

# Craft Beer and Food Pairing Chart

Beer Type	Key to Symbols:				Suggested Foods	Cheese	Dessert	Glassware	Serving Temp
	Alcohol	Flavor Impact	Color	Bitterness					
1. Kölsch, Cream Ale, Blonde Ale					Lighter food: chicken, salads, salmon, bratwurst; Monterey jack cheese.	Monterey Jack, brick or similar light, nutty cheese.	Light apricot or mandarin cake, lemon custard tart.		4.5–7 °C 40–45 °F
2. British-Style Bitter					Wide range of food: roast chicken or pork, fish & chips; mild cheese.	Mild English cheese such as Lancashire or Leicester.	Oatmeal-raisin-walnut cookies or some other satisfyingly basic dish.		10–13 °C 50–55 °F
3. Pale Ale					Wide range of food: meat pie, English cheese; great with a burger!	English cheese such as cheddar or Derby with sage.	Pumpkin flan, maple bread pudding, bananas Foster.		10–13 °C 50–55 °F
4. India Pale Ale					Strong, spicy food (classic with curry!); bold, sweet desserts like carrot cake.	Milder blue such as Gorgonzola or Cambozola.	Caramel apple tart, ginger spice cake, persimmon rice pudding.		10–13 °C 50–55 °F
5. Double/Imperial IPA					Smoked beef brisket, grilled lamb; Southern chicken-fried steak.	Sharp and rich American artisanal blue.	Very sweet desserts like carrot cake, caramel cheesecake or crème brûlée.		10–13 °C 50–55 °F
6. Amber/Red Ale					Wide range of food: chicken, seafood, burgers; great with spicy cuisine.	Port-Salut or other lightly tangy cheese.	Poached pears with dulce de leche, banana pound cake, pecan lace cookies.		10–13 °C 50–55 °F
7. Scotch Ale/Wee Heavy					Roasted or grilled beef, lamb, game, smoked salmon.	Aged sheep cheese: Mizithra or Idiazabal (smoked!).	Brilliant with sticky toffee pudding or chocolate chip shortbread.		10–13 °C 50–55 °F
8. Brown Ale, Altbier					Hearty foods: roast pork, smoked sausage, grilled salmon.	Aged Gouda or a crumbly Cheshire.	Almond or maple-walnut cake, pear fritters, cashew brittle.		10–13 °C 50–55 °F
9. Abbey Dubbel					Barbecue, meat stews, or a nice thick steak or smoked rib roast.	Washed-rind abbey-type cheese or French Morbier.	Heavenly with milk chocolate; butter truffles, chocolate bread pudding.		10–13 °C 50–55 °F
10. Abbey Tripel, Strong Golden Ale					Spicy Cajun food, crab cakes, pheasant or roast turkey.	Triple-crème such as St. Andre or Explorateur.	Non-chocolate desserts: apricot-amaretto tart, baklava, Linzer torte.		4.5–7 °C 40–45 °F
11. Old or Strong Ale					Big, intense dishes such as roast beef, lamb or game, grilled or roasted.	Double Gloucester or other rich, moderately aged cheese.	Spiced plum-walnut tart, classic canoli, toffee apple crisp.		10–13 °C 50–55 °F
12. Barley Wine					Easily overpowers most main dishes. Best with strong cheese or dessert.	Stilton and walnuts is a classic updated. Who needs port?	Rich, sweet desserts: chocolate hazelnut torte, toffee caramel cheesecake.		10–13 °C 50–55 °F
13. Porter					Roasted or smoked food: barbecue, sausages, roasted meat, blackened fish.	Cow milk such as Tilsit or Gruyère.	Chocolate peanut butter cookies, toasted coconut cookie bars.		10–13 °C 50–55 °F
14. Dry Stout					Hearty, rich food: steak, meat pie; a classic with raw oysters.	Irish-type cheese like a Dubliner cheddar.	Chocolate soufflé, tiramisu, mocha mascarpone mousse.		10–13 °C 50–55 °F
15. Sweet or Oatmeal Stout					Rich, spicy food like barbecued beef, Oaxacan mole or hearty Szechuan dishes.	Great with very buttery, well-aged cheddar.	Chocolate espresso cake, cream puffs, profiteroles.		10–13 °C 50–55 °F
16. Imperial Stout					Easily overpowers most main dishes, but stands up to foie gras, smoked goose.	Long-aged cheese: Gouda, Parmesan or cheddar.	Dark chocolate truffles, chocolate raspberry mousse cake.		10–13 °C 50–55 °F
17. Hefeweizen					Great with lighter food: salads, seafood, sushi; classic with weisswurst	Simple chèvre goat cheese or herbed spread such as Boursin.	Strawberry shortcake, fruit trifle or other very light dessert; key lime pie.		4.5–7 °C 40–45 °F
18. American Wheat Ale					Best with very light foods: salads, sushi, vegetable dishes.	Buffalo mozzarella or Wisconsin brick.	Generally too light for dessert, but could pair with fresh berries or a fruit soup.		4.5–7 °C 40–45 °F
19. Witbier					Great with lighter seafood dishes—classic with steamed mussels.	Mascarpone or herb cheese spread on crackers.	Banana orange crêpes, blood orange sorbet, panna cotta with lemon.		4.5–7 °C 40–45 °F
20. Dunkelweizen					Substantial salads; roast chicken or pork; excellent with hearty sausage.	Soft-ripened goat or smoked Gouda.	Sweet potato tart, peach pecan strudel, banana cream pie.		7–10 °C 45–50 °F
21. Weizenbock					Roast pork, beef, smoked ham or game dishes.	Aged provolone or Spanish Manchego.	Tarte tatin (caramelized apple), pine nut torta with dried fruit, banana soufflée.		7–10 °C 45–50 °F
22. Classic Pilsener					Great with lighter food: chicken, salads, salmon, bratwurst.	Mild white Vermont cheddar.	Light desserts: lemon shortbread, fresh berries with sabayon.		4.5–7 °C 40–45 °F
23. Helles, Dortmunder					Lighter food: salads, seafood, pork; works with spicy Asian, Cajun, Latin.	Wisconsin butterkäse or other soft and mild cheese.	Light desserts: blueberry trifle, cranberry-apple cobbler.		4.5–7 °C 40–45 °F
24. Oktoberfest, Märzen, Vienna					Mexican or any hearty, spicy food; chicken, sausage, pork.	The perfect beer for spicy jalapeño jack.	Mango or coconut flan, almond biscotti, spice cake with pine nuts.		7–10 °C 45–50 °F
25. Amber Lager					Hearty, spicy food: barbecue, hamburgers, chili.	White cheddar, jack, brick.	Passionfruit bread pudding, pears poached in doppelbock.		7–10 °C 45–50 °F
26. Dark Lager, Dunkel, Schwarzbier					Hearty, spicy food: barbecue, sausages, roasted meat.	Authentic washed-rind Münster.	Pomegranate tart with walnuts, candied ginger pear cake.		7–10 °C 45–50 °F
27. Maibock/Pale Bock					Spicy food like Thai or Korean barbecue; great with fried chicken, too.	Classic Emmenthal Swiss cheese.	Apple almond strudel, white chocolate cheesecake, honey-walnut soufflée.		7–10 °C 45–50 °F
28. Doppelbock					Rich roasty foods like duck or roasted pork shanks; great with cured meats.	Limburger is a classic!	German chocolate cake, Black Forest cake, dried fruit (rumtopf) rum tart.		7–10 °C 45–50 °F

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