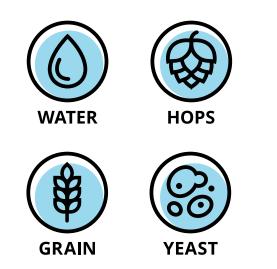
# **BEER BASICS & TASTING**



# **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** 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** - Submerse 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**

- 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









# FORT LAUDERDALE INTERNATIONAL AIRPORT CORE PACKAGE BEER



Delaware North



#### **BRAND/NAME**

Coors Light

## **STYLE**

American Light Lager

#### **COUNTRY OF ORIGIN**

United States – Golden, CO

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

<u>COLOR</u>

Pale gold

<u>AROMA</u>

Floral hops, subtle grain

### <u>TASTE</u>

Mild sweet malt with hint of bitterness and a crisp finish







### **BRAND/NAME**

Corona Extra

# <u>STYLE</u>

Mexican Lager

### **COUNTRY OF ORIGIN**

Mexico

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

4.6%

<u>COLOR</u>

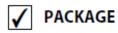
Golden

# AROMA

Fruit, honey aromas and a touch of malt

# **TASTE**

Crisp, clean and well-balanced between hops and malt



DRAFT

19





#### BRAND/NAME

Heineken

#### **STYLE**

European Lager

#### **COUNTRY OF ORIGIN**

Holland

<u>ABV</u>	<u>IBU</u>
5.0%	19

<u>COLOR</u>

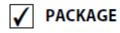
Crisp, pale golden

#### **AROMA**

A shade of fruitiness

# **TASTE**

Smooth, nicely blended bitterness, clean finish







#### BRAND/NAME

Miller Lite

### **STYLE**

American Light Lager

#### **COUNTRY OF ORIGIN**

United States - Milwaukee, WI

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

<u>COLOR</u>

Deep golden

### <u>AROMA</u>

Medium malt and hop

# **TASTE**

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







### BRAND/NAME

Samuel Adams Boston Lager

## **STYLE**

Vienna-Style American Lager

#### **COUNTRY OF ORIGIN**

United States – Boston, MA

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

### <u>COLOR</u>

Deep amber to golden

#### AROMA

Spicy hops, with a sweet biscuity malt

#### TASTE

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









#### BRAND/NAME

Sierra Nevada Hazy Little Thing NEIPA

### **STYLE**

Hazy New England IPA

### **COUNTRY OF ORIGIN**

United States – Boston, MA

<u>ABV</u>	<u>IBU</u>
6.7%	35

### <u>COLOR</u>

Hazy bright yellow

#### AROMA

Sweet citrus and pine

### **TASTE**

Hoppy but not bitter, pine, pineapple and citron with a finish of faint spice and wheat







#### **BRAND/NAME**

Stella Artois

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

European Pilsner

#### **COUNTRY OF ORIGIN**

Belgium

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

<u>COLOR</u>

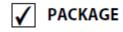
Golden

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

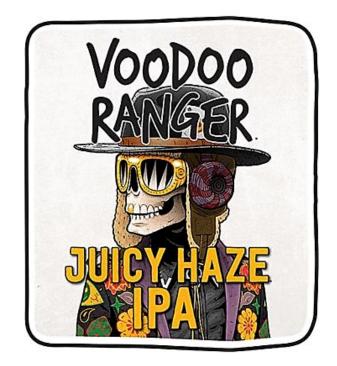
Floral hops with toasted malt

#### **TASTE**

Slightly sweet with a clean, crisp hop finish







# BRAND/NAME

Voodoo Ranger Juicy Haze IPA

# **STYLE**

New England IPA

# **COUNTRY OF ORIGIN**

United States – Fort Collins, CO

<u>ABV</u>	<u>IBU</u>
7.7%	50

# <u>COLOR</u>

Golden

# <u>AROMA</u>

Strong hop, citrus lemon, orange, lime and grapefruit

# <u>TASTE</u>

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

✓ PACKAGE



# **SELTZER** TASTING NOTES



#### **BRAND/NAME**

White Claw Hard Seltzer

### <u>STYLE</u>

Varies

#### **COUNTRY OF ORIGIN**

United States – Chicago, IL

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

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

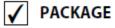
Clear, bubbly

### <u>AROMA</u>

Slight fruit and malt sweetness

### **TASTE**

Balanced fresh fruit flavors with mild malt sweetness.







