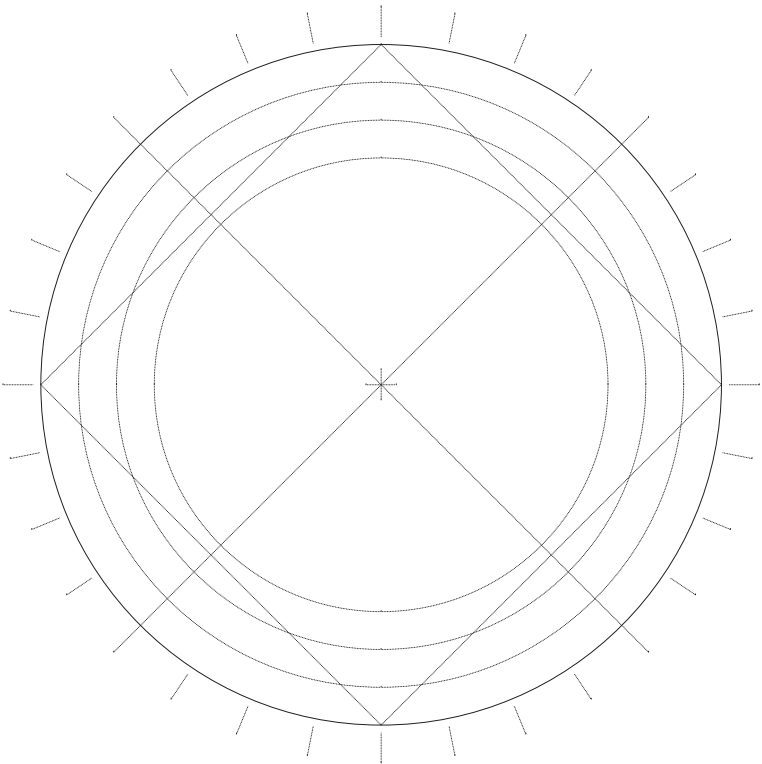
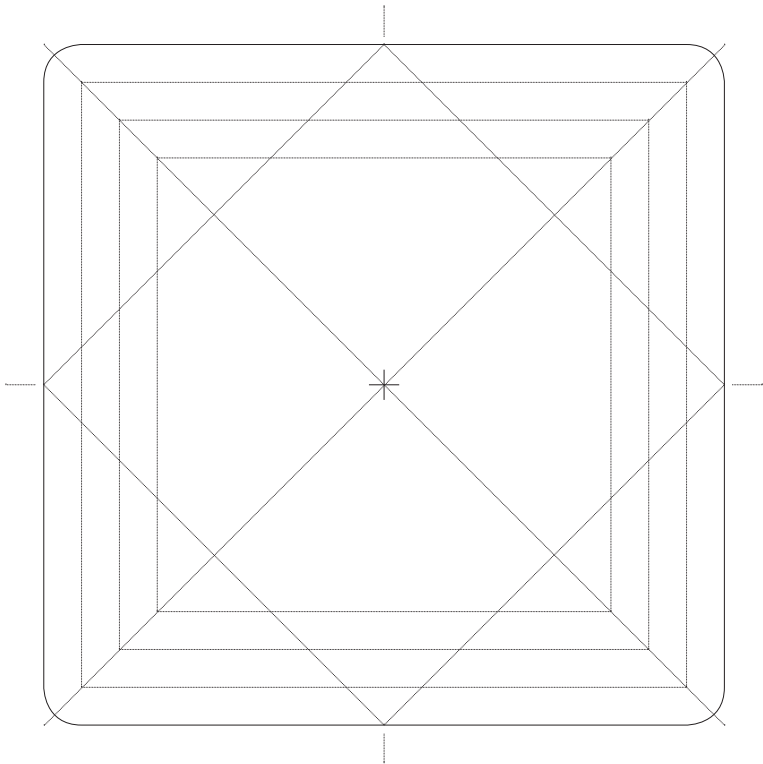


