

1. "Beer is proof that God loves us and wants us to be happy" is not a real quote from Benjamin Franklin. Sorry if you bought the T-shirt that says so.
2. Founded in 1829 in Pottsville, PA, Yuengling and Sons is the oldest brewery in The United States of America.
3. The Sumerians (the likely inventors of beer) had a goddess of beer named Ninkasi. A 1800 BCE poem praising her is the oldest beer recipe.
4. The German purity law, Reinheitsgebot, of 1516 included a list of acceptable ingredients brewers could use to make beer – barley, hops, and water. They forgot the one ingredient that makes beer "beer" – yeast. D'oh!
5. India Pale Ales and Russian Imperial Stouts originated neither in India nor Russia. They're actually from England. Utterly gobsmacking!
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7. Hops grow on bines, not vines. Bines grow upwards in a spiral to gain elevation. Vines use their tendrils, runners, or thorns to grab on to whatever they grow on.
8. Vermont has the most breweries – not cows – per capita in the United States.
9. The day prohibition ended, Yuengling sent a case of "Winner Beer" to President Franklin D. Roosevelt at the White House. It takes several weeks to brew a batch of beer.
10. Hops and marijuana are in the same plant family: Cannabaceae. You didn't hear it from us.
11. Prior to the black plague, women were the traditional brewers and most beer was brewed in the home.
12. Popular witch imagery – brooms, cats, pointy hats, cauldrons – came from female brewers. Cats were kept for rodent control. Cauldrons were for brewing. Upright brooms signaled "beer for sale" and pointy hats were easy to spot in crowded markets.
13. In an attempt to gain market dominance, Medieval male brewers accused female brewers of being witches. This smear tactic worked and shifted beer making from a female to male-dominated industry.
14. In Medieval Europe, ale brewing offered female brewers (called alewives or brewsters) a lucrative and stable career.
15. Using nitrogen to serve beer on tap for a smoother, creamier mouthfeel was a process invented by a mathematician named Michael Ash. He created the first nitro brew keg for Guinness in 1959.
16. Before the creation of nitro brew, it used to take skilled Irish publicans about one minute to fill a glass of Guinness beer.

17. During prohibition, Yuengling began selling ice cream. To this day, they have 13 different flavors.
18. Yeast was not identified as being the key organism that caused fermentation until 1857 by Louis Pasteur.
19. Alpha acids are the group of chemicals that give hops their bittering effect.
20. Duff is Homer Simpson's beer of choice. It is a parody of stereotypical mass-market American lager: cheap, poor-quality, and heavily marketed everywhere.
21. In 1759, Arthur Guinness signed a lease for his brewery at an annual rent of £45 for 9000 years.
22. There are 64oz in a standard growler.
23. Diacetyl is the chemical responsible for the buttery flavors in beer. It is a by-product of fermentation.
24. A Gose is traditionally brewed with this coriander and salt.
25. Trappist beers are brewed at monasteries by monks. Brewing beer is a traditional component of their simple lifestyle and religious order.
26. The pull-tab for pop-top cans was invented in 1959 by Ermal Fraze who, after forgetting a can opener at a picnic, was forced to open his beer can using a car bumper. Because going without beer was clearly not an option that day.
27. Unfortunately, astronauts can't drink beer in space because it's all foam.
28. Beer stein lids were originally created to protect against the bubonic plague.
29. After repealing Prohibition, President Franklin Delano Roosevelt remarked, "I believe this would be a good time for a beer!"
30. If you've ever sipped craft beer, thank President Jimmy Carter, who legalized homebrewing in 1979.
31. Zymurgy is an applied science discipline related to the study of fermentation. Study our fermentations to apply this science today.
32. Alcohol has a freezing point of -173.2 °F. Do not put your beer in the freezer!
33. Ice beer is made by chilling beer until ice crystals form. The frozen water is removed, resulting in a more concentrated style of beer.
34. Chugging beer from a glass is much easier than from a can or bottle. It's also much easier if the beer isn't super cold. You're welcome.
35. A bung is the stopper on the keg or barrel. Get your mind out of the gutter.

36. In Australia, a slab of beer means a 24-pack. That's 24 bottlers of ace amber fluid, mate!
37. Gambrinus is the European mythical hero of beer, brewing, and joie de vivre. He is often depicted with a long beard, beer belly, and mug in hand.
38. The foamy residue rings you see on the inside of your glass are called Belgian lace.
39. Cans are best for preserving beer's flavor because light will never penetrate the beer. But don't be barbaric, pour your beer into a glass.
40. St. Patrick died during lent. To celebrate his life properly, restrictions on eating and drinking alcohol were lifted for the day. And apparently, every year after.
41. Tapping a beer on the top or sides after a drop or shake does not prevent or reduce foam, fizz, or spray. Use this information for evil only.
42. Mliko, or milk beer, is a style of beer that renders a whole beer white and foamy, resembling a tall glass of milk. Fans have described it as drinking a sweet, creamy, beer cloud.
43. The Czech Republic consumes the most beer per capita of any country in the world. In 2020, the average Czech drank more than 181 liters of beer. It was 2020, though.
44. The Pilsner style originates from the Czech city of Plzen.
45. "Reassuringly Expensive" was Stella Artois' advertising slogan in the United Kingdom from 1982 until 2007.
46. A labeorphilist is one who collects beer bottles or beer labels.
47. With 28 total breweries, Pittsburgh ranks 15th for this all-important metric and 27th for breweries per 100,000 residents. A pint of beer in Pittsburgh will cost you \$4 on average.
48. Homebrew responsibly: hops are poisonous to pets.
49. In the 1960s, Heineken introduced a beer bottle that was designed to be used as a brick after consumption. The intention was to end beer bottle litter and the housing crisis.