# **BRAND/NAME**

High Noon

# **STYLE**

Varies

# **COUNTRY OF ORIGIN**

United States

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

# <u>COLOR</u>

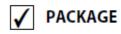
Clear, bubbly

# <u>AROMA</u>

Fruit forward

# **TASTE**

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





# FORT LAUDERDALE INTERNATIONAL AIRPORT CORE DRAFT BEER







#### BRAND/NAME

Blue Moon Belgian White

### <u>STYLE</u>

Wheat Ale

#### **COUNTRY OF ORIGIN**

United States – Denver, CO

<u>ABV</u>	<u>IBU</u>
5%	9

### <u>COLOR</u>

Hazy orange-gold

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

Fresh coriander and bright citrus orange peel

### **TASTE**

Nice and complex with citrus notes, finishing fairly dry









#### **BRAND/NAME**

Bud Light

### **STYLE**

Light American Lager

#### **COUNTRY OF ORIGIN**

United States – St. Louis, MO

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

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

Bright gold

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

Sweet malt, elegant hops

### TASTE

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









#### **BRAND/NAME**

Michelob Ultra

#### **STYLE**

Light American Lager

#### **COUNTRY OF ORIGIN**

United States – St. Louis, MO

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

### <u>COLOR</u>

Light gold

### AROMA

Mild biscuit and subtle light citrus

# **TASTE**

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







#### **BRAND/NAME**

Modelo Especial

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

Pilsner-Style Mexican Lager

#### **COUNTRY OF ORIGIN**

Mexico

<u>ABV</u>	<u>IBU</u>
4.4%	12

COLOR

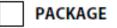
Rich, golden yellow

#### AROMA

Orange blossom and honey with a hint of herb

### **TASTE**

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







# FORT LAUDERDALE INTERNATIONAL AIRPORT REGIONAL BEER OPTIONS





# **REGIONAL IPA** TASTING NOTES



#### BRAND/NAME

Cigar City Brewing Jai Alai

### **STYLE**

American IPA

#### **COUNTRY OF ORIGIN**

United States - Fort Lauderdale, Florida

<u>ABV</u>	<u>IBU</u>
7.5%	70

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

Deep copper, amber

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

Light sweet malt with some citrus

### **TASTE**

Citric hop flavor with some bitterness and hops. Medium mouthfeel







# **REGIONAL IPA** TASTING NOTES



#### BRAND/NAME

Funky Buddha Hop Gun

### **STYLE**

American IPA

#### **COUNTRY OF ORIGIN**

United States – Fort Lauderdale, Florida

ABV	<u>IBU</u>
7%	50

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

Deep sun-gold, clear

### **AROMA**

Dark wet citrus, pineapple/orange

### **TASTE**

Bready, pine and dry upfront. Malty sweetness and grassiness





# **REGIONAL IPA** TASTING NOTES



#### BRAND/NAME

Good People IPA

#### **STYLE**

IPA

#### **COUNTRY OF ORIGIN**

United States - Alabama

ABV	<u>IBU</u>
7.1%	75.5

<u>COLOR</u>

Copper

#### **AROMA**

Pine and grapefruit with light notes of caramel and malt

#### **TASTE**

Unfiltered, dryhopped IPA that is herbal and earthy, balanced with a light caramel finish. Crisp and refreshing. A hop lover's dream.





# **NATIONAL IPA** TASTING NOTES



#### **BRAND/NAME**

Goose Island IPA

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

IPA

#### **COUNTRY OF ORIGIN**

United States – Chicago, Illinois

<u>ABV</u>	<u>IBU</u>
5.9%	55

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

Clear, Orange-Gold

#### AROMA

Citrus, grapefruit, and pine with floral notes

#### **TASTE**

Bold and packed with flavors of citrus and bitter grapefruit balanced with mild malt and a strong hop finish.





# **NATIONAL IPA** TASTING NOTES



#### **BRAND/NAME**

Lagunitas IPA

#### **STYLE**

IPA - American

#### **COUNTRY OF ORIGIN**

United States – Petaluma, California

<u>ABV</u>	<u>IBU</u>
6.2%	51

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

Clear, Amber Golden

#### AROMA

Notes of biscuit, malt with slight pine and sweetness

### **TASTE**

Caramel malt barely provides the richness that mellows out the twang of the hope





# **NATIONAL IPA** TASTING NOTES



#### **BRAND/NAME**

Stone IPA

#### **STYLE**

IPA

#### **COUNTRY OF ORIGIN**

United States – Escondido, California

<u>ABV</u>	<u>IBU</u>
6.9%	71

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

Clear Golden

#### **AROMA**

Intense lemon rind, fruity cereal and piney hops

#### **TASTE**

Medium body with flavors of citrus, pine and tropical fruit balanced with light-toasted malt. Finish is clean with a lingering bitterness.







