

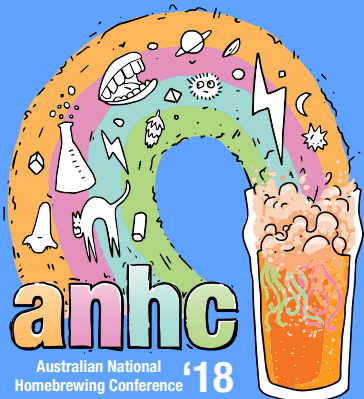
SATURDAYMORNING SESSION: Sponsored by



# What Is In A Glass

Dr Evan Evans

*BeerCo Demo to follow with Dermott Dowling*



Session Chair: Geoff Strench  
Tasting Sponsor:

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# What is in a glass?



Dr Evan Evans, The Tassie Beer Dr  
Tasmania, Australia

**This is how we drink.....**

*“a beer drinker drinks as much with  
his or her eyes as with their mouth”*

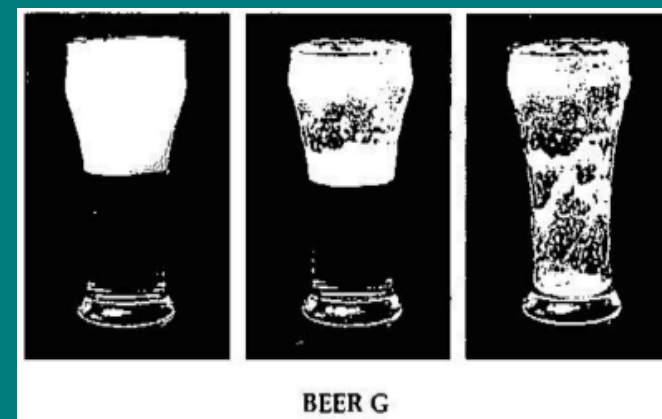
**Charles Bamforth (1989).**

*(“The Pope of Foam” Ludwig Narziss)*



*Bamforth, Butcher and Cope (1989). The interrelationships between parameters of beer quality. Ferment 1989, 2, 54-58.*

# The gender – regional dynamics of beer foam

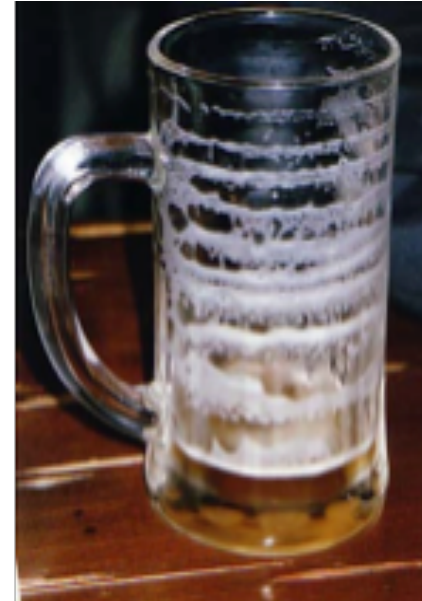


## Survey preferences defined by drinkers region and gender

Bamforth, C. W. (2000). "Perceptions of beer foam." *J. Inst. Brew.* 106: 229-238.



# Beer Foam Quality and Perception



## Beer drinker 1 (a Belgian?):

"Lively beer with good head"

"Flat beer"

"Great lacing, top beer!"

## Beer drinker 2 (a Londoner?):

"Ripped off, foam is not beer!"

"That is more like it, a full measure of beer"

"A dirty glass"

## Beer drinker 3 (a Lady? )

"Will this foam stick to my lip and wreck my make-up?"

"Not very lively and appealing beer"

"This glass has not been properly cleaned before filling"

# Ensure clean dispense!

“Cleanliness is next to Godliness!”

- Clean lines and taps.
- Clean glasses - “fit to fill” criteria.
  - free rinsing, free of detergents
  - odour free, disinfected
  - cool and dry
- Suit the glass to the type of beer being poured
  - Belgian style?

# Presenting your beer

*“The growing importance of “brand image requires the choice of a glass characteristic of the product and the brewery. Glass characteristics impacts on beer:*

- *physio-chemical characteristics*
- *sensory properties*
  - *speed of warming up*
  - *CO<sub>2</sub> loss*
  - *foam stability*
  - *colour*
  - *evolution of main aromatic compounds (aldehydes, sulphur compounds, esters)”*

*“That foam is perhaps one of the most appealing beer qualities is perhaps not surprising since the foam acts as an efficient gas exchange surface pitching aromas towards the drinkers olfactory sensors.”*



**Prof Freddy Delvaux**  
KU Leuven, Belgium

Delvaux, Deams, Vanmachelen, Neven, and Derdelinckx, (1995). *“Retention of beer flavours by the choice of appropriate glass.”* pp 533-542, EBC 25<sup>th</sup> Cong. Proc. Brussels.

