

Craft Beer Glassware



We know that beer glasses are specifically designed to exemplify characteristics of certain styles of beer. The makers of fine glasses at Spiegelau do too! The company partnered with a few iconic master brewers to create the best shapes possible to cover the spectrum of flavors, and we have them now.

India Pale Ale (IPA)

The IPA glass has unique design with a vortex stem, leading to a goblet bowl, created to support the complex and piney aromas in IPA-style beers. The glass was developed in collaboration with two of the leading IPA brewers, Sam Calagione of Dogfish Head and Ken Grossman of Sierra Nevada. It was designed to showcase the complex and alluring aromatic profiles of American hop-forward IPA beers, preserve a frothy head, enhance taste and mouthfeel and give the drinker a comfortably wide opening. It can also be used for extra IPAs and Double IPAs.



Pictured (from left) are the glasses that are new to our shop — IPA, American Wheat and Stout.

American Wheat/Witbier (a.k.a. Wit)

This cross between a Weissbier glass and a goblet is excellent for the best wheat beer drinking experience, delivering the optimal taste, aroma and mouth feel to enhance American and Belgian wheat beers. The narrow taper at the bottom and then curves outward toward the top serves to trap yeast at the bottom of the glass. Its height then provides room for the thick, fluffy heads produced by Weizens/Weisses and is visually pleasing.

Stout

Following in the footsteps of their hugely successful IPA glass project, Spiegelau partnered with two of the leading Stout brewers in the United States, Left Hand Brewing Company from Colorado and Rogue Ales from Oregon, to create the ultimate tool for enjoying Stout beer. Similar to a Tulip pint glass, which is common to serve heavy ales in Ireland and England, this vessel accentuates the roasted malt, rich coffee and chocolate notes that define this beer style.

What about standard pint or snifter glasses?

The most common beer glass is the pint glass, found in every brewpub, retail store and home, usually in a 16-ounce format. The cone shape and wide rim allow for good aroma release and temperature maintenance for a wide-variety of beer styles. Best for ciders and lower-alcohol beers, you can serve other beer styles in this glass. The main exceptions are expensive Belgians, high ABVs, porters, barleywines and large-format brews which are great for beer snifters.