# Craft Beer & Food Pairing Guide

## Food Components
- **Grain**: Farro, Arborio, Wild Rice, Polenta
- **Beans & Legumes**: Lentils, Fava, Chickpea, Green Beans
- **Shellfish**: Clams, Scallops, Lobster, Crab
- **Rich Meats & Root Vegetables**: Parsnips, Carrots, Beef Strip Loin, Lamb
- **Game Birds & Grains**: Duck, Quail, Quinoa, Farro
- **Fats**: Butter, Olive Oil, Duck/Pork Fat, Dairy
- **Vegetables (Grilled)**: Carrots, Mild Peppers, Onions, Mushrooms
- **Cheese**: Brie (Fruity & Spicy), Gouda (Malty & Sweet), Aged Cheddar (Hoppy & Bitter), Blue (Dark & Roasty), Mozzarella (Clean & Crisp)
- **Braised Meats & Chocolate**: Beef Short-Rib, Pork Shoulder, <50% Cacao (Malty & Sweet), >55% Cacao (Dark & Roasty)
- **Pork**: Sausage, Tenderloin, Terrine
- **Creamy Desserts**: Cheesecake, Ice Cream, Creme Brûlée, Mousse Cake

## Beer Flavors
- **Clean & Crisp**: Bohemian-Style Pilsner, American Amber Lager
- **Malty & Sweet**: German-Style Hefeweizen, English-Style Brown Ale
- **Fruity & Spicy**: American Brett, Belgian-Style Flanders
- **Sour, Tart & Funky**: American Pale Ale, Belgian-Style Flanders
- **Hoppy & Bitter**: American Black Ale, American Brown Ale
- **Dark & Roasty**: Irish-Style Dry Stout, German-Style Schwarzbiir
- **Malty & Sweet | Dark & Roasty**: Belgian-Style Tripel, Belgian-Style Pale Ale
- **Hoppy & Bitter | Fruity & Sweet**: Imperial India Pale Ale, Belgian-Style Dubbel
- **Varies**: Belgian-Style Dubbel, Belgian-Style Fruit Lambic

## Interactions
- Complementary grain flavors balance hops while remaining light on the palate. (Creamy Risotto)
- Food adds richness to the beer while balancing salt and acidity. (Grilled Halibut with Pole Beans)
- Beer brings out salinity and natural sweetness while cleansing the palate. (Mussels with Garlic, Parsley and Butter)
- Combining these flavors brings out umami and adds earthy notes that rest on the center of the palate. (Grilled Ribeye and Root Vegetables)
- Complements roastiness (Maillard reaction) while fat coats to neutralize hop bitterness. (Roasted Quail with Farrotto)
- Beer cuts through, balances strong flavors and allows for a complex finish. (Cashew Butter and Red Pepper Jelly on Toast)
- Brings out umami and balances sweetness and richness. (Green Chili-Stuffed Portobello)
- Beer complements the natural flavors and textures while cutting through fat, cleansing the palate. (Brie and Fruit)
- Highlights the roasted character (Maillard reaction). (Milk Chocolate Bread Pudding)
- The intensity of the pork fat stands up to the strong beer characteristics. (Pork Chops and Apple Relish)
- Balances richness on the palate so the dessert doesn’t finish cloyingly. (Butterscotch Mousse with Dark Chocolate)

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