

## Are all glasses created equal?

You've certainly noticed them when you go to the bar: rows and rows of beer glasses, some tall and thin, others bulbous and handled. But does the shape of the glass really matter that much?

And do you hold the glass by the stem or not?!

Every beer glass serves a distinct purpose, allowing you to appreciate different characteristics of the beer, be that hoppy aromas, a thick, fluffy head, or a slight effervescence. Here are the seven beer glasses we feel every home with a fridge can't live without!

### **Tulip**

Tulip glasses, with their signature floral shape, provide space for a solid "head" (that's the mousse/foam that sits on top of your beer) and bursting aromas. This shape lends itself well to barley wines, strong ales and Scotch ales.

### **Goblet**

Goblets are perfect for appreciating complex aromas during that first gulp. Also referred to as a *chalice*, this is THE glass for those big Belgian beers. Think dubbels, tripels, quads or anything brewed in an abbey. Amen!

### **Snifter**

Anybody else picturing sipping cognac in weathered leather armchairs while puffs of cigar smoke fill the room? Just me? Anyway, the snifter, also known as a *balloon glass*, is the perfect recipient for ales aged in barrels. Hold these glasses by the stem to avoid the heat from your hands warming the inside. *BEER HACK*: Don't have the space to add another beer glass to your collection? Try a red wine glass instead. You'll be able to get as many rich aromas out of a beer as you would from that big heavy Syrah.

### **Pilsner**

Here's one you probably already have on your shelf. A tall, slightly tapered glass, it's the perfect vessel for sampling pilsners and light lagers.

### **Weizen**

Similar to its pilsner cousin but with gentle curves, these tall, footless glasses bring out the exotic spice or banana notes in traditionally German-style brews. The height provides space for a large, cloudlike head. Indulge in your favorite wheat and rye beers in this glass.

## **Flute**

The first thing that comes to mind here is probably a toast-worthy glass of bubbly. That doesn't have to be champagne! Effervescent beers, fruity beers and Lambics also taste great in these dainty glasses and make for the perfect celebratory beverages. The flute shape helps keep the bubbles alive while offering a gorgeous view of your brew.

## **Mugs**

Made out of thick glass or clay, the handles on the mug keep your hands from warming up the beer - same reason as the stems on a snifter. Lots of different beers from all around the world can be enjoyed in a mug, making this a very versatile option. And why not serve a latte in there between rounds, huh? Hashtag multipurpose hashtag minimalism?

Of course, other beer glasses exist - I'm looking at you *beerboots* - but these seven glasses will certainly get you started. In Belgium, not only does each beer glass have a specific shape, but each beer has its own "logoed" glass (how dare you serve a Chimay in a Westmalle glass?!).

But let's not get snobby about it.