





HISTORY OF BEER

Beer is a beverage that has been in our lives since 10.000 B.C. History of beer begins with the discovery of wild barley by human beings for the first time in the vicinity of today's Şanlıurfa in Mesopotamia in the hunter – gatherer period. It is known that barley was converted into a nutritive beverage by being grinded between two stones and by being mixed with water, and that the residue liquid was fermented with the wild yeasts in the environment accidentally and was converted into beer by itself. This beverage, which was favoured a lot later and which was a kind of beer, began to be consumed daily.

In the course of time, Sumerians, Hittites and Babylonians continued to produce beer. It is known that the Babylonians were producing 20 types of beers by adding various spices in the beer, such as clove and resin etc., and it also known that the Code of Hammurabi, which is the first written law in history, includes provisions on beer.

In time, beer was brought to Ancient Egypt and from there to Europe in the Middle Age. With the prevalence of epidemics such as typhoid and cholera spreading from sewages of growing cities in Europe, the popularity of beer, which does not carry any disease in comparison to contaminated water, increased rapidly. In the same period, monks began mass beer production in monasteries, and beer has become the daily beverage of public.

Beer has taken its current form with the occurrence of industrial revolution and technological developments. Beer was pasteurized as a result of the studies that Louis Pasteur made on yeast, and thus, it obtained a certain amount of shelf life. Also, Pasteur contributed to standardization of beer by isolating beer yeast.

In 1980s, small scaled craft beer manufacturers, who were producing very different beers against the domination of the market by large manufacturers, began to emerge. Diversity continues to increase thanks to craft beer manufacturers. World of beer is a complex world, like the world of wine and whisky. Today, beer specialists assume that there are 40.000 kinds of beers that source from 140 types in total.

BEER INGREDIENTS

Beer is manufactured from 4 main ingredients that are indispensable. These are barley malt, hop, water and yeast. Each of these raw materials make a different contribution to the taste of beer.

➔ MALTED BARLEY:

Main grain that is used in production of beer is barley. It is dampened and germinated after being harvested, and then, it is converted into malt by being roasted, i.e. malted barley refers to the germinated and then roasted form of barley. Starch that is available in malt ensures that formation of alcohol in beer. In this case, amount of malt used determines the ABV of the beer. Also, malt brings a bready, grainy, full and well-rounded aroma to the beer. Finally, roasting level of malt determines the colour of beer. Beers that are manufactured from deeply roasted malts are in brown and black. Malts that are roasted in moderate level bring an orange, amber or red colour to the beer. Beers that are manufactured from lightly roasted malts are pale gold or gold.

➔ HOP:

Hop is a plant that looks like ivy and that has cones. There are various types of hops, and it brings a certain amount of bitterness and aroma to the beer. Its amount of usage, type that is used and stage, in which it is used during production process, determine the bitterness level of the beer. In addition to bitterness, it also brings various aromas to the beer, such as citrus, flower, grass, resin and pine etc.

➔ YEAST

Yeast is a single-celled micro-organism that may not be observed visually, and it is a critical ingredient, which ensures that the maltose that is available in malted barley is converted into alcohol by being broken. Two yeast families are used in the world of beer: Ale and Lager. Beers that are manufactured with Ale yeast have more of a fruity aromas, while the beers that are manufactured with Lager yeast are less aromatic, more refreshing and thirst-quenching in general.

➔ WATER

Most of beer is comprised of water. Therefore, beer factories are generally established in the vicinity of a quality spring. Also, mineral structure of water, ph level and hardness of water contribute to the flavour of beer.

BEER & GLASS

It is advised to drink beer from a glass rather than a bottle at all times. Drinking beer from a bottle causes bloating feeling due to the air swallowed together with the beer because of the narrow rim of a bottle.

Also, due to the narrowness of bottle rim, it becomes harder to smell and taste the aromas of the beer. In case beer is served in a glass instead of a bottle, aromas from the hop, the malt and the yeast may be perceived with ease and pleasure.

