

# 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*



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[Funk Estate Launch / Black IPA →](#)

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### 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 four-thirty in the morning — around-about when I'd

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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,

# Glassware: Rule Number One



# **Glassware: Rule Number One**

- 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





# 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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