

BEER/FOOD PAIRING WORKSHEET

BEER BRAND/STYLE _____

FOOD _____

1 INTENSITY

Assess the overall flavor intensity of each item and the relative match:

Beer			Food		
----- ----- ----- ----- -----			----- ----- ----- ----- -----		
Low	Med	High	Low	Med	High

INTENSITY MATCH Beer Too Much About Right Food Too Much

2 TASTE & MOUTHFEEL

Note the level (low-high) or absence (0) of basic tastes and mouthfeel in each item.

Beer Alone		Food Alone	
	0 Low High		0 Low High
a. Sweet	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	a. Sweet	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
b. Bitter	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	b. Bitter	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
c. Sour	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	c. Salt	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
d. Alcohol	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	d. Umami/Savory	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
e. Carbonation	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	e. Sour	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
f. _____	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	f. Fat	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
g. _____	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	g. _____	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

Note taste and mouthfeel changes and the result when tasted together.

Beer In Pairing		Food In Pairing	
a. Sweet	↑ ↓ ⊖ ☺ ☹	a. Sweet	↑ ↓ ⊖ ☺ ☹
b. Bitter	↑ ↓ ⊖ ☺ ☹	b. Bitter	↑ ↓ ⊖ ☺ ☹
c. Sour	↑ ↓ ⊖ ☺ ☹	c. Salt	↑ ↓ ⊖ ☺ ☹
d. Alcohol	↑ ↓ ⊖ ☺ ☹	d. Umami/Savory	↑ ↓ ⊖ ☺ ☹
e. Carbonation	↑ ↓ ⊖ ☺ ☹	e. Sour	↑ ↓ ⊖ ☺ ☹
f. _____	↑ ↓ ⊖ ☺ ☹	f. Fat	↑ ↓ ⊖ ☺ ☹
g. _____	↑ ↓ ⊖ ☺ ☹	g. _____	↑ ↓ ⊖ ☺ ☹

↑=increased perception ⊖=muted/canceled ☺=becomes more pleasant
 ↓=decreased perception ☹=becomes unpleasant

3 AROMATIC CONNECTIONS

Note interactions between aromatic components (perceived in both aroma and flavor) that have either pleasant or unpleasant effects.

For each interaction, circle the icon at the right to indicate whether the interaction has a positive/pleasant effect [☺] or negative/unpleasant effect [☹] on the pairing.

Beer		Food	
_____	↔	_____	☺ ☹
_____	↔	_____	☺ ☹
_____	↔	_____	☺ ☹
_____	↔	_____	☺ ☹
_____	↔	_____	☺ ☹
_____	↔	_____	☺ ☹

4 OVERALL

Personal Assessment: How did you like this pairing?

○	○	○	○	○
Hate It		OK		Love It

How might this pairing be modified to improve it?