

# BEER GLASS GUIDE

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*Chicone's*  
**LIQUOR MART**



## SHAKER PINT

### DESIGN BENEFITS:

Known for being versatile & inexpensive

### HISTORY:

Used universally in the bar industry as a cocktail shaker. Not ideal for highlighting flavor or aroma of beer

### BEER STYLES:

Ciders, Ales, low gravity beers



## NONICK PINT

### DESIGN BENEFITS:

Notched walls and tapered mouth makes it easy to hold and drink from

### HISTORY:

Developed in England in the 1960's

### BEER STYLES

Ciders, Ales, low gravity beers



## TULIP

### DESIGN BENEFITS:

Tapered shape maintains head and aroma, important for yeast-forward beers

### HISTORY:

Long favored by wine, champagne and beer aficionados for creating the ultimate olfactory experience

### BEER STYLES

Belgian and French Ales, Sour beers



## SNIFTER

### DESIGN BENEFITS:

The short, deep bowl and tapered mouth are ideal for beers with strong flavors and aromas

### HISTORY:

Made popular by brandy and cognac in the 20th Century

### BEER STYLES

Barleywines, Imperial Stouts, Scotch Ales, Double IPAs



## WEIZEN

### DESIGN BENEFITS:

Tall, distinctive taper with a narrow base holds head and aroma

### HISTORY:

Developed for highly carbonated Bavarian wheat beers

### BEER STYLES

Wheat beers



## STANGE

### DESIGN BENEFITS:

The tall, cylindrical shape is meant to intensify the flavor and aroma of delicate beers

### HISTORY:

Stange is a German word meaning "rod" which is a reference to the glass shape

### BEER STYLES:

Kolsch, Gose



## GOBLET

### DESIGN BENEFITS:

Thick walls and wide mouth are ideal for heavy, malty beers

### HISTORY:

Decended from ancient works of art with sculpted designs and metallic embellishments

### BEER STYLES:

Belgian Ales



## FLUTE

### DESIGN BENEFITS:

Long, narrow shape maintains carbonation in effervescent styles.

The long stem keeps hands from warming beer

### HISTORY:

The champagne glass of beer

### BEER STYLES:

Wild and Sour Ales, Fruit Beers, Bocks



## PILSNER

### DESIGN BENEFITS:

Best suited for light beers, the elegant, narrow shape shows off color, clarity and effervescence while maintaining head

### HISTORY:

Developed in Pizen, Bohemia in the late 1800's

### BEER STYLES:

Lagers, Pilsners, Bocks, Witbiers



## STEIN

### DESIGN BENEFITS:

Heavy and sturdy with a handle, this glass is made for high volume drinking

### HISTORY:

Traditional English and German steins were mad of stone and later evolved to pewter or glass

### BEER STYLES:

Ales, Lagers, Bocks