FOOD & BEER PAIRING WORKSHEET

Date:	Taster: Event/Location:					
FOOD/DISH: Protein:	Cool	king:	Seasoning:		Other:	
BEER: Brewery:		Name:		Style:		
INTENSITY: Beer: Food: Quality of this Interaction:	Low 0 Unpleasant	1	2	3	4	High 5 Pleasant
HARMONIES	(generally, ir	the aroma	realm)			
Beer Flavor:	1. 2. 3.		with Food Fla	2. 3.		
Quality of this Interaction:	0 L Unpleasant/	1 Neutral	2	3	4	5 l Pleasant
CONTRASTS, Draw and num for the three m and describe by 1.	nber three line ost intense in	es or arrows	BEER TASTE Sweet Bitter Roast Alcohol Carbonation Sour			FOOD TASTE Sweet Bitter Roast Salt Umami Sour
3. Quality of this Interaction:	0 L Unpleasant/	1 Neutral	2	3	4	5 l Pleasant
OVERALL IM Quality of this Pairing: Pairing would	0 L Unpleasant/		2 er was more/less	3 s/different (c	4 ircle one):	5 J Pleasant
Pairing would	have worked	better if foo	od was more/les	s/different (c	circle one):	