Downloadable Coaster Design Tool



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Glossary

ABV <i>(Alcohol By Volume)</i>	Measure of how much alcohol is contained in a liquid, expressed as a percentage of total volume.
AG <i>(All Grain)</i>	Homebrewing technique using malt grain rather than malt extract.
Ale	Type of beer brewed using top fermentation.
Aroma Hop	Hop used to enhance the aroma of the beer.
Beer	Alcoholic beverage produced by the fermentation of malted barley and other cereals, usually flavoured with hops.
Biergarten	Open-air area in which food and beer are served, originating in Germany, particularly Bavaria.
Bittering Hop	Hop used to give a bitter flavour to the beer.
Blend	Mixture of different types of beers of variable percentages.
Boiling	Phase of brewing in which the wort is sterilized and some chemical processes occur.
Bottom Fermentation	Fermentation through the action of a particular type of yeast, <i>Saccharomyces Carlsbergensis</i> , at a temperature of between 6 and 12 °C; the yeast, at the end of this process, settles at the bottom.
Brettanomyces	Particular kind of yeast usually considered as a contaminant in brewing, but typical in some traditional types of beer.
Brewpub	Pub which brews and serves its own beer.
CAMRA <i>(Campaign for Real Ale)</i>	British consumer organization whose main aim is promoting traditional Anglo-Saxon beer (the organization has coined the name <i>Real Ale</i> for this type of beer) and the interests of local brewers and traditional British pubs.
Capping Machine	Machine used to cork bottles.
Carbonade Flamande	Traditional Belgian recipe, a sweet and sour beef stew braised in beer and seasoned with spices.
Carbonation	Process of carbon-dioxide formation in the beer which makes it fizzy, achieved either by adding sugars or fresh yeast before bottling or kegging (natural carbonation) or by direct injection of carbon dioxide (forced carbonation).
Cask	Traditional English container from which the beer is served without additional carbon-dioxide pressure.

Celis, Pierre	Belgian brewer who opened his first brewery in 1966, so reviving the traditional blanche beer style.
Dry Hopping	Technique of brewing based on the addition of dry hops: the hops are added at the end of the primary fermentation process rather than during boiling, in order to produce a very deep aroma and smell.
E+G <i>(Extract + Grains)</i>	Homebrewing technique in which the brewer uses a no-hop malt extract, hops and, usually, special grains.
EBC <i>(European Brewing Convention)</i>	Internationally used measuring system to specify the intensity of beer colour.
Ethanol Fermentation	Process in which, by the action of appropriate yeasts, the greater part of sugars in the wort are converted into alcohol and carbon dioxide.
Fermentation Lock	Valve used to release carbon dioxide created during alcoholic fermentation which, at the same time, prevents air from entering.
FG <i>(Final Gravity)</i>	Specific gravity of the wort measured at the end of fermentation.
Filtration	Step after mashing in which the wort is filtered to remove spent grains.
Foam	Layer of gas bubbles on the top of the beer formed, when pouring the beer, after the dispersion of carbon dioxide contained in it.
Gambrinus	Legendary king of Flanders, known as the patron saint of beer and brewers.
Great British Beer Festival	One of the most important beer exhibitions in the world which takes place in London every year. Focusing mainly on Anglo-Saxon products, it also includes selected foreign beers.
Groll, Josef	Bavarian brewer who, in 1842 in the Czech Republic, developed the pilsner beer, one of the most influential and revolutionary styles in beer history.
Homebrewing	Brewing on a domestic level.
Hop	Creeping herbaceous plant. The brewing process uses its female flower clusters.
Hoppy	Hop addition to the wort during boiling.
Hydrometer	Instrument used to measure the density of liquids (the ratio of mass to volume).

