

Society of Barley Engineers - Beer and Cheese Pairing

- Holland Smoked Gouda
 - Semi-hard cheese, beechwood smoked; Pasteurized cow's milk
 - Bastiaansen; Rouveen, The Netherlands
 - Smoky, creamy, nutty
 - Paired with AleSmith Nautical Nut Brown
- Chevre (Banker)
 - Soft, fresh cheese coated with Herbs de Provence; Pasteurized goat's milk (Summerhill)
 - Made on Monday, ripened 1 day, drained 1 day; Flora Danica cultures
 - Creamy, light, acidic
 - Paired with Paul Sangster's Schwarzbier
- Curry-Ginger Jack (Peter Zien)
 - Organic Pasteur's Raw Cow Milk (non-Pasteurized)
 - Alp D Bacterial starter, Vegetarian rennet, CaCl and NaCl added, Proprietary spice blend
 - Waxed and aged 8 months
 - Mild cheese with pleasant curry and ginger notes
 - Paired with AleSmith Lil' Devil Belgian Pale Ale
- Humboldt Fog
 - Soft-ripened goat cheese; Pasteurized goat's milk
 - Cypress Grove, Arcata, CA
 - Creamy, buttery, acidic
 - Paired with AleSmith Horny Devil
- Cheddar (Banker)
 - Semi-hard cheese; Pasteurized cow's milk (Alta Dena)
 - Vacuum sealed, aged ~7 months
 - Sharp, acidic, pungent
 - Paired with Chris Banker's Double IPA
- Blue Cheese (Gisela)
 - Homogenized, pasteurized (Costco) whole cow's milk
 - Skewered twice for blue veining, ripened in cheese locker in ripening box for 6 weeks
 - Zippy, sharp, tangy, creamy
 - Paired with AleSmith Old Numbskull Barleywine
- Swiss-style (Gisela)
 - Homogenized, pasteurized (Vons) whole cow's milk
 - 8 months aged in cheese locker, vacuum sealed
 - Nutty, smooth, more crumbly and sharp than grocery-store swiss cheese
 - Paired with AleSmith Wee Heavy
- Le Chatelain Brie
 - Soft-ripened cheese; Pasteurized cow's milk
 - Le Chatelain; Normandy, France
 - Buttery, creamy, slightly pungent
 - Paired with AleSmith Wee Heavy
- Borough Market Cheddar
 - Semi-hard cheese, cloth-bandaged; Unpasteurized cow's milk
 - Neal's Yard Dairy; London, England
 - Sharp, pungent, funky

- Paired with AleSmith Speedway Stout

- Feta (Gisela)
 - Semi-soft, fresh cheese; Homogenized, pasteurized (Costco) whole cow's milk
 - 4 weeks ripened in brine
 - tangy, salty
 - Paired with Chris Banker's Grapefruit Honey Mead