



## Tips for the Perfect Glass of Beer

How to pour the perfect glass of beer

1. Place the glass at a 45° angle one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.
2. After the glass reaches half full, gradually bring the glass to an upright position.
3. Let the remaining beer run straight down the middle. This insures proper release of CO<sub>2</sub> by producing a ¾" to a 1" foam head.
4. Close the faucet completely and quickly.

Condition	Temperature	Pressure	Equipment	Glassware
<b>Wild Beer</b> Beer, when drawn, is all foam, or too much foam and not enough liquid beer	Too warm	Too high	Needs cleaning	Ice inside of glass
<b>Flat beer</b> Foamy head disappears quickly; beer lacks brewery fresh flavor	Too cold	Too low	Needs cleaning	Detergent film inside of glass
<b>Cloudy Beer</b> Beer in glass appears hazy, not clear	Too cold	Contaminated CO <sub>2</sub> glass	Needs cleaning	Needs cleaning
<b>False Head</b> Large soap-like bubbles, head dissolves very quickly	Too warm	Too low		Household detergent and dust