon

STYLE

Lime, Passionfruit, Black Cherry

COUNTRY OF ORIGIN

United States

ABV

4.5%

IBU

NA

COLOR

Clear, bubbly

AROMA

Fruit forward

TASTE

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

PACKAGE

DRAFT