

## SERVICE OF BEER

Most pubs serve draught beer which is dispensed through a tap. Pubs in India are gaining

more

popularity, especially amongst the youth. The waiter serves any of the following beer to the guest, depending on the type of beer available

in the establishment and guests' preferences.

Draught beer

- Canned beer

Whatever may be the type, the following points must be ensured while serving the beer

- Bottled beer

- Use clean appropriate glass without any traces of grease, finger marks, or stains.

Serve at correct temperature. . Pour beer with just enough head.

.

The glasses used for the service of beer are Half pint/pint tankards (10 fl oz/20 fl oz) for

draught beer

- Beer mug for bottled beer

12 oz beer goblet for guinness/bass • Lager glasses for lager

The ideal temperature range for the service of beer is 13-15°C (55-59°F). Ale is best served at 12°-14°C (53°-57°F) and lager is best served at 7-10°C (45°-50°F) Room temperature for bottled brown ale, stout, barley wine. and Trappist beer is 16-18°C

(61°-65°F).

Most Indians and Americans prefer drinking all kinds of beer chilled

Service of Draught Beer

Draught beer is dispensed through any of the following ways:

Manual pull-beer engine

Free-flow tap • Beer meters

Electric cellar pump or impeller

Manual beer engines are pumps pulled by hand. It is traditional method of raising the beer. Some engines apply CO<sub>2</sub> pressure on to the beer downwards and take in a measured quantity of beer when

a button is pressed.