BEER & FOOD WORKING GROUP'S
BEER & FOOD PAIRING WORKSHEET
ASSESSING THE ELEMENTS OF THE PAIRING

1 BEER ASSESSMENT
A. Assess the overall flavor intensity of the beer.
   Low       Med       High

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.
   Low       Med       High

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?

º    º    º    º    º
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.

<table>
<thead>
<tr>
<th>Original taste, mouthfeel, or aroma as noted in 1 and 2 above</th>
<th>Became more or less pleasant</th>
<th>Possible Reasons for this Effect</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Interacted with_______</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Level or flavor changed</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Increased/Decreased/or Effect</td>
</tr>
</tbody>
</table>

5 THOUGHTS ON IMPROVING THE PAIRING
Feedback?
Email: beerfoodworkgroup@brewersassociation.org
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