#### BRAND/NAME

Funky Buddha Maple Bacon Coffee Porter

#### **SEASON**

Winter/Spring

#### **STYLE**

Coffee Porter

#### **COUNTRY OF ORIGIN**

United States - Fort Lauderdale, Florida

ABV	<u>IBU</u>
6.4%	35

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

Black

#### **AROMA**

Sweet malt with notes of maple, roasted coffee, and smoke **TASTE** 

Luscious layers of sticky maple, creamy espresso with subtle notes of smoky, salty bacon





#### BRAND/NAME

Funky Buddha Sticky Treats

#### **SEASON**

Spring

#### **STYLE**

Blonde Ale

#### **COUNTRY OF ORIGIN**

United States – Fort Lauderdale, Florida

ABV	<u>IBU</u>
5.1%	20

#### **COLOR**

Straw

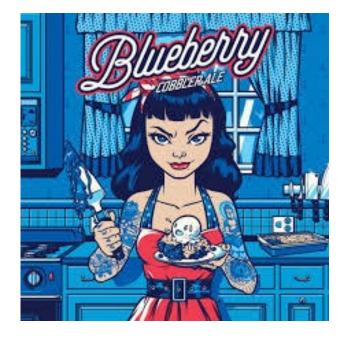
#### AROMA

Sugary sweet vanilla with a touch of grain

# **TASTE**

Prominent cereal grain, crisp marshmallow with hints of vanilla





#### BRAND/NAME

Funky Buddha Blueberry Cobbler

#### **SEASON**

Summer

#### **STYLE**

Wheat Ale

#### **COUNTRY OF ORIGIN**

United States – Fort Lauderdale, Florida

ABV	<u>IBU</u>
5.4%	15

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

Violet

#### **AROMA**

Sweet blueberry, cinnamon, vanilla, brown sugar and wheat

### **TASTE**

Full, round body with flavors of sweet and juicy blueberries, cinnamon crust and sticky vanilla





#### **BRAND/NAME**

Funky Buddha Sweet Potato Casserole

#### **SEASON**

Fall

#### **STYLE**

Spiced Ale

#### **COUNTRY OF ORIGIN**

United States – Fort Lauderdale, Florida

ABV	<u>IBU</u>
7.9%	30

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

Medium Amber

#### AROMA

Fall spice, marshmallow

### **TASTE**

Sweet, malty full-bodied ale with flavors of sweet potato, vanilla and cinnamon





#### BRAND/NAME

Funky Buddha Last Snow

#### **SEASON**

Winter

#### **STYLE**

Porter

#### **COUNTRY OF ORIGIN**

United States – Fort Lauderdale, Florida

ABV	<u>IBU</u>
6.4%	25

#### 

Black

#### **AROMA**

Strong coconut with wisps of chocolate and coffee **TASTE** 

Rich and creamy porter layered with freshly roasted coffee and notes of chocolate and coconut



# NATIONAL SEASONAL – SAM ADAMS SEASONAL TASTING NOTES

**COUNTRY OF ORIGIN** – United States - Boston, Massachusetts



<u>SEASON</u>	<u>STYLE</u>	<u>ABV</u>	<u>IBU</u>	<u>COLOR</u>
Summer	Wheat Ale	5.3%	8	Golden

#### **AROMA**

Citrus and wheat with floral and pepper notes

#### **TASTE**

Light, crisp wheat ale with prominent citrus flavors, notably orange, lemon and lime, balanced with a subtle spice and toasted grain.

<u>SEASON</u>	<u>STYLE</u>	ABV	<u>IBU</u>	COLOR	
Spring	White Ale	5.3%	12	Golden Hazy	
AROMA					
Tangerine, black pepper and wheat					
TASTE					
Zesty and smooth with flavors of bright orange and subtle vanilla with a hint of					
spice					

Delaware North.



# NATIONAL SEASONAL – SAM ADAMS SEASONAL TASTING NOTES

**COUNTRY OF ORIGIN** – United States -Boston, Massachusetts





<u>SEASON</u>	<b>STYLE</b>	<u>ABV</u>	<u>IBU</u>	COLOR
Fall	Lager	5.3%	16	Deep Red Amber

#### **AROMA**

Caramel, roasted malt, dark bread

#### **TASTE**

Luscious caramel accompanied by sweet bread flavors and roasted malt. Finish is long with lingering notes of caramel, vanilla, clove and baking spice.

