

birrateque

design glass for craft beer









Discover how the quality of the glass, the shapes, and design of Luigi Bormioli's products make the difference. BIRRATEQUE™ collection has been developed in collaboration with Centro Studi Assaggiatori (International specialists of sensory analysis). Every Beer Style has unique organoleptic characteristics, for this reason each specific Beer Style should be served in the appropriate glass so that all its organoleptic features will be emphasized.

The shapes and dimensions of this new glassware collection are the results of studies, research, and tests:

- Glass shape and glass quality influence the color, aroma, and the taste of beer. The glass shape must match the Beer Style that is poured into it.
- The right glass will bring forward the true flavors of the beer.
- The internal volume of the glass must be greater than that of the beer poured into it in order to create an adequate aromatic chamber (head space).

Only in this way it will be possible to experience the true aromas of the beer. On the contrary, if the glass is filled up to the rim the aromatic molecules of the beer will drift out and vanish in the surrounding environment and its flavor will be distorted.



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(1)

Suitable diameter of the rim to reduce the speed in which the beer is delivered into the mouth giving sufficient time to the taste buds to recognize the taste elements appropriately.

(2)

Laser-cut fine rim: 1.2 mm thickness avoids turbulence and guarantees a pleasant mouthfeel.

(3)

Chimney to balance the aromas.

(4)

Head Space (Aromatic Chamber)

(5)

Bowl shape incurved specifically for each Style of Beer to capture the right aromas.

(6)

Foam (Head): "aromatic conveyer" avoids the oxidation of beer without altering the level of bitterness.

(7)

Narrow stem: easy and pleasant to hold and it reduces heat transfer from hand to beer.

(8)

Base: Stable.

(9)

Foam Control System: Laser etched circle helps maintain a fine and persistent stream of bubbles replenishing the head and releasing the aromas at the same time.

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11808/02

42 cl - 14 ¹/₄ oz h 20 cm - 7 ⁷/₈" Ø 8.9 cm - 3 ½"

Case Pack: 24

A universal stemglass for the sensory analysis of all craft beers. Designed as a technical instrument yet light and elegant; the perfect instrument for master brewers.

It aathers the foam in a fine and compact layer and enhances the specific aromas of any craft beer characterizing the aromatic spectrum, giving this stemglass an edge in comparison to the traditional beer glassware.



11829/01

50 cl - 17 oz h 14.6 cm - 5 ³/₄" Ø 9.5 cm - 3 3/4"

Case Pack: 24

Compact in its dimension yet with a characteristic shape it is a technical tasting instrument with a young and cute appearance.

Light and robust it is perfect both at home and for tastina

Its shape highlights the particular cider's flavors and aromas linked to sweetness such as fresh fruit and pastry emphasizing the foam firmness and the effervescence.

IDEAL FOR:

Cider Hard Cider Fruit Cider Scrumpy Pear



11825/01

54 cl - 18 ¹/₄ oz h 18.4 cm - 7 1/4" Ø 8.8 cm - 3 ½"

Case Pack: 24

The tapered and light shape combines artistic harmony and technical precision. The balanced design makes it a passe-partout and the shape and size of the stem makes it easy to handle in all occasions.

It confers to the IPAs a fine and compact foam bringing out the hops and citrusy aromas.



12461/01

54 cl - 18 1/4 oz h 20.4 cm - 8 " Ø 7.7 cm - 3 "

Case Pack: 24

The linear shape, a scientific take on the classic cylindrical glass, combines informality and advanced techniques: the solidity of the stem contrasts with the refined rim, making it the ideal expert tool for everyday use.

The Pilsner highlights the compactness of the foam and the distinctive fragrances, especially citrus fruits, that may otherwise be hidden.

IDEAL FOR:

Double/Imperial IPA American IPA English IPA

IDEAL FOR:

Pilsner Light Lager











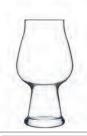
12462/01 PREMILIM SNIFTER

56 cl -19 oz h 17.4 cm - 6 ⁷/₈" Ø 9.7 cm - 3 ¾"

Case Pack: 24

A technical glass for special beers, The Premium Snifter transforms the Tulip glass, beloved by experts, into a vital tasting tool.

It is a solid, heavy, and practical glass. For special, structured and complex beers, it provides aromatic depth, bringing the most valuable notes to the foreground: floral, citrus, fruity.



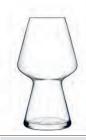
11826/01 STOUT/PORTER

60 cl - 20 1/4 oz h 17.8 cm - 7" Ø 9.5 cm - 3 3/4"

Case Pack: 24

Sized but sinuous, elegant and well balanced according to enthusiasts and experts this is the perfect instrument for the tasting of full-bodied craft beers.

Its shape makes it particularly discerning as it accentuates the specific flavors of dark beers: toasty malt, coffee, spices, caramel and dried fruit.



11828/01

75 cl - 23 ½ oz h 18.4 cm - 7 ½" Ø 10.5 cm - 4 ½"

Case Pack: 24

The style is futuristic and original, designed to impress. The solid grip gives importance and sense of strength while the dimension and the angular shape of the bowl concentrates and amplifies the aromas.

It enhances the floral and the fruity aromas typical of light seasonal craft beers, bringing out the sweetness and emphasizing the effervescence.



11827/01

78 cl - 26 ½ oz h 18.8 cm - 7 ⅓8″ Ø 10.2 cm - 4″

Case Pack: 24

The wide and rounded shape of the bowl, the remarkable dimension and its pleasant grip make this tumbler perfect for craft beer tasting in contemporary settings with casual elegance.

The bowl shape incurved at the rim delivers the specific Wheat aromas amplified to the nose; from the citrusy and fresh fruit to the scent of grains.

IDEAL FOR:

Belgian Style Beer Dark Lager Wild/Sour Beer Specialty & Hybrid Beer

IDEAL FOR:

Baltic Porter Irish Dry Stout Milk Stout Oatmeal Stout Oyster Stout Bock

IDEAL FOR:

Kriek Framboise Bière De Garde Holiday Spiced Beer Bock

IDEAL FOR:

Dunkel Weizen Doppelbock Berliner Weisse Gose Lambic Belgian Witbier