# What's wrong with my beer?

## SOURCE

## **EXPLANATION**

Bubbles don't stick

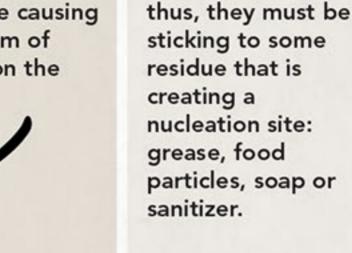
to clean glass,

### VERDICT

## Bubbles clinging to the sides of beer glass



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



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

## Frosted Glasses Extremely cold



Restaurants that don't have a clue.

temperatures make it difficult to taste and smell beer. Ice creates unneeded foaming, and hopefully it's just frozen water and not frozen sanitizer. Yuck!

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.

While annoying

#### Restaurants that Unless you are looking to just

No Glass



don't have a clue.

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.

for a glass.

Easy fix, just ask

#### Precipitated Cold, or highly-hopped

Cloudy Beer/UFOs



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

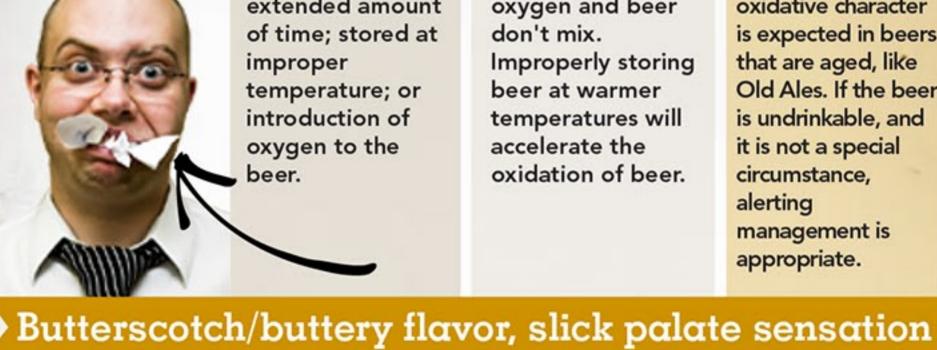
beers can have a haze. Hefeweizens are expected to be cloudy because they are unfiltered.

needs to be crystal clear, and vintage beers will break down with age, but huge yeast chunks might be symptomatic of greater problems.

Not all beer

#### A certain amount of Beer stored for an In almost all cases, extended amount oxidative character oxygen and beer

Papery flavor, aroma or sensation



improper temperature; or introduction of oxygen to the beer.

Improperly storing beer at warmer temperatures will accelerate the oxidation of beer.

don't mix.

is expected in beers that are aged, like Old Ales. If the beer is undrinkable, and it is not a special circumstance, alerting management is appropriate.

#### Diacetyl: Yeast Diacetyl is a Naturally by-product; beer yeast-derived

BUTTER

BUTTER

BUTTER

BUTTER

BUTTER

contamination.

a characteristic flavor of fake popcorn butter. Diacetyl can also be a telltale sign of bacterial contamination or beer spoilage caused by dirty draught lines.

compound that has

occurring, some yeast types are known for their diacetyl character. In this case the character prized by the brewers who make them and the people who drink them. However, dirty draught lines are unacceptable. Sulphurus, cooked/creamed corn – like character

Normal brewing

#### techniques will sulfide is present derived by-product or diminish this in beers that use pale malt and beer



contamination.

**DMS:** ingredient

styles that utilize corn as an ingredient.

DMS or Dimethyl

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. Proper understanding of

#### beer styles will unintentional that can infect beer anywhere souring agents. go a long way in



These can be sourced from unclean brewing areas, equipment, used wine barrels, intentional inoculation or straight through an open window. from the start of a brewing process to the tap faucet.

Feisty, microbes

and wild yeasts

deciding 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.

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