### FOOD & BEER PAIRING WORKSHEET

**Date:**

**Taster:**

**Event/Location:**

### FOOD/DISH:

**Protein:**

**Cooking:**

**Seasoning:**

**Other:**

### BEER:

**Brewery:**

**Name:**

**Style:**

### INTENSITY:

<table>
<thead>
<tr>
<th>Beer:</th>
<th>Low</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food:</td>
<td>0-1</td>
<td>2-5</td>
</tr>
<tr>
<td>Quality of this Interaction:</td>
<td>Unpleasant</td>
<td>Pleasant</td>
</tr>
</tbody>
</table>

### HARMONIES (generally, in the aroma realm)

**Beer Flavor:** 1. with **Food Flavor:** 1.

2.

3.

| Quality of this Interaction: | Unpleasant/Neutral | Pleasant |

### CONTRASTS/DYNAMICS

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

1.

2.

3.

| Quality of this Interaction: | Unpleasant/Neutral | Pleasant |

### BEER TASTE

- Sweet
- Bitter
- Roast
- Alcohol
- Carbonation
- Sour

### FOOD TASTE

- Sweet
- Bitter
- Roast
- Salt
- Umami
- Sour

### OVERALL IMPRESSIONS

| Quality of this Pairing: | Unpleasant/Neutral | Pleasant |

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):