IBU (International Bitterness Unit)	Measuring system used to specify the bitterness of the beer.
Jackson, Michael	English writer and journalist, also known as "The Beer Hunter", who was one of the most important popularizers of beer culture.
Keg	Cylindrical container used to store, transport and serve beer.
Lactobacillus	Bacteria sometimes used in the brewing process.
Lager	Type of beer brewed using bottom fermentation.
Light-struck	The unpleasant aromas caused when a beer has been exposed to ultraviolet light for a long time.
Lovibond Degrees	Measuring system used to specify both the intensity of malt colour and, before the introduction of the SRM, the intensity of beer colour.
Malt	Grains of barley (or other cereals) that have been submitted to the malting process.
Malting	Process in which grains of barley (or other cereals) germinate and are then dried at the appropriate temperature.
Mashing	Mixing of the milled grain with cold water. This process activates the enzymes contained in the cereal, so that the malt turns into wort.
Milling	The cracking of the barley malt (or other malted cereal) in preparation for the brewing process.
OG (Original Gravity)	Specific gravity of the wort measured before the beginning of fermentation.
Oktoberfest	The world's largest beer festival, which takes place every year in Munich, Bavaria, from late September to the beginning of October. Only six breweries are allowed to sell beer during this festival.
Pasteurization	Sterilization of the beer through heat.
Plato Degrees	Measuring system used to specify the sugar concentration in wort.
Priming	Addition of sugars or fresh yeast to the beer before bottling or kegging which activates refermentation.
Pub	Stands for Public House, a public place of Anglo-Saxon origin in which alcoholic beverages are served.
Refermentation	Reactivation of the yeast due to the addition of sugars or fresh yeast before bottling or kegging the beer; the refermentation leads to (natural) carbonation of the beer.

Reinheitsgebot	German law promulgated in 1516 in order to regulate beer production, first in Bavaria and then throughout Germany.
Saccharomyces Carlsbergensis	Type of yeast used for producing bottom-fermented beers. It was first isolated in Carlsberg's laboratories.
Saccharomyces Cerevisiae	Type of yeast used for producing top-fermented beers, bread and wine.
Sediment	Residue at the bottom of the bottle left by solid particles suspended in the liquid (usually yeast used for refermentation).
SG (Specific Gravity)	Ratio of the density of beer to the density of water.
Spent Grains	Insoluble elements of the malt remaining after the wort has been filtered.
Spontaneous Fermentation	Fermentation activated by wild yeast (i.e. natural yeast) with no help from the brewer.
SRM (Standard Reference Method)	Measuring system used in the USA to specify the intensity of beer colour.
St. Patrick's Day	Feast day celebrated on the 17 th of March that commemorates Saint Patrick, patron saint of Ireland. For the occasion, many beer events – usually dedicated to stout beer – take place.
Top Fermentation	Fermentation through the action of a particular type of yeast, <i>Saccharomyces Cerevisiae</i> , at a temperature of between 15 and 25 °C; the yeast, at the end of this process, rises to the surface.
Trappist Beer	Beer produced by Trappist monks following specific criteria that allow it to be labelled <i>Authentic Trappist Product</i> . Today, only seven monasteries in the world are authorized to label their beer as Trappist beer.
Whirlpool Process	Circular moving of the wort used to remove impurities produced during boiling.
Yeast	Type of fungus of which more than 1,000 species have been identified. Some are used in bread production, some in the fermentation process of alcoholic beverages.

Glasses: Main Types

**Pint Glass (Nonic Glass)**

The most common Anglo-Saxon glass. Its shape and the flare on the top reduce foam formation on British ales and enhance it on stout beers. The American version is smaller.

**Weißbierglas**

Used for German wheat beers. It has a lengthened shape that showcases the foam and the appearance of the beer, and flares at the top to enhance fruity and spicy aromas. Standard capacity: half a litre.

**Snifter**

Mainly used for Belgian strong ales. Its hemispherical shape enhances the volume of foam, while the wide body allows the richness of the aromas to stand out.

**Balloon**

Suitable for strong and intense beers such as strong ale and barley wine. Its special shape, almost a sphere, helps concentrate the aromas, while the wide body allows thermal exchange with the environment, helping the beer to reach the right tasting temperature in a short time.

**Flute**

An elegant glass for elegant beers like Pils. The long and narrow body enhances the *perlage* (tiny bubbles), while the stem prevents the overheating of the beer caused by heat from the hand.

**Biconical Glass**

Suitable for many types of beers, it has a wide waist and narrower mouth. The use of this glass presumes the *beheading* of the foam on the top of it with a spatula.

**Mug**

Classic German glass, used especially for Helles and Märzen. The sturdy glass stops the beer warming up quickly. It comes in many sizes: the one-litre glass is called a Maßkrug.