Each type of beer has a unique flavour profile, foam and service temperature. Therefore, beer glasses are designed in consideration of the characteristics of the type of relative beer. The design of the glass of a beer, foam of which is very dense and abundant, and the design of the glass of a flabby beer, foam of which dims down more rapidly, are very different from each other. Likewise, glasses that are suitable for beers, flavours of which are very dense and dominant, and designs of glasses that are suitable for beers, which have more delicate flavours, shall be very different from each other. Therefore, it is very important to serve beer in the right glass in order to feel the appearance and various aromas of beer in the best and most ideal way.



FOOTED PILSNER

Footed Pilsner glass is ideal generally for Pale Lagers and Pilsners, whose aromatic characteristics are not very dominant and which have herbal, floral and grainy notes. Slight opening of the glass towards the rim makes sure that the delicate aromas of these beers are felt more easily. Thanks to the thickness of the glass available in its bottom, this glass stores coolness at the bottom, and assures that the served beer is kept cool for a longer period.



SUITABLE BEER TYPES

GERMAN PILSNER

PILSNERS FROM THE WORLD

PALE LAGER



41099 - ÇIN ÇIN

405 CC

STEMMED PILSNER

Stemmed Pilsner glass, which is short and has a thick stem, is a glass suitable for low-moderate aromatic Lagers and Czech Pilsners.

The stem prevents the heat of the hand from being transmitted to the beer, and ensures that the beer is served in a glass to remain cool for a longer period. Thanks to its durable structure, it is ideal for intense usages, such as pubs etc.



SUITABLE BEER TYPES

BOHEMIAN PILSNER

PALE LAGER



STEMMED PILSNER



44169 - TULIPE
385 CC



44417 - BISTRO
400 CC



44793 - PRIMETIME
450 CC



44882 - CAPRI
350 CC



44889 - SALUTE
500 CC



44995 - MALDIVE
370 CC



440032 - CHEERS
390 CC



44493 - CHEERS
290 CC



440126 - DRAFT
568 CC



440122 - DRAFT
510 CC



440121 - DRAFT
380 CC



440214 - DRAFT
300 CC



440125 - DRAFT
284 CC



440119 - DRAFT
250 CC



440234 - ALLEGRA
600 CC



440224 - ALLEGRA
300 CC

PILSNER III

This glass, which reminds the shape of a vase, is an ideal glass for Lager beers with delicate aromas thanks to its rim that widens upwards.

Widening of its rim assures that the light flavours available in the beer are perceived more comfortably. It is a durable glass. Thick base of the glass ensures that the glass is more balanced, and by storing cold in its base, it also makes sure that the served beer remains cool for a longer time.



SUITABLE BEER TYPES

GERMAN PILSNER

VIENNA LAGER

PALE LAGER



420497 - CERVEZA
568 CC



420158 - CERVEZA
340 CC



42199 - PUB
320 CC



42295 - PETRA
390 CC

PILSNER IV

PILSNER IV

Its slim waist makes it easier to hold the glass, and its widening and then narrowing rim helps to support the beer head. Widening area of the glass assures that the aromas are unfolded, and its narrowing rim ensures that the aromas are gathered. Thickness of the base of the glass provides a more balanced glass, and makes sure that coldness is stored in its body.



SUITABLE BEER TYPES

GERMAN PILSNER

VIENNA LAGER

CREAM ALE



42289 - WEIZENBEER

710 CC

WILLI BECHT

It is a beer glass that is noticed particularly in Germany. The glass takes a slightly conic shape upwards. This characteristic of the glass makes the flavours of the beer trapped at the top of the glass and to be felt more intensively.

It is a glass suitable for both pale and dark Lager beers. It is also suitable for Lager beers with intense smoky aromas.



