

GUIDE TO BEER GLASSWARE

GERMAN

AMERICAN

BRITISH & IRISH

BELGIAN

FOOTED PILSNER

May have a longer stem. Suitable for German and Czech/Bohemian Pilsners.



MASS

Liter-sized glass associated with beer gardens and Oktoberfest. Can be used for any lager less than 6% ABV.



WEIZEN VASE

Accommodates half liter of beer plus sizeable head. Curvier versions seen.



STANGE

Used to serve Kölsch, often in 0.2 liter size.



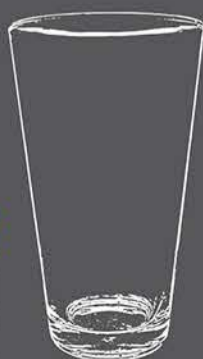
WILLI BECHER

Classic shape suitable for all European lagers.



SHAKER GLASS

American cocktail shaker adopted for beer. Can be used for any American style of a reasonable alcohol content.



PUB MUG

The dimpled mug has a slight retro feel. Used for any classic British or Irish ale.



NONIC PINT

Every day pub glass suited to any British or Irish ale.



TULIP PINT

Commonly associated with Irish Stout but may be used for any British or Irish ale.



GOBLET

Heavier chalice shape used for some Trappist & Abbey ales and some Belgian pale ales.



TULIP

Good utility glass suited to many Belgian styles from saison to blond ales.



FRENCH JELLY GLASS

Associated with Witbier but similar shapes used for lambics, Flanders Red, etc.



SNIFTER

Smaller glass for higher alcohol beers across all cultures: barleywines, eisbocks, imperial stouts, barrel-aged beers, etc.

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