



## BEER TASTING GUIDE

**DEC. 25 - JAN. 5** 

### WHAT TO EXPECT

Merry Christmas! The box in front of you is filled with 12 craft beers from some of our favorite breweries across the country.

On each of the traditional 12 Days of Christmas, open a new perforated window to reveal that day's beer. You're also invited to join live virtual tastings on **Day 2 (12/26)** and **Day 12 (1/5)** to explore that evening's selection in more depth.

Use this booklet to find links to beer tasting notes. We encourage you to rate each beer. You will also discover useful tools like our beer glossary, tasting wheel, and more to make the most of your 12 Beers of Christmas experience.

Cheers!
City Brew Tours



#### **JOIN OUR VIRTUAL BEER TASTINGS**

At 8:30 pm EST on Day 2 (12/26) and Day 12 (1/5), we'll go live online for two nights of virtual beer tastings. We will appraise that night's brew, dive into its history and answer any of your burning beer questions with special guests.

#### **What to Expect**

Our fabulous hosts will lead you through a spirited beer tasting and discussion with brewery owners, and our own expert team. Join us in the chat or just sit back and sip along.

#### **How to Watch**

Scan the QR code below with your phone's camera or visit us at www.citybrewtours.com/christmas24







### Day 1



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

**ABV:** \_\_\_\_\_ %

www.citybrewtours.com/christmas24/day1

### Day 2



JOIN OUR VIRTUAL TASTING

**My Rating** 

\_\_\_\_ /!

Bitterness: ()()()

Sweetness: OOOO

Acidity: \( \cap \cap \)

**ABV:** \_\_\_\_\_ %

www.citybrewtours.com/christmas24/day2

### Day 3



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

ABV: %

### Night 4



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

**ABV:** \_\_\_\_\_\_ %

www.citybrewtours.com/christmas24/day4

### Night 5



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

**ABV:** \_\_\_\_\_ %

www.citybrewtours.com/christmas24/day5

### Night 6



**My Rating** 

\_\_\_\_\_/5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

ABV: %

### Night 7



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

**ABV:** \_\_\_\_\_\_ %

www.citybrewtours.com/christmas24/day7

### Night 8



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: \( \cap \cap \)

**ABV:** \_\_\_\_\_ %

www.citybrewtours.com/christmas24/day8

### Night 9



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

ABV: %

#### Day 10



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

ABV: %

www.citybrewtours.com/christmas24/day10

### Day 11



**My Rating** 

\_\_\_\_\_ /5

Bitterness: OOOO

Sweetness: OOOO

Acidity: \( \cap \cap \)

**ABV:** \_\_\_\_\_ %

www.citybrewtours.com/christmas24/day11

### Day 12



JOIN OUR VIRTUAL TASTING

**My Rating** 

\_\_\_\_\_/5

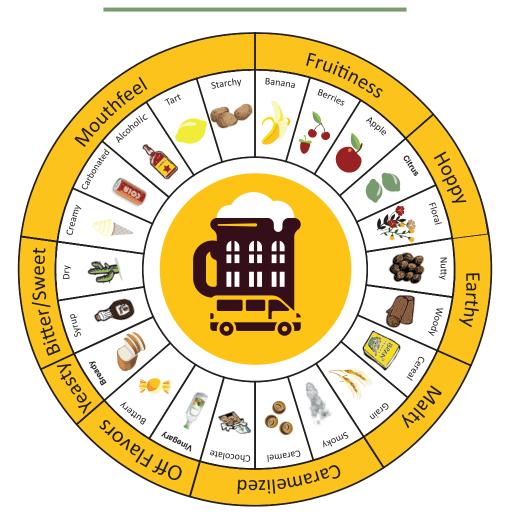
Bitterness: OOOO

Sweetness: OOOO

Acidity: OOOO

ABV: %

#### THE BEER TASTING WHEEL



#### CRAFT BEER CHEAT SHEET

**Malt** - Barley that has undergone the malting process, where grains are steeped and then kiln dried

**Hops** - The flower of the Humulus lupulus plant that provides bitterness, flavor, and aromatics to beer

**Ale** - Beer that is made with a top-fermenting yeast (i.e. Amber, IPA, Stout)

**Lager** - Beer that is made with a bottom-fermenting yeast (i.e. Pilsner, Bock, Dunkel)

**Style Guideline** - A set of parameters and flavors a beer should contain to be recognized and judged for its quality by organizations like the BJCP (Beer Judge Certification Program)

**ABV** - Alcohol By Volume

**IBU** - International Bitterness Units, a measurement of the bitterness imparted by hops in a beer

**SRM** - Standard Reference Method, measurement of the color of a beer Straw (Pale) = 1, Black > 30



#### **HOLIDAY FOOD & BEER PAIRINGS**

In the spirit of Christmas, here's a quick guide to pairing some of our favorite holiday foods with beer. Don't go looking just yet, but you might find a couple of these beer styles in the box!

**Baked Brie** - This warm, gooey Christmas party favorite is one of the few foods that can handle a Belgian Strong Ale. In turn, it will cut through the fat, cleansing your palette for the next bite!

**Oysters** - Next time you're at an oyster roast, choose a stout with a bit more sweetness than is typical of the style. That maltiness will balance out the oysters' saltiness in a mind-blowing way.

**Turkey & Stuffing** - It's hard to pair an entire meal with a single style of beer, but you can confidently enjoy herb-heavy dishes with something a bit funky, like a saison.

**Ginger Bread** - Pair this spicy dessert with a malty Munich Dunkel. Dunkels have enough heft to handle ginger bread's spice and enough sweetness to carry a dessert course.

**Eggnog** - This is more of a mixing than a pairing, but it's a good one! Choose a strong, spiced Christmas ale or rich stout and mix equal parts beer and eggnog.



# BEER CLUB



## SHOP.CITYBREWTOURS.COM

15% Off Your First Box with code HOLIDAYBOX24

### **WHO WE ARE**

We are homebrewers. We are Cicerones. We are bartenders. We are beer aficionados. We are City Brew Tours, a team of people who really, really love beer.

Creating our Holiday Craft Beer Boxes has been a labor of love for our team. Our goal is to give our fellow beer lovers a unique, educational and fun experience that fosters community regardless of physical distance. We're thrilled to have you along on this journey, and we'll see you at our virtual tastings!

In the mean time, check out all we have to offer at **CITYBREWTOURS.COM** & save 10% off your first public tour!

Cheers,
The City Brew Tours Team