<u>SEASON</u>	<b>STYLE</b>	<u>ABV</u>	<u>IBU</u>	COLOR
Winter	Lager	5.6%	22	Deep Ruby

#### **AROMA**

Cinnamon, ginger, orange peel and malted barely

#### **TASTE**

Rich, full bodied and robust with a nice balance of roasted malt flavors, warm spices and subtle notes of citrus



# **NATIONAL SEASONAL** TASTING NOTES



## BRAND/NAME

Leinenkugel's Summer Shandy

### **SEASON**

Year-Round

## **STYLE**

Weiss Beer

#### **COUNTRY OF ORIGIN**

United States – Chippewa Falls, Wisconsin

ABV	<u>IBU</u>
4.2%	11

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

Pale Yellow

## **AROMA**

Bright lemon zest

#### **TASTE**

Light bodied, crisp and refreshing with flavors of lemonade and soft notes of wheat



# NATIONAL SEASONAL – LEINENKUGEL'S SEASONAL SHANDY TASTING NOTES

**COUNTRY OF ORIGIN** – United States – Chippewa Falls, Wisconsin



<b>SEASON</b>	<b>STYLE</b>	ABV	<u>IBU</u>	COLOR
Spring	Weiss	4.2%	11	Golden Yellow
AROMA				
Fresh grapefruit				
<b>TASTE</b>				
Crisp, semi-sweet flavor profile with prominent grapefruit flavor, balanced by the traditional Weiss beer base, resulting in a light-bodied, refreshing beverage				



<b>SEASON</b>	STYLE	<u>ABV</u>	<u>IBU</u>	COLOR
Spring/Summer	American Light Lager	4%	7	Hazy Gold
AROMA				
Lemon rind and ho	oney			
TASTE				
Light bodied filled	with flavors of fresh citrus follo	wed by a	subtle hor	nev sweetness au

Light bodied, filled with flavors of fresh citrus followed by a subtle honey sweetness and crisp finish.



# NATIONAL SEASONAL – LEINENKUGEL'S SEASONAL SHANDY TASTING NOTES

**COUNTRY OF ORIGIN** – United States – Chippewa Falls, Wisconsin



REMASTER REMASTER RELEASE RELE	Peinenkugels
	RED VIENNA-STYLE LAGER
CELEBRATE R	ESPONSIBLY MICCL DECEMPTORS, CHEMPARKELLE MI - MED

<u>ABV</u>	<u>IBU</u>	COLOR	
5.1%	20	Clear Amber	
5			
TASTE			
Balanced and smooth with rich, toasted malt flavors and subtle spicy hop notes.			
	5.1%	5.1% 20	5.1% 20 Clear Amber

SEASON STYLE	ABV	<u>IBU</u>	COLOR
Winter Vienna-Style Lager	4.9%	20	Copper Red

#### **AROMA**

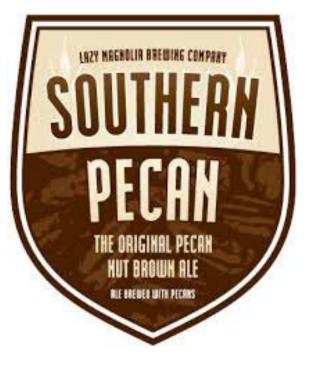
Sweet caramel and grain

**TASTE** 

Dry-hopped, crisp Vienna-style lager with a smooth caramel flavor, malty sweetness and a bright hop finish



# **REGIONAL AMBER/DARK/RED TASTING NOTES**



## **BRAND/NAME**

Lazy Magnolia Southern Pecan

# **STYLE**

English Brown Ale

## **COUNTRY OF ORIGIN**

United States – Kiln, Mississippi

ABV	<u>IBU</u>
4.5%	20

# COLOR

Dark Mahogany

# **AROMA**

Pecan, caramel and toffee

## **TASTE**

Medium body with flavors of light, bitter hops, pecan, malty caramel, and mild chocolate.



# **REGIONAL AMBER/DARK/RED TASTING NOTES**



## **BRAND/NAME**

Yuengling Traditional Lager

## **STYLE**

Amber Lager

#### **COUNTRY OF ORIGIN**

United States - Pottsville, Pennsylvania

ABV	<u>IBU</u>
4.5%	12

## COLOR

Clear Amber/Red

## **AROMA**

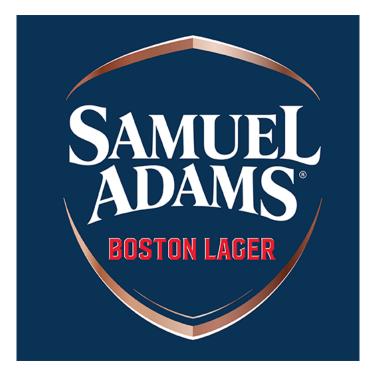
Toasted malt, biscuit and slight caramel

