

HOW TO CHOOSE THE RIGHT GLASS FOR YOUR BEER



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This is the most common glass used for beer drinking. It's versatile due to its generic shape and complements a wide range of beer styles. Different styles of pint glass include the Shaker, 16oz (American), Imperial, 20oz (Irish) and Nonic, 20oz (British). The Nonic has a slight ridge towards the top which helps with grip and stacking. The 20oz glasses accommodate more beer or beers with large crowning heads.

Use this glass for these beer styles:

Amber, Black, Blonde, Brown Ale, IPA, Stout, Strong Ale, English Bitter and Pale Ale, Irish Dry Stout, Extra Special/ Strong Bitter.

Benefits:

Easy to store and stack.

Easy to drink from.

Find Pilsner glasses in the Essentials range >

Pilsner glasses are usually 12oz, tall, slender and tapered towards the bottom. This shaped glass captures the sparkling bubbles and colours of a Pils while maintaining its head. May also be known as a Pokul or a Weizen glass.

Use this glass for these beer styles:

American Dark or Pale Wheat Ale, American Lager, Red Lager, Export Lager, Imperial Pilsner, German Pilsner, Japanese Rice Lager.

PILSNER

Benefits:

Showcases colour, clarity and carbonation.
Promotes head-retention.
Enhances volatiles.



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Stemmed glassware helps to retain a beer's temperature, is elegant and stylish, promotes a foamy head and enhances aromas and flavours. Some glasses are designed to maintain a 2cm head by scoring the inside bottom of the glass. This then creates a CO2 nucleation point and a stream of continuous bubbles which makes for perfect head-retention.

Use this glass for these beer styles:

Belgian IPA, Belgian Strong Dark Ale, Imperial IPA, Red Ale, Russian Imperial Stout.

Benefits:

Retains temperature.
Elegant and stylish.
Promotes a foamy head.