

BEER & FOOD PAIRING WORKSHEET

ASSESSING THE ELEMENTS OF THE PAIRING

Beer Name: _____

Beer Style: _____

Food Item: _____

1 BEER ASSESSMENT

A. Assess the overall flavor intensity of the beer.



B. Circle key **tastes** or **mouthfeels** found in this beer.

Sweet Bitter Sour Carbonation Alcohol
Other _____

C. List the main **aromatic** flavors (perceived in both aroma and flavor):

- a. _____
- b. _____
- c. _____

2 FOOD ASSESSMENT

A. Assess the overall flavor intensity of the food.



B. Circle key **tastes** or **mouthfeels** found in this food.

Sweet Bitter Salt Sour Fat
Capsaicin (Spice Heat) Umami/Savory
Other _____

C. List the main **aromatic** flavors (perceived in both aroma and flavor):

- a. _____
- b. _____
- c. _____

3 TASTE THE PAIRING

Taste the beer and food together and record your personal overall impression.

How did you like this pairing?

Hate It

 OK

 Love It

How well does the flavor intensity of the food match the flavor intensity of the beer?

Intensity Match:

- Beer Too Much
- Food Too Much
- About Right

4 ASSESSING THE INTERACTIONS

List any trait of the beer or food that seemed to change when tasted in the pairing and then explain as much as you can about what happens.

Original taste, mouthfeel, or aroma <i>as noted in 1 and 2 above</i>	Became more or less pleasant	Possible Reasons for this Effect	
		Interacted with _____ <i>List any interactions you observe</i>	Level or flavor changed <i>Increased/Decreased/or Effect</i>
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____
_____	more / less	_____	_____

5 THOUGHTS ON IMPROVING THE PAIRING

Feedback?

Email: beerfoodworkgroup@brewersassociation.org

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