SUITABLE BEER TYPES

**MUNICH HELLES, GERMAN
EXPORTBIER, OKTOBERFEST,
MARZEN, MUNICH DUNKEL,
SCHWARZBIER, HELLES BOCK,
DUNKLES BOCK, DOPPELBOCK,
CLASSIC RAUCHBIER**



42207 - JUBILEE
620 CC



42177 - JUBILEE
465 CC



42097 - JUBILEE
325 CC



42087 - JUBILEE
315 CC



42077 - JUBILEE
265 CC



42462 - JUBILEE
235 CC

STEIN

It is a very durable glass with a handle and thick glass. It is suitable for moderate-low aromatic Lager beers. This glass, which is also suitable for Lager beers with high alcohol content, ensures that the beer remains cold for a longer period since it prevents body temperature from being transmitted to the beer thanks to its handle. It is the type of glass that is preferred particularly in beer festivals. It is named after ancient ceramic German beer glasses.



SUITABLE BEER TYPES

**MUNICH HELLES, GERMAN
EXPORTBIER, OKTOBERFEST,
MARZEN, MUNICH DUNKEL,
SCHWARZBIER, HELLES BOCK,
DUNKLES BOCK, DOPPELBOCK,
CLASSIC RAUCHBIER**



55229 - PUB
660 CC



55129 - PUB
500 CC



55299 - PUB
395 CC



55369 - CASABLANCA
685 CC



55359 - CASABLANCA
375 CC



55049 - BREMEN
355 CC



55039 - BREMEN
300 CC



WEIZEN VASE

WEIZEN VASE

Narrow at the bottom and wider at the top, it is a beer glass ideal particularly for wheat beers. Rim of the glass becomes slightly narrow after being widened. It is suitable for thick and moussy head. Narrowing that is made on the rim, makes the foam stick up, makes it look beautiful and assures that the foam lasts longer. Its body, which is narrower at the bottom and wider at the top, ensures that the characteristic aromas (banana, tropic fruits and sweet spices) are transferred to the nose.



SUITABLE BEER TYPES

**HEFEWEIZEN,
WEIZEN,
WEISSBIER,
DUNKELWEIZEN,
WEIZENBOCK**



42136 - WEIZENBEER
1345 CC



42756 - WEIZENBEER
665 CC



42126 - WEIZENBEER
520 CC



42116 - WEIZENBEER
415 CC



42106 - WEIZENBEER
280 CC



42096 - WEIZENBEER
65 CC

STANGE & ALTBIER GLASS

Stange is plain cylinder shaped glass, in which Kölsch beer of Cologne is served. It is generally suitable to serve 200 ml beers. Thus, beer is consumed easily without getting warm. Hollow trays that are referred to as "Kranz" play a critical role in establishing their forms.

Altbier Glass reminds Stange beer glasses. It is designed a bit wider and shorter than Stange glasses. Stange is named after the word of "rod" in German, which refers to the shape that the glass reminds.

 SUITABLE BEER TYPES 
**KÖLSCH,
DÜSSELDORF ALTBIER**



STANGE & ALTBIER GLASS



42273 - ISTANBUL
590 CC



42263 - ISTANBUL
485 CC



42253 - ISTANBUL
380 CC



42082 - KÖŞEM
380 CC



62008 - HOLIDAY
375 CC



41842 - LONDON
570 CC



41832 - HIBALL
480 CC

T



41422 - HIBALL
340 CC

T



41412 - HIBALL
285 CC

T



52299 - PARMA
325 CC



42894 - SIDE
360 CC



42949 - TANGO
440 CC



42885 - CENTRA
365 CC



42198 - TUBO
345 CC



41990 - TUBO
245 CC



42178 - TUBO
235 CC



42179
247 CC

T

TULIP & SNIFTER

As is evident from its name, these are stemmed beer glasses in the form of tulip. It is suitable for Belgian Ale beers, which are very aromatic. It is a beer glass, whose lower body is wide and whose rim is narrower. Its wide lower body collects all of the fruity and spicy aromas. All collected aromas may be felt intensively thanks to its narrowing rim.

