Improperly rinsed/washed glassware causing some form of residue on the inside.

Improperly rinsed/washed glassware causing some form of residue on the inside. Bubbles don’t stick to clean glass; thus, they must be sticking to some residue that is creating a nucleation site: greasy lipsticks, a rim of a glass or a stained/cracked glassware. The only thing that should be in your beer glass is beer.

Bubbles are just as unacceptable as lipstick on the rim of a glass or a chipped/cracked glasswear. The only thing that should be in your beer glass is beer.

While anoning to those of us who want to taste our beer, the cold has no lasting effects, and the beer will eventually warm up to a suitable temperature.

Frosted Glasses

Restaurants that don’t have a clue.

Extremely cold temperatures make it difficult to taste and smell beer. Ice creates unneeded foaming, and hopefully it’s just frozen water and not frozen sanitizer. Yuk!

No Glass

Restaurants that don’t have a clue.

Unless you are looking to just funnel beer down your throat, serving a beer without a glass takes away many aspects of the craft beer experience that we have learned to love.

Easy fix, just ask for a glass.

Cloudy Beer/UFOs

Precipitated proteins or yeast that has not fallen out of solution or been filtered.

In almost all cases, oxygen and beer don’t mix. Improperly storing beer at warmer temperatures will accelerate the oxidation of beer. Not all beer needs to be crystal clear, and vintage beers will break down with age, but huge yeast chunks might be symptomatic of greater problems.

Beer stored for an extended amount of time, stored at improper temperature, or introduction of oxygen to the yeast.

In almost all cases, oxygen and beer don’t mix. Improperly storing beer at warmer temperatures will accelerate the oxidation of beer. A certain amount of oxidative character is expected in beers that are aged, like Old Ale. If the beer is undrinkable, and it is not a special circumstance, alerting management is appropriate.

Sour/tart beer character, vinegar, sour milk

Any number of intentional or unintentional souring agents. These can be sourced from unclean brewing areas, equipment, used wine barrels, intentional inoculation or straight through an open window.

Feisty, bacteria and wild yeasts that can infect beer anywhere from the start of a brewing process to the tap faucet. Proper understanding of beer styles will help decide whether the beer is meant to exhibit such character. An informed server should be able to answer this if you’re not sure.

Wrong Beer

Things happen. If you order a Stout and get a pale-colored beer, I think that’s pretty obvious.

You should get the beer you ordered.

DMS or Dimethyl sulfide present in beers that use pale or dark-colored beer styles that utilize corn as an ingredient.

DMS or Dimethyl sulfide is present in beers that use pale malt and beer styles that utilize corn as an ingredient. Proper brewing techniques will diminish this character in most beer styles. In some styles it is acceptable (American-style Cream Ale). Contaminated draft lines will also produce DMS, which is unacceptable.