

Beer Glass Features	 Tulip	 Pilsener Flute	 Vase	 Nonic	 Snifter
Sensory Enhancement	X	X	X		X
Temperature Control	X	X			X
Foam Support		X	X		
Aesthetics	X	X	X	X	X
Historical/Nostalgia		X	X	X	
Suggested Style Families for Beer Glasses	Belgian Styles Bocks Dark Lagers Hybrid Beers India Pale Ales/IPAs Pale Ales Scottish-Style Ales Specialty Beers Wild/Sour Beers	Dark Lagers Hybrid Beers Pilseners & Pale Lagers Specialty Beers Wheat Beers Wild/ Sour Beers	Dark Lagers Specialty Beers Wheat Beers Pilseners & Pale Lagers	Brown Ales Hybrid Beers India Pale Ales/ IPAs Pale Ales Specialty Beers Stouts	Specialty Beers Strong Ales Wild/ Sour Beers

Glassware Chart Key

Sensory Enhancement - The shape of the top of a glass may be open or closed to expand or restrict exposure to volatile aroma compounds.

Temperature Control - The shape of a glass can encourage or discourage exposure to body temperature. A stem or handle keeps the hand away from the beer, while a large-bowled glass (like a snifter) encourages cupping the glass in the hand to warm the beer.

Foam Support - A concave lower glass shape or convex upper glass shape keeps beer foam collected and dense. Beer foam adds sensory enhancement as well as aesthetics.

Aesthetics - Any style of glass, or glass attribute, that may lend to a beer's eye-catching beauty.

Historical and Nostalgia - Having historical or symbolic significance to a particular style.

Components of Beer Glasses

While glassware suggestions are provided with the beer styles above, it is important to understand the components of popular beer glasses. These components will help you choose the right beer glass based on the options available to you. As always, glassware should be served beer-clean, free of damage and at the appropriate temperature. Beer glasses can be served chilled to room temperature, but never frozen.

Glass Component	Description
Handle	Holding a beer glass by a handle or stem lessens the opportunity for body heat to transfer to the beer.
Shape	The shape of the beer glass aids in the restriction and expansion of beer foam and beer's volatile aromas. A convex (outward curved) shape may aid in trapping and concentrating aromas, while a concave (inward curving) shape helps to concentrate foam.
Bowl	A wide lower portion of a glass that collects aromas when coupled with a tapered top half. The bowl can be held to warm beer to optimal temperature for sensory enhancement.
Bulb	Convex portion of the upper half of a beer glass that captures the exorbitant amount of foam typical of certain styles, and aids in concentrating delicate aromas when lifted to the nose. While a bowl often is paired with a tapered top, a bulb is accompanied by a thinner, more tapered bottom.
Rim	Responsible for the smooth transition of beer from glass to palate. The rim of the beer glass should be smooth and free of damage like chips. Often a rim may be slightly convex, allowing for the beer to be placed more directly on the front of the tongue.
Size	The size of a beer glass most often corresponds to the alcoholic strength of a beer. Beers of higher alcoholic strength should be served in smaller glasses. This helps the restaurant or bar capitalize on its investment, and also helps staff and the beer drinker enjoy responsibly.

Note: This chart is a guide for commonly available glassware in the U.S. While the contribution of these glasses to beer can be significant, don't let lack of a specific glass deter you from enjoying craft beer. For complete beer style descriptions, visit www.CraftBeer.com/style-finder.

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