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## GLOSSARY

Alcohol-free beer	Beer that contains less than 0.5% alcohol by volume, making it suitable for those who want to avoid alcohol consumption.
Altbier	A traditional German ale from Düsseldorf, known for its dark amber color and malty flavor with a balanced hop bitterness.
Barley	A grain used as a primary ingredient in beer production, providing starches that are converted into fermentable sugars.
Beer	An alcoholic beverage made from the fermentation of cereal grains, primarily barley, and flavored with hops.
Beer belly	A colloquial term for a protruding abdomen caused by excessive beer consumption.
Beer boot	A novelty drinking vessel shaped like a boot, often used for fun and celebration.
Beer bottle	A glass container used to package beer for individual consumption and distribution.
Beer can	A metal container used for packaging beer, typically for easier transport and storage.
Beer cellar	A storage area, usually below ground, where beer is kept to age and preserve its quality.
Beer garden	An outdoor space where beer is served, often associated with social gatherings and events.
Beer glass	A vessel used to drink beer, designed to enhance the experience by keeping the beer cold and allowing for proper appreciation of its aroma.
Beer keg	A large container used for storing and serving beer in bulk, commonly found in bars and at events.
Beer mat	A small object placed under a glass or cup to protect surfaces from moisture and spills.
Beer mug	A large, sturdy container used to serve and drink beer, often made of ceramic or glass.
Beer service	The process of serving beer to customers, whether in a bar, restaurant, or at an event.
Beer sommelier	A professional expert in selecting, recommending, and serving different types of beer, similar to a wine sommelier.



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Beer tap	The equipment used to dispense beer from a keg, controlling the flow of beer into the glass.
Beer type	A category that describes various styles and varieties of beer based on ingredients, brewing methods, and flavor characteristics.
Black beer	A dark-colored beer with intense, roasted flavors, ranging from deep brown to black.
Bock beer	A strong, dark beer from Germany with a high alcohol content and a rich, malty flavor.
Bottom-fermented beer	Beer fermented at cooler temperatures, resulting in a clean and smooth taste.
Brewer	A person who makes beer professionally, also known as a master brewer or brewmaster.
Brewery	A facility or establishment dedicated to the production of beer.
Brewing	The process of making beer, which includes fermenting grains with yeast and hops to produce the final beverage.
Brewing kettle	Equipment used in the beer-making process to boil the wort and extract flavors from hops.
Carbonation	The presence of carbon dioxide in beer, which provides bubbles and effervescence.
Craft beer	Beer produced in small batches by independent brewers, known for its diverse flavors and traditional production methods.
Dark beer	A type of beer characterized by its darker color, which can range from brown to black, with robust and toasted flavors.
Draft/light beer	A beer that is lighter in flavor or lower in alcohol, served from a draft system.
Drinking temperature	The ideal temperature at which beer should be served to best appreciate its flavor and aroma.
Doppelbock	A stronger and more robust version of Bock beer with higher alcohol content and a more intense malty flavor.
Draft beer	Beer served directly from a keg rather than a bottle or can, often fresher with different carbonation levels.
EBC (colour scale)	A measurement used to quantify the color of beer, with higher values indicating darker colors.



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Export beer	A high-quality beer often made for export markets, known for its balanced flavor and premium characteristics.
Fermentation	The process by which yeast converts sugars in the wort into alcohol and carbon dioxide, producing beer.
Filtration	The process of removing solid particles and sediments from beer to clarify and stabilize it.
First tapping	The act of opening a beer barrel for the first time, often associated with special occasions or events.
Flute	A tall, slender glass used for serving certain types of beer, such as wheat beers, to preserve carbonation and enhance aroma.
Foam	The layer of bubbles that forms on the top of a beer when poured, contributing to its aroma and mouthfeel.
Foam crown	A thick, creamy layer of foam on top of a beer, indicating good carbonation and quality.
Half-litre beer	A serving size of beer equal to 500 milliliters, commonly served in bars and restaurants.
Hop cones	The part of the hop plant used in brewing, contributing bitterness and aromatic qualities to beer.
Hops	A plant whose flowers are used in brewing to add bitterness and aroma to beer.
IBU (bitterness unit)	A measure of a beer's bitterness, based on the amount of hops used during brewing.
Kölsch beer	A style of pale ale from Cologne, Germany, known for its light, refreshing flavor and golden color.
Lager	A type of beer fermented at low temperatures, resulting in a clean, smooth taste.
Maß (1-litre mug)	A large beer mug with a capacity of one liter, commonly used at festivals and in regions with traditions of large servings.
Malt	Grain, usually barley, that has been germinated and dried for use in brewing beer.
Malt beer	Beer made with a high malt content, resulting in a sweeter and often fuller-bodied beer.





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Mash	The mixture of water and malted grains before fermentation, rich in sugars that are converted into alcohol.
Original gravity	The measure of the wort's density before fermentation, indicating the potential alcohol content of the beer.
Pale lager	A light, golden beer characterized by its clean, crisp flavor, typically a type of lager.
Pilsner	A pale, golden beer style from Pilsen, known for its light color and hoppy bitterness.
Purity law	The German Beer Purity Law (Reinheitsgebot), which regulates the ingredients allowed in beer: water, barley, hops, and yeast.
Rosette	A decorative pattern or design in the foam of beer, often appearing as a decorative feature on the surface.
Shandy	A beverage made by mixing beer with lemonade or lemon-lime soda, resulting in a lighter, refreshing drink.
Small beer	A term for a small quantity of beer or used informally to refer to a modest amount of beer.
Smoked beer	Beer made with smoked malts, imparting a distinct smoky flavor.
Stange (beer glass)	A tall, narrow glass used specifically for serving Kölsch beer, designed to keep it cold and highlight its aroma.
Tapping	The process of opening a beer barrel to serve the beer, commonly used in the context of events or bars.
Top-fermented beer	Beer fermented at warmer temperatures, producing complex and varied flavors.
To tap beer	The act of serving beer from a keg or barrel.
Wheat beer	Beer brewed with a significant amount of wheat, known for its light, smooth flavor and often cloudy appearance.
Wheat beer glass	A specially designed glass for wheat beer, which helps to showcase its aroma and maintain carbonation.
Yeast	Microorganisms essential for fermentation, converting sugars into alcohol and carbon dioxide.