Although snifter glasses, which is close to the form of tulip, are generally preferred to serve brandy, it is a type of glass that may be suitable for any Strong Ale type beer with strong flavours and high alcohol content. Also, these glasses have sufficient amount of volume to carry intense and long lasting head of bottle conditioned beers.



SUITABLE BEER TYPES

DOUBLE IPA, IMPERIAL IPA, AMERICAN STRONG ALE, SAISON, BIERE DE GARDE, BELGIAN SPECIALTY ALE, BELGIAN TRIPEL, BELGIAN GOLDEN STRONG ALE, ENGLISH OLD ALE, STRONG ALE, AMERICAN STRONG ALE, BARLEYWINE, RUSSIAN IMPERIAL STOUT, STRONG SCOTCH ALE, EISBOCK



TULIP & SNIFTER



440244 - DRAFT
600 CC



440121 - DRAFT
380 CC



440125 - DRAFT
284 CC



440119 - DRAFT
250 CC



440227 - DRAFT
460 CC



440247 - DRAFT
390 CC



44872 - CAPRI
380 CC



44835 - CHARANTE
680 CC



44825 - CHARANTE
543 CC



FRENCH JELLY GLASS

It is an ideal glass particularly for Belgian wheat beers that have an aromatic character. It is named as French Jelly Glass since the French serve jam in such type of glasses. It is a glass that is durable for pubs in particular.



**WITBIER,
BERLINER WEISSE**



52719 - CASABLANCA
645 CC



52707 - CASABLANCA
475 CC



52709 - CASABLANCA
415 CC



52718 - CASABLANCA
285 CC



52246 - TEMPLE
480 CC



52236 - TEMPLE
370 CC

Let's
drink!

CHALICE

It is a stemmed glass type that is preferred for Trappist/Abbey and Ale beers with high alcohol content in Belgium.

Form of the upper part of the glass that creates a wide surface ensures that the aromatic character of the beer is perceived easily. It is an heavy and durable glass.



SUITABLE BEER TYPES

**BELGIAN PALE ALE, BELGIAN
SPECIALTY ALE, BELGIAN
DUBBEL, BELGIAN TRIPEL,
BELGIAN DARK STONG ALE**



440237 - TIMELESS

500 CC

NONIC PINT

It is the standard glass type, in which several Ale beers are served in England. Its curve, which may be observed close to its rim, ensures that the glass is held easily.

It is mostly preferred by English pubs because of its durability, and its suitability for various different types of Ale beers.



SUITABLE BEER TYPES

AMERICAN IPA, SPECIALTY IPA, BLACK IPA, ENGLISH GOLDEN ALE, ENGLISH BITTERS, ENGLISH IPA, MILD ALE, ENGLISH BROWN ALE, ENGLISH PORTER, SCOTTISH ALES, AMERICAN PALE ALE, AMERICAN AMBER ALE, AMERICAN BROWN ALE, AMERICAN PORTER, BAL TIC PORTER, AMERICAN STOUT, SWEET STOUT, OATMEAL STOUT, IRISH EXTRA STOUT



T

42997 - NONIC
570 CC



T

42988 - NONIC
340 CC



T

42987 - NONIC
285 CC



TULIP PINT

It is a glass that is identified with Irish Stout beer. Slim waist area of the glass assures that it is gripped easily. It is also suitable for serving other Ale beers in addition to Stout and Porter.

It is mostly preferred by pubs because of its durability.



SUITABLE BEER TYPES

**AMERICAN IPA, SPECIALTY
IPA, BLACK IPA, ENGLISH IPA,
ENGLISH PORTER, IRISH RED
ALE, IRISH STOUT**



42747 - TULIPE
570 CC



42737 - TULIPE
285 CC

CONICAL PINT

It is a glass that is widened conically plainly and with a slight inclination towards the rim. It is a glass that is suitable for several different types of beer. Aromas of the beer may be perceived easily thanks to its wide rim.