# TASTE

Roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops



# NATIONAL AMBER/DARK/RED TASTING NOTES



## BRAND/NAME

Samuel Adams Boston Lager

## **STYLE**

Vienna-Style American Lager

#### **COUNTRY OF ORIGIN**

United States – Boston, MA

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

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

Deep amber to golden

## <u>AROMA</u>

Spicy hops, with a sweet biscuity malt

# **TASTE**

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



# NATIONAL AMBER/DARK/RED TASTING NOTES



#### **BRAND/NAME**

Shiner Bock

## <u>STYLE</u>

American Style Amber Lager

## **COUNTRY OF ORIGIN**

United States – Shiner, Texas

<u>ABV</u>	<u>IBU</u>
4.4%	13

## <u>COLOR</u>

Clear Amber

## <u>AROMA</u>

Subtle, roasted malt

# **TASTE**

Slightly sweet with notes of toasted nuts and caramel



# **REGIONAL LAGER/PALE ALE** TASTING NOTES



## **BRAND/NAME**

Funky Buddha Floridian Hefeweizen

## **STYLE**

Wheat Beer - Hefeweizen

### **COUNTRY OF ORIGIN**

United States - Fort Lauderdale, Florida

<u>ABV</u>	<u>IBU</u>
52%	12

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

Golden ale

## <u>AROMA</u>

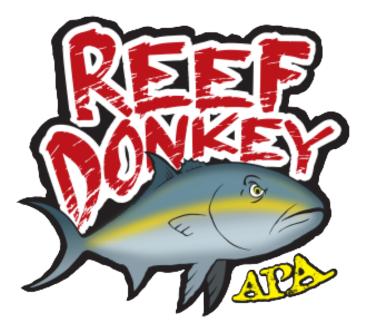
Grainy, slight clove and light banana

#### <u>TASTE</u>

Clove, yeast, banana fruit, with a bit of spice and hop



# **REGIONAL LAGER/PALE ALE TASTING NOTES**



### **BRAND/NAME**

Tampa Bay Reef Donkey

## **STYLE**

American Pale Ale

## **COUNTRY OF ORIGIN**

United States – Tampa, Florida

<u>ABV</u>	<u>IBU</u>
5.5%	36

## COLOR

Deep golden yellow

# **AROMA**

Citrus notes of lemon and lime

## TASTE

Sessionable, with flavors of bright citrus and tropical fruit.



# **REGIONAL LAGER/PALE ALE TASTING NOTES**



### **BRAND/NAME**

Wynwood La Rubia Blonde Ale

## **STYLE**

American Blonde Ale

#### **COUNTRY OF ORIGIN**

United States – Miami, Florida

<u>ABV</u>	<u>IBU</u>
5%	16

5%

#### COLOR

Deep golden yellow

#### AROMA

Mild, floral hops

## TASTE

Refreshing and crisp bitterness with a slightly bready, sweet flavor



# **NATIONAL LAGER/PALE ALE** TASTING NOTES



#### **BRAND/NAME**

Sierra Nevada Pale Ale

## <u>STYLE</u>

American Pale Ale

#### **COUNTRY OF ORIGIN**

United States – Chico, California

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

5.6%

38

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

Clear, Golden Amber

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

Grass, pine, zesty orange

## TASTE

Light body with balanced hops and flavors of slightly toasted malt, clean pine, and grapefruit zest



# **NATIONAL LAGER/PALE ALE** TASTING NOTES



## BRAND/NAME

New Belgium Fat Tire

## <u>STYLE</u>

Amber Ale

### **COUNTRY OF ORIGIN**

United States – Fort Collins, CO

<u>ABV</u>	<u>IBU</u>
5.2%	22

## <u>COLOR</u>

Light copper

## AROMA

Bready, sweet malt with hints of caramel

# TASTE

Flavorful and well-balanced with malty, biscuity sweetness, light herbal hops and notes of fruity yeast



# NATIONAL LAGER/PALE ALE TASTING NOTES



#### BRAND/NAME

Kona Big Wave

## <u>STYLE</u>

Golden Ale

#### **COUNTRY OF ORIGIN**

United States – Kailua-Kona, Hawaii

<u>ABV</u>	<u>IBU</u>
4.4%	16

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

Clear, Golden

## AROMA

Delicate, tropical hops

# TASTE

Smooth, easy drinking , light-bodied golden ale with subtle notes of tropical pineapple and passionfruit