# Nitrogen vs CO<sub>2</sub> - foam bubble size!

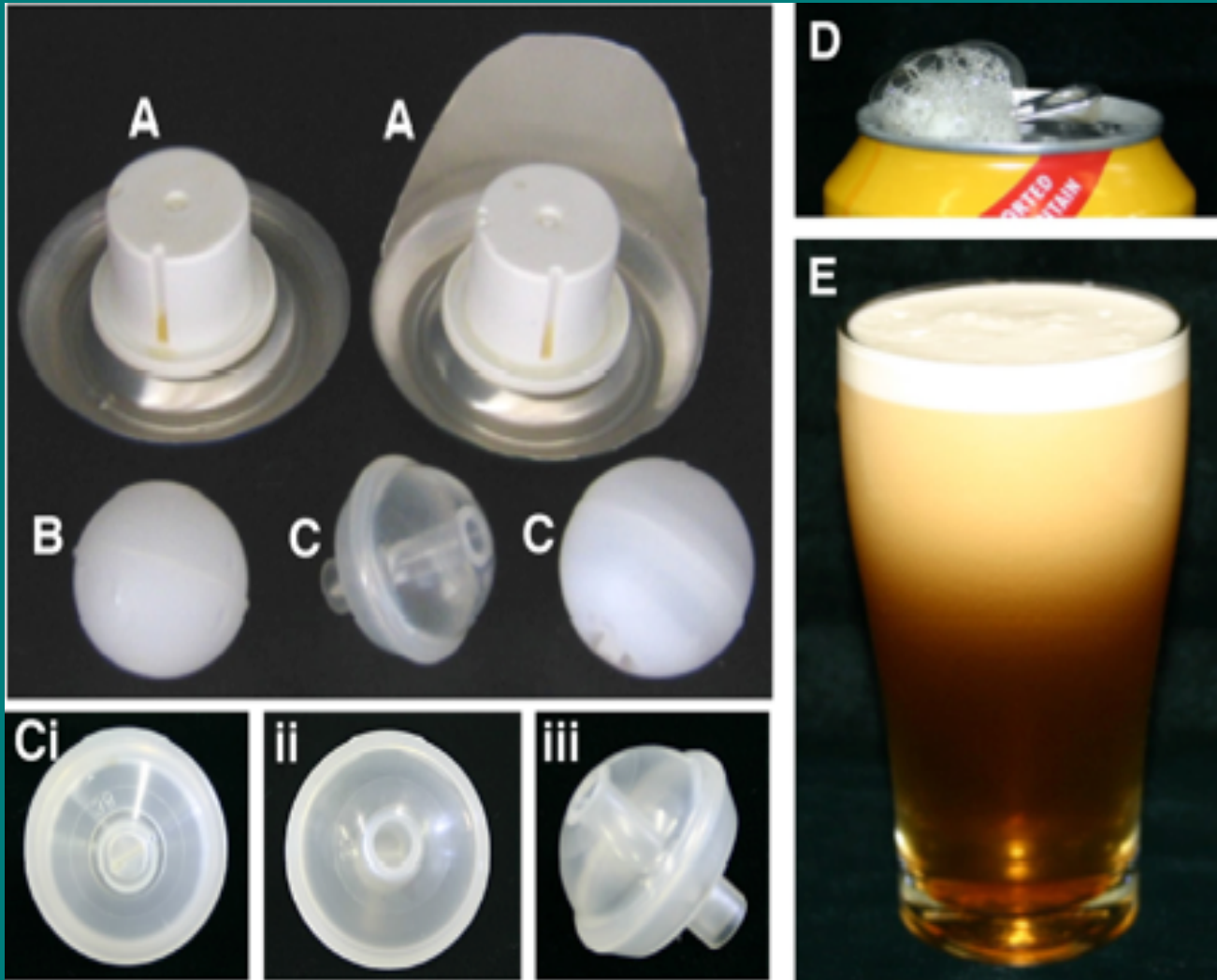


Nitrogenated

Carbonated



## A selection of foam generating widgets and their effect



# Standard glasses in Australia

## Standard Practice



A Jug  
1140ml (40 fl oz)

Standard, boring and won't be stolen



A Pint  
570ml (20 fl oz)



A Schooner  
450ml (15 fl oz)



A Pot  
285ml (10 fl oz)

