Bubbles clinging to the sides of beer glass

**SOURCE**
Improperly rinsed/discharged glassware causing some form of residue on the inside.

**EXPLANATION**
Bubbles don’t stick to clean glass, thus, this must be sticking to some residue that is creating a nucleation site: grease, food particles, soap or sanitizer.

**VERDICT**
Bubbles are just as unpleasant as lipstick on the rim of a glass of a spilled/chipped glassware. The only thing that should be in your beer glass is beer.

Frosted Glasses

**SOURCE**
Restaurants that don’t have a chiller.

**EXPLANATION**
Extremely cold temperatures make it difficult to consume and smell beer; ice creates unwanted foaming, and hopefully it’s just frozen water and not food sanitizer! Yuck!

**VERDICT**
While annoying to those of us who want to taste our beer, the cold has no lasting effects, and the beer will eventually warm up to a comfortable temperature.

No Glass

**SOURCE**
Restaurants that don’t have a chiller.

**EXPLANATION**
Unless you are looking to just funnel beer down your throat, serving beer without a glass takes away many aspects of the craft beer experience that we have learned to love.

**VERDICT**
Easy fix, just ask for a glass.

Cloudy Beer/UFOS

**SOURCE**
Precipitated protein or tannins; yeast that has not fallen out of solution or been filtered.

**EXPLANATION**
Cold, or high-gravity beers can have a high level of haze or hazy beers are expected to be cloudy because they are unfiltered.

**VERDICT**
Not all beer needs to be crystal clear, and vintage beers will break down with age, but huge yeast chunks might be symptomatic of greater problems.

Papery flavor, aroma or sensation

**SOURCE**
Beer stored for an extended amount of time, stored at improper temperature; or introduction of oxygen to the beer.

**EXPLANATION**
In almost all cases, oxygen and beer don’t mix well. Improperly storing beer or allowing warmer temperatures will accelerate the oxidation of beer.

**VERDICT**
A certain amount of oxidized character is up to a subjective amount of what is tolerable, but any, color, sourness, or flatness is not desirable. Storing management is appropriate.

Butterscotch/buttery flavor, slick palate sensation

**SOURCE**
Butter.

**EXPLANATION**
A yeast- derived compound that has a characteristic flavor of popcorn butter. Chances are there will be a tell-tale sign of bacterial contamination or beer spoilage caused by dirty draught lines.

**VERDICT**
Grossing out, some yeast types are known for their diacetyl character; in this case the runt of the litter predated by who made them and who canned them. While this is a bad message, it won’t get mixed up with the draught lines as unsanitary.

 Sulphurous, cooked/creamed corn - like character

**SOURCE**
DMG: ingredient derived by production or contamination.

**EXPLANATION**
DMG or Dimethyl sulfide is present in sour beers, pale malt beer and all stouts, and can serve as corn as an ingredient.

**VERDICT**
Normally occurring, some yeast types are known for their diacetyl character; in this case the runt of the litter predated by who made them and who canned them. While this is a bad message, it won’t get mixed up with the draught lines as unsanitary.

Sour/tart beer character, vinegar, sour milk

**SOURCE**
Any number of intentional or unintentional souring agents. These can be sourced from unclean brewing areas, equipment, used wire barrels, intentional inoculation or straight through an open window.

**EXPLANATION**
Feasty, microbolic and wild yeasts that can infect beer anywhere from the start of a brewing process to it’s final cooling down. Normal brewing techniques will diminish the character in most beer styles, as some styles it is acceptable (American-style Cream Ale); Contaminated draft lines will also produce DMG, which is unacceptable.

**VERDICT**
Proper understanding of sour beer styles can go a long way in deciding whether the beer is meant to exhibit the character. An informed server should be able to answer this if you’re not sure.

Wrong Beer

Things happen.

**EXPLANATION**
If you order a stout and get a pale-colored beer, I think that’s pretty obvious.

**VERDICT**
You should get the beer you ordered.

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