SUITABLE BEER TYPES

**AMERICAN IPA, ENGLISH GOLDEN ALE,
ENGLISH BITTERS, ENGLISH IPA, MILD ALE,
ENGLISH BROWN ALE, ENGLISH PORTER,
SCOTTISH ALES, AMERICAN AMBER ALE,
AMERICAN BROWN ALE, AMERICAN PORTER,
BALTIC PORTER, AMERICAN STOUT,
SWEET STOUT, OATMEAL STOUT, IRISH
EXTRA STOUT AMERICAN LAGER, CREAM
ALE, AMERICAN BLONDE ALE, AMERICAN
WHEAT BEER, CALIFORNIA COMMON BEER,
AMERICAN PALE ALE, BALTIC PORTER,
SPECIALTY IPA, BLACK IPA, LIGHT LAGERS**

CONICAL PINT



42647 - CONICAL
660 CC



42287 - CONICAL
570 CC



42387 - CONICAL
285 CC

SHAKER GLASS

American barmen prepare cocktails by using this glass together with the metal shaker. Therefore, its name is known as American Shaker Glass. It is generally preferred in serving draft beer. Flavours of the beer may be felt comfortably thanks to its wide rim.

It is a type of glass that is preferred by American pubs due to its durability, its suitability for various different beer styles and its being used in cocktail preparation.



SUITABLE BEER TYPES

AMERICAN LAGER, CREAM ALE, AMERICAN BLONDE ALE, AMERICAN WHEAT BEER, CALIFORNIA COMMON BEER, AMERICAN PALE ALE, AMERICAN BROWN ALE, AMERICAN PORTER, BALTIC PORTER, AMERICAN STOUT, AMERICAN IPA, SPECIALTY IPA, BLACK IPA, LIGHT LAGERS

SHAKER GLASS



52219 - PARMA
665 CC



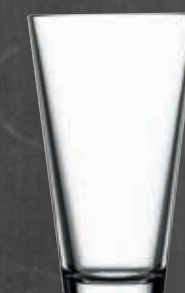
52209 - PARMA
520 CC



52339 - PARMA
450 CC



52329 - PARMA
410 CC



52996 - CITY
500 CC



42287 - CONICAL
570 CC



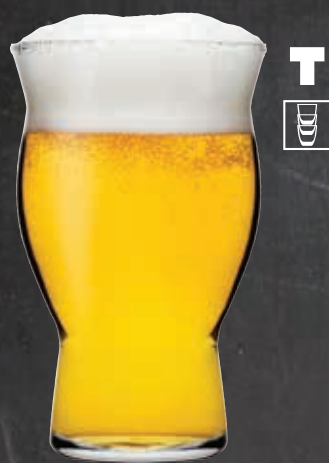
52080 - GRANDE-S
480 CC



52112 - GRANDE-S
376 CC

MISCELLANEOUS

MISCELLANEOUS



420118 - REVIVAL
592 CC



420108 - REVIVAL
480 CC



420098 - REVIVAL
415 CC



42295 - PETRA
390 CC



42250 - BISTRO
510 CC



420082 - REVIVAL
148 CC



42550 - PENGUEN
390 CC



41772 - BEER TASTER
197 CC



420082 - BEER TASTER REVIVAL
148 CC



5TH ELEMENT GLASS AND BEER

4 main elements that affect the taste, flavour and appearance of beer are malt, water, hop and yeast, which constitute the ingredients of beer all together. In addition to these 4 elements, the glass, in which the beer is served is as much important as the aforementioned elements.

Wheat beer of Germany, Ale beers of England and Trappist beers of Belgium are all drunk in special glasses that are unique to them and that are developed in centuries. These glasses are developed in time to optimize various components of the beers served in these glasses, such as foam, flavour and colour etc. Glasses that are specific to beers with thick head become narrower at the rim in a way to hold beer foam vertically; glasses specific to beers with plenty of foam have a large volume to contain the fluffy head. Glasses of the beers with intense aroma ensure that the aroma reaches to the nose easily by becoming narrower and then larger at the rim. Since easy drinking beers are not very aromatic, glasses with plain bodies are preferred.

