

How to pour beer (WIP)

On this page, we will teach you everything about drafting beer. This can be handy when you have never drafted a beer before as it is way different than pouring cola in a glass. The wrong technique can result in a beer with too much foam or a beer with too little foam which will effect the overall taste and experience of drinking the beer.

- Beer technique
- Automatic tap
- Eendje
- Special beers
- Guinness

To know what beer or other drink goes in what glass, we would like to ask you to go to the [glasses page](#).

Automatic draft

Standard Bavaria pils in Hubble is poured using standard draft systems that function normally. The Bavaria draft, however, is automated. When you pull the handle down, the system automatically pours one glass of beer (0.25 L). If you keep the handle down, the draft will pause for one second. This pause allows the bartender to remove the filled glass and place an empty one underneath, making it possible to draft multiple beers in one go.

When you are drafting your last beer of the sequence of beers, you can put the draft handle back to the middle stand

The automated system is also used for larger servings such as 0.5 L glasses, pitchers, and 1 L glasses. For example, when pouring a 0.5 L glass, the system will pause briefly halfway through before continuing with the second half of the pour.

- 0.5 L Bavaria beer = 2 x 0.25 L pours
- Pitcher Bavaria = 6 x 0.25 L pours
- 1 L Bavaria beer = 4 x 0.25 L pours

Beer drafting technique

The perfect beer on paper is a beer drawn from a cold keg and served with about **two fingers of foam**. Too much foam reduces the amount of liquid beer the guest actually receives. A beer that is mostly foam also tastes different, as the drinker is mostly consuming foam rather than liquid. In some circles, a beer with excessive foam is jokingly called an “ice cream.”

A beer with too little foam also affects the taste. Foam contributes to the creamy texture and mouthfeel of the beer, and too little foam can make it feel flat or thin.

How to draft a standard beer

[Watch this Tiktok](#) on how to draft a proper beer.

1. Hold the glass correctly
 1. Hold the glass at a **45° angle** under the tap spout.
 2. Keep the spout **just above the liquid surface** in the glass, not touching it, to allow a smooth pour and prevent splashing or excess foam.
2. Start pouring
 1. **Open the tap fully.** Always open the tap completely. Partially opening it can cause turbulence, which leads to excessive foaming.
 2. **Discard the first small portion.** The very first bit of beer from the tap is often mostly foam or sediment. Let it flow briefly into a sink or drip tray before filling the glass.
 3. Hold the glass at a **45° angle** and pour gently down the side. This minimizes initial foaming and helps create a smooth, controlled head.
3. Adjust angle glass
 1. When the glass is over half full, gradually **tilt it upright** to allow foam to form naturally.
 2. This creates a **head of about 2 fingers** (roughly 4-5 cm / 1.5-2 inches).
 3. Once the pour is complete, shut the tap off fully and immediately to avoid extra splashes or unwanted foam.

Watch our video on Youtube to see how the drafting of the beer is done: <https://youtu.be/ExG6n67FcSc>

Be aware that the draft needs to be fully open or closed when drafting beer. Partly opening the draft will only give you foam (see picture). Opening the draft needs to be done quickly otherwise the beer will get a lot of foam.



Repairing a beer

It sometimes happens that you closed the draft too early or the beer has too much foam to serve.

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