#### **Get More From Your Beer**



Beervana 2012

Phil Cook

### The Fundamentals

- Embrace subjectivity
- Understand its limits
- Arm yourself with a little knowledge
  - Styles, timing, glassware and temperature
  - Recommendations from brewers and drinkers
- Experiment, and pay attention
  - A notebook, or a smartphone (RateBeer, Untappd)

#### The Last-Resort Memory Aid

#### **Beer Diary**

Tastings and ramblings and whatnot



← Post-GABS Afternoon Taphouse Mooch

Funk Estate Launch / Black IPA →

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Prior to May 2012, posts were back-dated to the time of their original pen-and-paper *Diary* entries and podcasts were given arbitrary dates so as to fit in a nice 'reading order' on the front page. It really was terribly confusing,

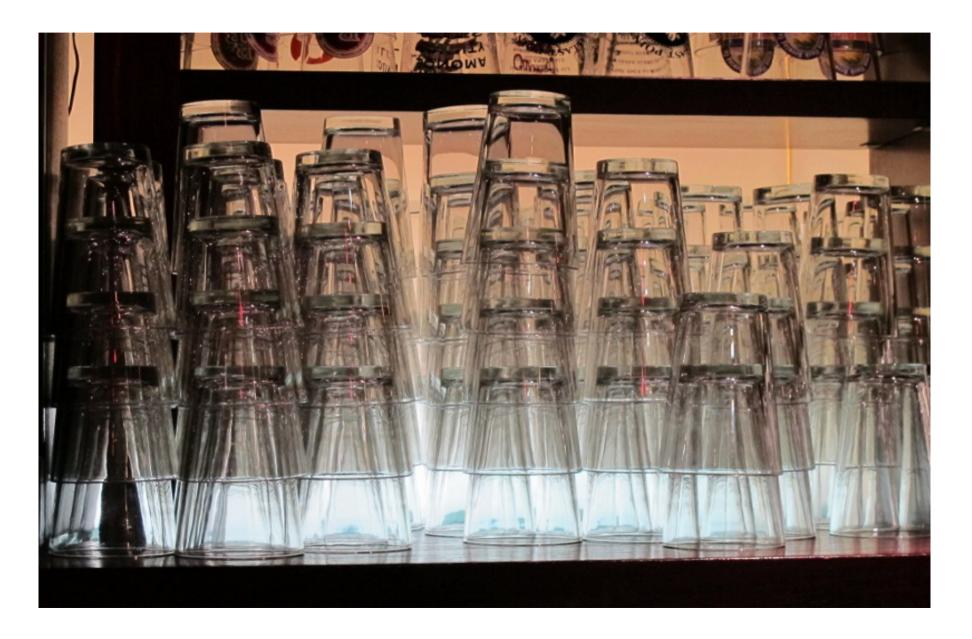
#### Yeastie Boys 'Gunnamatta'

Posted on June 30, 2012 by Phil



It's rather fitting that, now I've finally finished uploading my GABS Weekend notes, I actually have a proper *Diary* entry for the beer that *started* my trip. At the preposterously unfortunate time of fourthirty in the morning — around-about when I'd

#### **Glassware: Rule Number One**



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• Use a glass

#### **Glassware: Rules #2 - #∞**

- Tall glasses for:
  - Lighter (enhances pale colours), livelier (helps maintain head and carbonation), simpler more thirst-quenching beer.
- Wide glasses for:
  - Heavier (allows warming...), more complex (swirling brings out aroma), slower more sit-and-sip beer.
- Special glasses for:
  - Mostly just the fun of it.

# Three Boys Golden Ale: A Borderline Case

- From Christchurch, 4.5% ABV
- Golden ale "Thinking Man's Lager"? — almost a hybrid style
- Glassware isn't as simple as lager v ale (e.g., wheat beers are ales)
- Thoughts?
- Leads nicely on to temperature...



## Three Boys Golden Ale: Suggestions on the Label

three boys brewery

STORE COOL AND IN THE DARK FOR BEST FLAVOUR SERVE AT 8-11°C APPROX. 1.7 STANDARD DRINKS 4.5% ALC/VOL

Three Boys ask that you drink responsibly or not at all

#### **Temperature: General Rules**

- The usual and probably wrong stories:
  - Mainstream beer (esp. lager): very, very cold indeed
  - British "real ale" (and similar): room temperature
- Better: somewhere in the middle, say 4°-14° ish
- Lower temperatures:
  - Refreshers, light lagers, wheat beers, pale ales
- Warmer temperatures:
  - Pale ales, porter / stout, dark and broody sippers

#### **Temperature: Effects**

- Warmer temperatures will bring out *more*:
  - Aroma
  - Flavour/s (esp. sweetness and bitterness)
  - Carbonation (i.e., it'll escape)
  - Everything else including volatiles and *faults*

## **Moa Imperial Stout**



- From Blenheim, 10.2% ABV
- Website advice: serve just below *room temperature*
- Pinot Noir barrel-aged
- Thoughts?
- Suitably night-cappish, for the last half hour...

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## **Cheers! (And: Last Call...)**



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