

The Perfect Pint

Lager

STEP 1

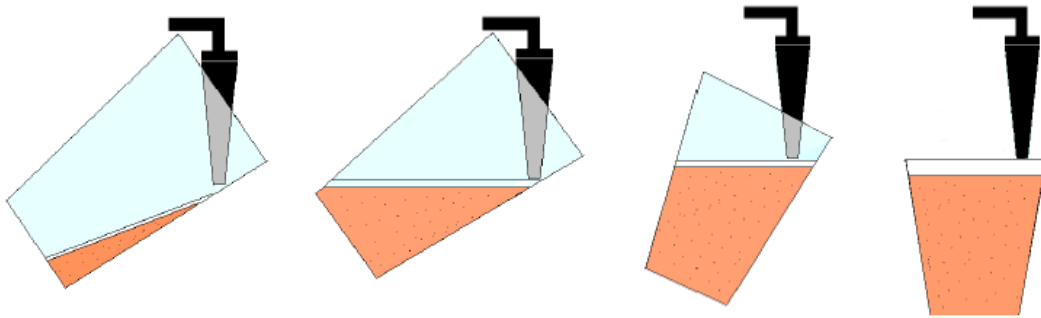
Take a cool, clean, dry, branded glass.

STEP 2

Hold the glass under the tap at an angle of 45 degrees.

STEP 3

Pull the handle forward until it is horizontal and fill the glass to between 15mm and 20mm (about $\frac{3}{4}$ ") from the top (approx one fingers width). Never put the tap spout into the Beer. Finish off by bringing the beer head to the top of the glass line.

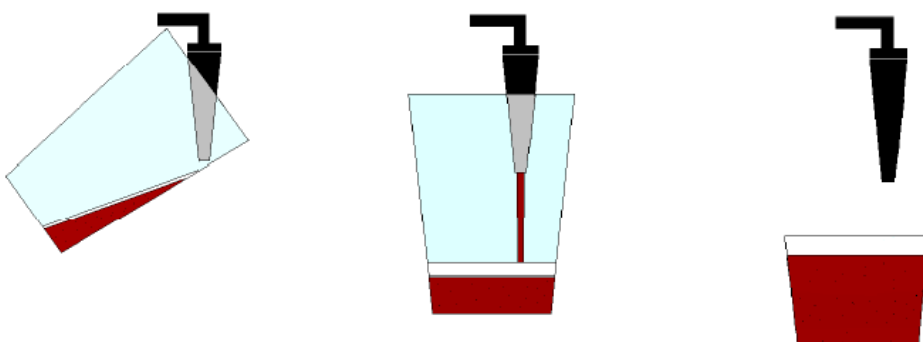


Bitter

Bitter is not as gassy as lager so it is easier to pour.

1. Hold the glass at an angle and touch the tap to the side of the glass.
2. Allow the bitter to flow until it reaches about a quarter of the way up the glass to form the head.
3. Straighten the glass and let it fill.

With these simple tips, you'll be pouring the perfect pint in no time. Remember to be patient and take your time.



Guinness

Step One: The Glass

The bartender takes a dry, clean branded glass, which should be a 20-ounce tulip pint glass. The internal aerodynamics of a tulip glass allows the nitrogen bubbles to flow down the sides of the glass, and the contour 'bump' in the middle pushes the bubbles back to the centre on their way up.

Step Two: The Angle

The glass should be held at a 45-degree angle under the tap. The tap faucet should not touch the tulip glass or beer. If you just hold it straight under the faucet, you'll get a big block of bubbles and a fish eye.

Step Three: The Pour

Let the beer flow nice and smoothly into the angled glass and fill it up three quarters of the way.

Step Four: The Head

Let it settle. (approx 119.5 secs) On the way through the faucet, the beer passes through a five-hole disk restrictor plate at a high speed, creating friction and bringing out nitrogen bubbles. The bubbles are agitated now -- they can't go back into the solution, so they flow down the interior sides and back up the middle -- but they can't escape. So they build this wonderful, creamy head on top. It's like an architect building a strong foundation.



Step Five: The Top-Off

Once it settles, you want to fill up the glass and top it off. You allowed it to settle, you created a domed effect across the top of the pint, and now your head is looking proud over the glass. That's the perfect vision of the perfect pint.

Step Six: The First Sip

You drink with your eyes first. The cosmetic look of the pint is critical to the Guinness experience. We don't want anybody just putting liquid in a glass.

REMEMBER: NEVER EVER HOLD A GLASS AT THE TOP OR EVEN NEAR THE TOP