



Beer Glasses

Different glasses yield different results. From traditional pints to specialty stemmed glasses, what you pour into can have a major impact on the taste

What's the difference between a snifter and a flute? No, this isn't the start to a bad joke. It's a legitimate question that you need to consider when deciding how to enjoy your favorite craft beer.

• The Flute

Comparable to, but a bit wider than a champagne flute, the pilsner flute is a tall, slender glass most popular for the unique, ultra-tall view of beer that it conveys when full.

Fill it up and watch the bubbles take a long journey from the bottom to the top of this narrowly designed glassware.

Avoid pouring your craft beer directly to the center and instead take special care to use the tall sides and rotate the glass slightly as you pour.

• The Handled Stein

If you've been to an Oktoberfest, you know that this glass and German beer make a great combination.

The dimpled sides and handy handle combine to provide a unique, convenient beer-drinking experience. Having a handle also helps reduce the amount of heat transferring from your hands that can quickly warm a beer.

The thickness of the stein's glass can withstand clinking and dropping, in most cases, while the wide mouth promotes effortless drinking.

• The Snifter

Oddly shaped and best suited for strong beers, the snifter is a craft beer favorite. Its large round bottom curves into a narrow top to optimize beer flow and fluidity.

The short stem and cupped bottom make the snifter the perfect glass for serving brandy, which is how this glass is traditionally used. But it also serves as a fine home for your craft beer.

Turn your glass to about 30 degrees and start your pour down the inside of the narrow top, letting the beer swirl into the bottom. This helps release the rich flavors of your favorite brew.

craft BEER BY THE NUMBERS

The operation of craft brewing has never been more popular. In 2017, the number of breweries reached an all-time high and shows no signs of slowing down.

Check out these statistics from the American Brewer's Association to see just how big the phenomenon is becoming.

- There are more than 6,000 breweries operating in the United States.
- 83% of adults aged 21+ live within 10 miles of a brewery.
- Full-time craft beer jobs have seen a 7.5 percent increase since 2014.
- There are more than 2,700 certified independent breweries, accounting for more than 75 percent of independent craft beer production.
- Tourism is growing. Average craft drinkers are visiting 3.5 breweries near their homes and 2.5 establishments within two hours' driving distance.
- In 2016, donations from craft brewers to charitable causes in 2016 reached \$73.4 million, up from \$71 million in 2014.
- More than one million homebrewers produced over 1.4 million barrels of beer. These hobbyists were responsible for 1 percent of the total beer production in the United States.
- A humorous consumer awareness campaign to raise \$213 billion to purchase Anheuser-Busch garnered more than \$3.7 million from craft beer enthusiasts.
- In 2017, the overall U.S. beer volume sales were down 1 percent. However, craft brewery sales continued to grow at a rate of 5 percent.
- Retail dollar sales of craft beers increased by 8 percent, up to \$26 billion. It accounts for over 23 percent of the U.S. beer market.