

FOOD & BEER PAIRING WORKSHEET

Date: _____ Taster: _____ Event/Location: _____

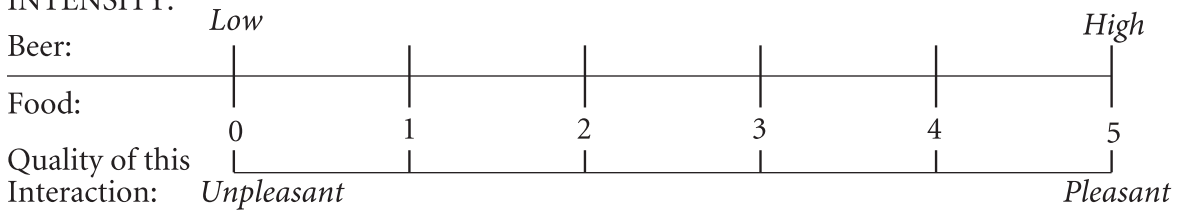
FOOD/DISH:

Protein: _____ Cooking: _____ Seasoning: _____ Other: _____

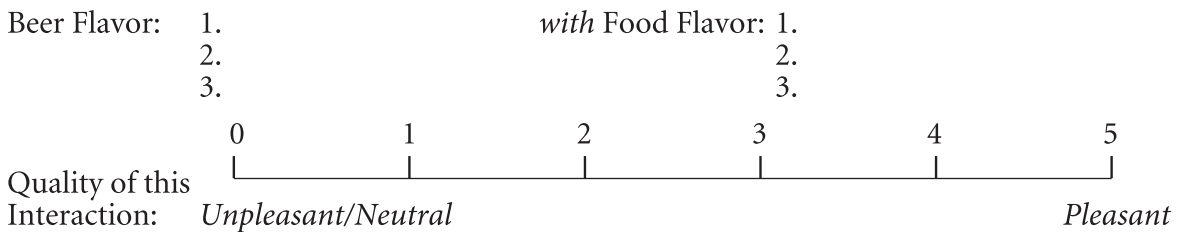
BEER:

Brewery: _____ Name: _____ Style: _____

INTENSITY:

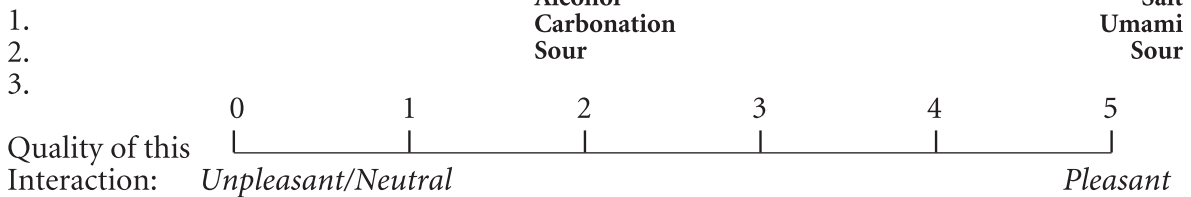


HARMONIES (*generally, in the aroma realm*)



CONTRASTS/DYNAMICS

Draw and number three lines or arrows for the three most intense interactions, and describe below:



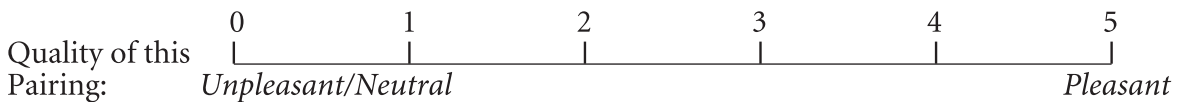
BEER TASTE

Sweet
Bitter
Roast
Alcohol
Carbonation
Sour

FOOD TASTE

Sweet
Bitter
Roast
Salt
Umami
Sour

OVERALL IMPRESSIONS



Pairing would have worked better if beer was more/less/different (circle one):

Pairing would have worked better if food was more/less/different (circle one):