Drinking a beer in a glass suitable for its characteristics increases its taste, and it also reveals the unique flavours that come from its unique hop, malt or yeast. In this context, benefit of drinking a beer in the right glass is as much important as the benefits provided by its ingredients.

4 main ingredients that are comprised of yeast, malt, hop and water determine the taste and smell of the beer. In addition to those 4 main ingredients of beer, we name glass as the 5th element in order to perceive aforementioned characteristics in the best possible way.



STOUT & PORTER GLASS

Aromatic character and bitterness, which come from extra roasted malt, are gathered in the curved section of the glass. Tulip shaped rim ensures that the aromas are received by the nose and mouth in the best possible way. The narrowing rim gathers and steepens in the best possible way the creamy head that is unique to stouts and porters.

SUITABLE BEER TYPES

American Porter, Baltic Porter, American Stout, Russian Imperial Stout, Irish Stout, Sweet Stout, Oatmeal Stout, Irish Extra Stout

Curved rim that allows the beer to pour into the front side of the tongue

Rim that narrows and then expands, collecting roasted aromas inside the beer

Stem that prevents body heat from the beer



440317

410 CC

WHEAT BEER GLASS

This glass steepens thick head that is unique to the wheat beer and gathers it at the top of the glass thanks to its traditional wheat beer glass shape. It also reveals the aromatic profile of the beer in the best possible way by ensuring that the fruity flavours, which are unique to the wheat beer, are revealed as the beer is being poured into the glass.

SUITABLE BEER TYPES

Witbier, Weissbier, Hefeweizen, Kristallweizen, Dunkles Weissbier, Weizenbock, American Wheat Beer



BELGIAN ALE GLASS

This glass that reminds of cognac form manages to carry intense and thick head of bottle conditioned beers thanks to its wide body. Furthermore, it collects delicate or roasted aromas of these beers in its body and serves the same in the best possible way by its rim that is narrowed and widened in tulip form. It is suggested particularly for ale beers with high alcohol content and/or bottle conditioned ales.

SUITABLE BEER TYPES

Belgian Pale Ale, Belgian Blonde Ale, Belgian Dubbel, Belgian Tripel, Belgian Golden Strong Ale, Belgian Dark Strong Ale, Saison, Biere de Garde, Belgian Specialty Ale, Strong Scotch Ale, Eisbock, Flanders Brown Ale



BLONDE ALE GLASS

This glass is the inward curved version of the English and Irish style nonic pint glass, which has an outward curve. Beers that are served in this glass do not require a narrow rim due to their aromatic characteristics, and thus, shape of the glass slightly widens at the rim. Reverse nonic, located couple of inches from the rim, makes it easier to grip the glass. It has an ideal form particularly for English pubs that serve every kind of beer in the same kind of glass.

SUITABLE BEER TYPES

American Pale Ale, American Amber Ale, American Brown Ale, American Porter, Baltic Porter, American Stout, American IPA, American Specialty IPA, Black IPA, English Golden Ale, English Bitters, English IPA, English Mild Ale, English Brown Ale, English Porter, Scottish Ale, Sweet Stout, Oatmeal Stout, Irish Extra Stout,



LAGER GLASS

The form provides superior gripping experience, and two curves that are significant at the bottom area remove the aromas during pouring of the beer into the glass. Wide curve and tulip shaped rim available at the top gather these aromas and ensure that they are transferred to the nose and mouth in the most ideal way. It is particularly suitable for lager beers that have high level of bitterness and that are aromatic, and it is also suggested to be used with IPA style beers with high level of bitterness. Also, this glass maintains the coldness of the beer for longer periods thanks to its thick base.

SUITABLE BEER TYPES

American IPA, Specialty IPA, Black IPA, Double or Imperial IPA, English IPA, ESBs, Aromatic Lagers, Lagers with high IBU ratio





blueHORECA

Hotel Textile & Equipment