What's wrong with my beer?

SOURCE

EXPLANATION

Bubbles don't stick

VERDICT

Bubbles clinging to the sides of beer glass



rinsed/washed glassware causing some form of residue on the

to clean glass, thus, they must be sticking to some residue that is creating a nucleation site: grease, food particles, soap or sanitizer.

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.

Bubbles are just

Restaurants that Extremely cold

Frosted Glasses



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. While annoying 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, but your beer may taste like the inside of a freezer. Yuck!

don't have a clue. looking to just funnel beer down

No Glass



Restaurants that

your throat, serving a beer without a glass takes away many aspects of the craft beer experience that we have learned to love. Cloudy Beer/UFOs

Unless you are

Easy fix, just ask

for a glass.

highly-hopped proteins or tannins; yeast beers can have a

Cold, or



that has not fallen out of solution or been filtered.

Precipitated

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 yeast chunks might be symptomatic of greater problems. Papery flavor, aroma or sensation

A certain amount of

that are aged, like

Not all beer

oxygen and beer extended amount oxidative character of time; stored at don't mix. is expected in beers



introduction of oxygen to the beer.

Diacetyl: Yeast

temperature; or

Beer stored for an

improper

beer at warmer temperatures will accelerate the oxidation of beer. Store beer cold!

Diacetyl is a

flavor of fake

In almost all cases,

Improperly storing

Old Ales. If the beer is undrinkable, and it is not a special circumstance, alerting management is appropriate. **Naturally**

by-product; beer yeast-derived occurring, some BUTTER contamination. compound that has yeast types are a characteristic known for their



BUTTER

popcorn butter. Diacetyl can also be a telltale sign of bacterial contamination or beer spoilage caused by dirty draught lines. Sulphurus, cooked/creamed corn – like character DMS or Dimethyl

Sulfide is present

in beers that use

6-row and paler

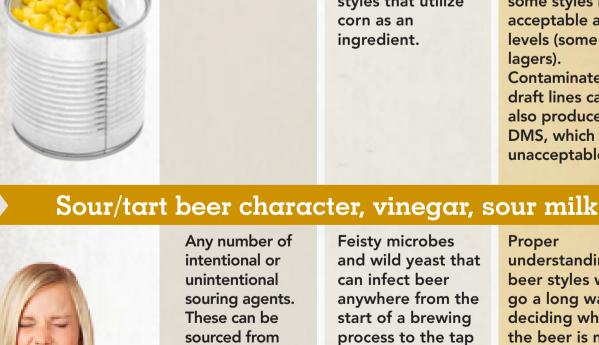
corn as an

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. Normal brewing techniques will

diminish this

character in most

malts and beer beer styles. In styles that utilize some styles it is



Any number of

intentional or

unintentional

DMS: ingredient

by-product or

contamination.

derived

ingredient.

acceptable at low levels (some lagers). Contaminated draft lines can also produce DMS, which is unacceptable. Proper understanding of beer styles will go a long way in

sourced from unclean brewing faucet.



equipment, used wine barrels, intentional inoculation or from the air around us.

Feisty microbes and wild yeast that can infect beer anywhere from the start of a brewing process to the tap

deciding whether the beer is meant to exhibit such a character. An informed server should be able to answer this if you're not sure.

Things happen.



Wrong Beer 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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