**Kölschglass / Altglass**

A slender cylinder. The one for Kölsch holds 20 cl; the one for Altbier, slightly squatter, holds 30 cl.

**Tulip**

Perfect for aromatic beers, particularly those of Belgian inspiration. The top of the glass widens out a bit in order to help head retention, and the wide body helps to enhance the aromas.

**Tumbler**

A simple shape which was once used for serving beers to the working classes. Today it is used for serving refreshing Belgian Witbier and for particular types of beers produced by spontaneous fermentation.

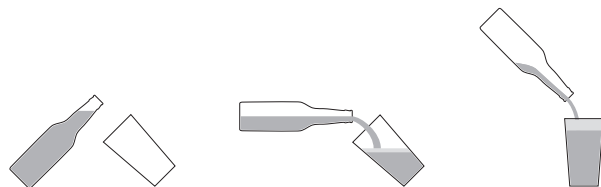
**Footed Glass**

Used for elegant and clear beers such as Pils and Helles. Its narrow mouth promotes foam formation and retention.

**Footed Pilsner Glass**

Suitable for different types of beers, in particular for Pils. Tall and slender, it promotes generous foam formation and showcases the appearance of the beer.

Pouring Beer



The Standard Pour

Pouring is an essential part of the beer-tasting experience. These are the basic directions you should follow to pour most beers.

- Take your bottle of beer and a proper glass (it is very important that your glass is perfectly clean) and then hold the glass at a 45-degree angle.
- Pour the beer steadily and confidently, aiming for the middle of the glass's side.
- When the glass is just over half full, tilt it back to an upright position and continue to pour. In this way you will get the proper amount of foam on top.

The Bottle-Conditioned Pour

Unfiltered beers are called "bottle-conditioned beers" because they still contain active yeast so that the beer continues to ferment, mature and carbonate in the bottle. With these you don't want to drink the sediment, which requires careful pouring.

- Tilt the glass at a 45-degree angle and pour the beer into it slowly and gently.
- As before, when the glass is just over half full, tilt it back to an upright position and continue to pour. In this way you will get the proper amount of foam on top.
- Towards the end of the bottle, when you begin to get to the yeast (you'll see it turn cloudy), be careful not to pour it into the glass.
- Leave the rest of the beer in the bottle; the yeast is slightly unpalatable and can be heavy to digest.

The Hefeweizen Pour

German wheat beers are also bottle-conditioned beers, but in this case, the focal point of their flavour is the yeast. When you pour these beers you actually want to pour out the yeast that tends to settle in the bottom of the bottle.

- Try to use the correct glass, tall enough to accommodate plenty of foam, to avoid overflowing, because these beers are highly carbonated. As before, tilt the glass at a 45-degree angle and pour the beer into it particularly slowly and gently.
- When the glass is just over half full, tilt it back to an upright position and continue to pour. In this way you will get the proper amount of foam on top.
- To make sure you pour all the contents of the bottle into your glass, leave a little beer in the bottle and swirl it gently so that the beer sediment is collected off the bottom.
- Pour the remaining beer into your glass.

Useful Measures and Conversions

capacity

16 ounces = 1 U.S. pint
 20 ounces = 1 imperial (UK) pint
 2 cups = 1 pint
 2 pints = 1 quart
 4 quarts = 1 gallon
 1.2009 U.S. gallons = 1 imperial (UK) gallon
 10 ml = 1 cl
 100 cl = 1 l
 100 l = 1 hl
 1 U.S. quart = 0.9464 l
 1.0567 U.S. quarts = 1 l
 1 U.S. gallon = 3.7854 l
 0.2642 U.S. gallon = 1 l
 1 imperial (UK) gallon = 4.5460 l
 0.2200 imperial (UK) gallon = 1 l

°F	-40	-31	-22	-13	-4	5	14	23	32	41	50	59	68	77	86	95	104
°C	-40	-35	-30	-25	-20	-15	-10	-5	0	5	10	15	20	25	30	35	40

$$^{\circ}\text{F} = (^{\circ}\text{C} \times 9/5) + 32 \quad ^{\circ}\text{C} = (^{\circ}\text{F} - 32) \times 5/9$$