

SPIEGELAU
BEERCLASSICS

 **SPIEGELAU**
THE CLASS OF GLASS

Different styles of beer require different glasses to unfold their flavours!



Discovering Beer

Every style of beer has its own balance of characteristics. Besides knowledge on the ingredients and procedures used in the brewing process, the characteristics of appearance, aroma and taste are basic to understanding a beer.

Appearance

A thin and clear glass held against a white background will show some of the most prominent virtues of a beer at a glance: Expect to see the distinctive colour generated from different malts, see the carbonation – those little bubbles created during fermentation – and finally make sure if the beer shows a little haze (as desired for example in a Hefeweizen) or looks clear filtered.

The beer tasting wheel helps to identify specific elements in a beer's aroma and taste profile.

The volatile aromas tend to be soon on their way out of the glass and the beer. A well designed glass with the appropriate shape and a thin wall and rim helps to underline the characteristics of a given style and offers an optimized tasting experience!



Aroma

The delicate aroma of a great beer is determined by the specific aromas of malted – and sometimes roasted – grains as well as the abundance of noble hop aromas. These can reach from floral and herbal to fruity and are typically accompanied by aromas derived from by-products of fermentation. If not presented in the right type of glass most of these virtues of a beer are lost.

Taste

A well designed glass will underline the characteristic balance of malty sweetness and hop bitterness that are found on different levels in different beers. The malt will contribute a great deal to the mouthfeel although the right amount of bitterness can enhance the full bodied character. If the beer is sampled from a glass that matches its character it will show how refreshing, fruity or herbal, full bodied or dry it really is.

The problem



Many mass-produced beer glasses do not only lack elegance, they also ruin the tasting experience:

Beers served in these glasses do not fully release their delicate aromas and often taste bland and uninteresting. A poorly designed glass can also destroy the spritzy refreshing character of a beer and let the head collapse too soon. It is partly due to the wrong choice of beer glasses that many beers are perceived as tasting pretty much the same.

— The thick rim of the glass does not deliver the beer to the right regions on the tongue.

— The flavours of beer escape through a badly designed shape of glass.

— The thick wall of the glass prevents from viewing the beer in all its facettes.

The solution

Spiegelau has developed four different beer glass types that support the characteristics of specific beer styles.

Each of these glasses is especially thin blown, and has a thin rim that lifts the perception of mouth feel and taste. The beer specific glass shape supports the beer in releasing its full spectrum of flavours and delivers them to nose and mouth.



Beer Tulip

The Beer Tulip not only enhances the hop flavour in Pilsner style beers but also supports the malty character of bolder beers: The warmth of a strong Bock beer, the toffeeish vanilla-like aroma of a Bourbon-cask aged Stout or the subtle aromas of a Belgian Trappist beer are well preserved in the bowl of the glass and can be enjoyed best when the glass is only half full.



Tall Pilsner

The Tall Pilsner glass is the classic shape to suit a German style pilsner. These beers show little to no malty sweetness but have a dry, elegant overall appearance that is well reflected in the slim shape of the glass. The shape also enhances the light golden colour and the stable head of these beers – and when drinking from the glass the crisp hop bitterness is accentuated by the refreshing effect of the carbonation.



Lager

While this glass was first created to bring out all the subtleties found in pale Lagers it proves to be the right choice for many British Ales as well – and even for dry Irish Stouts.

This glass shape is also ideal for powerful IPA's (India Pale Ale). The 'hoppy nose' of these beers gets well balanced by the open shaped design of the glass.



Wheat Beer

This glass has the classic shape of the Bavarian Wheat beer glass – and it is the ideal choice to sample traditional Hefeweizen beers. The wide opening at the top also enhances the aromas found in spiced beers and even fruit flavored Lambics.

SPIEGELAU
BEERCLASSICS



Beer Tulip . Biertulpe . Verre à bière . Jarra de Cerveza

The tulip shaped glass is the most popular one in the world and fits a variety of beer styles. The open mouth allows for an intense release of flavours. Ideal for:

- Belgian style ales
- Pilsner
- Powerful Stouts



Beer Tulip
Biertulpe
Verre à bière
Jarra de Cerveza

155 mm - 6 inch
400 ml - 13 1/2 oz
ø 90 mm

499 10 74
2 pieces tube / 2er Tube

499 10 24
6 pieces / 6 Stück

 **SPIEGELAU**
THE CLASS OF GLASS

Tall Pilsner . Pilsstange . Verre à Pils. Cerveza Pilsen

The slim shape of this glass pronounces hops aroma and bitterness with refreshing finish.
Use for:

- Bohemian style Pilsner
- German style Pilsner



Tall Pilsner
Pilsstange
Verre à Pils
Cerveza Pilsen

220 mm - 8 2/3 inch
330 ml - 11 2/3 oz
ø 64 mm

499 10 80
2 pieces tube / 2er Tube

499 10 50
6 pieces / 6 Stück

 **SPIEGELAU**
THE CLASS OF GLASS



SPIEGELAU
BEERCLASSICS

SPIEGELAU
BEERCLASSICS



Lager . Helles . Verre à bière . Jarra de cerveza

Lager
Helles
Verre à bière
Jarra de cerveza

180 mm - 7 inch
500 ml - 13 1/2 oz
ø 82 mm



499 10 84
2 pieces tube / 2er Tube

499 10 54
6 pieces / 6 Stück

A typical feature of this glass is the fact that it holds 0.5 litres – an amount which corresponds roughly to a pint. Being slightly wider at the mouth than at the foot, this glass properly presents the typical flavours and aromatics of:

- Pale lagers
- Ales
- English Strong Ale
- Powerful IPA's
- German "Helles"

 **SPIEGELAU**
THE CLASS OF GLASS

Wheat Beer Glass . Weizenbiertglas . Verre à bière . Jarra de cerveza



Wheat Beer Glass
Weizenbiertglas
Verre à bière
Jarra de cerveza

238 mm - 9 1/3 inch
500 ml - 17 oz
ø 81 mm

499 10 85
2 pieces tube / 2er Tube

499 10 55
6 pieces / 6 Stück

The design of this tall glass accentuates the aromas and flavours naturally found in wheat beers. It requires a slow gentle pour at the beginning and when the beer is almost full, a more direct pour to create a thick, creamy foam. Use for:

- German Wheat Beer
- Belgian White (Witbier)
- Wheat-Ale

 **SPIEGELAU**
THE CLASS OF GLASS

SPIEGELAU
BEERCLASSICS



EAN



UPC



Item No./Artikel Nr.: 2322

Zentrale Vertriebsabteilung
Zacharias-Frank-Straße 7
D-92660 Neustadt/Waldnaab

Phone: + 49 (0) 96 02 / 30 0
Fax: + 49 (0) 96 02 / 30 11 00
CustomerService@spiegelau.com

www.spiegelau.com