## A Step Forward

Heading the right direction, form and function



Hefeweizens



Pilsners



Lagers



Ryes



Ales



Blondes



Stouts

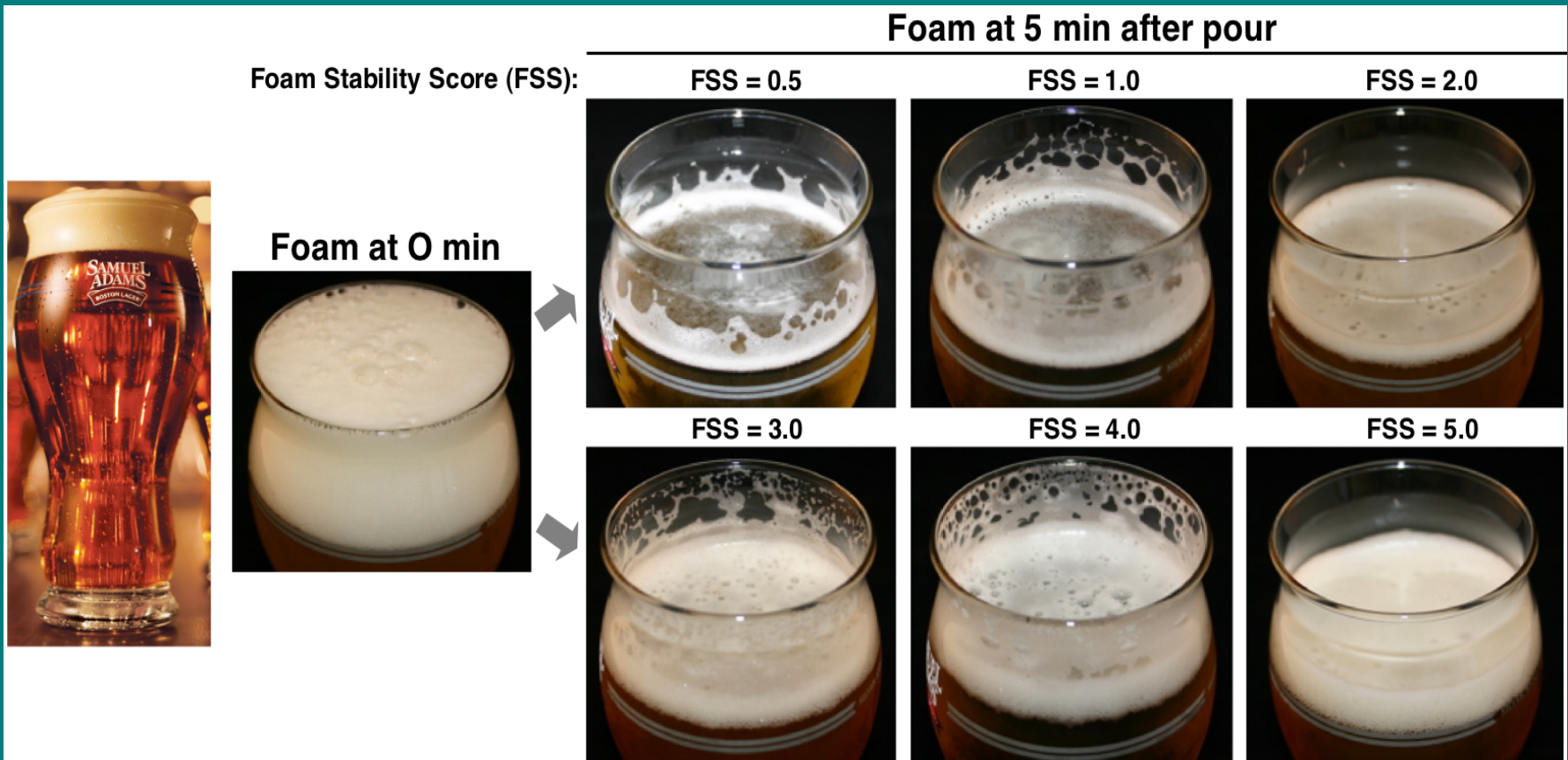
Which would you prefer?





# Foam stability, natural pour, all about:

1. Total protein in beer
2. Level of carbonation
3. Level of bitterness (mainly lacing)





# Cylindrical 'Pils' style glasses



# Bolleke '*full glass*' and Chalice-shaped glasses





# Thistle and Tulip-shaped glasses





# Glasses for those funky Belgians





# Nunne Bier at Den Heksestoel

## (The Witches Den, Heuvelland, Belgium)



# Conclusions

## Factors for enjoying your beer

1. Use a proper glass that satisfies
2. Use a style appropriate glass
3. Keep it clean
4. Enjoy the look, aroma and taste of your beer!

# Acknowledgments

## Major Contributors

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Dragon Boat Paddling, Derwent River, Hobart: Alison Morant © anhc 2018