

Society of Barley Engineers

Beer and Cheese Pairing 2013

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Beers provided by Rip Current Brewing

Cheeses provided by Venissimo Cheese

9/4/2013

Pairing Tips:

- Goal: finding beer and cheese pairings where they not only go together, but enhance each other.
- No set rules, lots of combinations can work
- Match intensities, seek balance
- Try complementary and contrasting flavors
- Find a common flavor element to work off of
- Consider textures

Tasting Tips:

- Try a sip of the beer, a bite of cheese, then another sip of beer
- Be careful with having crackers or bread overpower pairings
- Consider saving some beer and cheese to try your own combos with other beers

The Pairings:

- **Ewephoria paired with Rail Grab German Rye**
 - Sheep milk Gouda
 - Pasteurized sheep milk
 - Netherlands
 - Sweet, creamy, tangy
 - Rail Grab German Rye (Roggenbier) - We're introducing this traditional German style (now extinct) to the San Diego market. This rye beer is similar to a Dunkelweizen (dark Hefeweizen), but uses a large portion (>40%) of malted Rye instead of the wheat. As a result of the rye, Rail Grab features a complex rye bread-like spiciness with notes of banana and clove in the aroma and flavor.
 - This combination plays off of the complementary mouthfeels of the cheese and beer, as both are very creamy. The tangy sweetness balances pleasantly with the fruity and spicy flavors of the roggenbier.
- **Quebec Vintage paired with Lupulin Lust IPA**
 - 6 year aged sharp Cheddar
 - Pasteurized cow milk
 - Quebec, Canada
 - Sharp, Acidic, Crunchy
 - Lupulin Lust - 8.3% San Diego-style India Pale Ale (IPA) features complex grapefruit, lemon, tangerine, and floral character in the aroma and flavor profile. The West Coast hop character is supported by a soft, lightly bready mid-palate and a clean, bitter, dry finish. Beware, this beer is very drinkable (alcohol is well hidden), and the smooth hoppy finish invites you to order several.
 - This pairing features an interplay between the bitter, citrusy IPA and the sharp, acidic aged cheddar. The sharpness of the cheddar is enough to stand up to the

potent IPA and the citrus and tanginess of the cheese complement each other. The crunchy crystals (formed with aged) provide a texture element to the pairing.

- **Point Reyes Blue paired with Red Flag IIPA**

- Blue Cheese
- Raw cow milk
- Point Reyes Farmstead Cheese, CA, USA
- Creamy, citrusy blue cheese
- Red Flag IIPA - We designed this beer to appeal to the hop lovers! This 9.2% Imperial IPA offers a big grapefruit, lemon, and citrus character, with woody background notes. We add huge additions of Centennial, Simcoe and Columbus hops throughout the brewing process, yet it's still quaffable by the pint (or more!) Red Flag has a light body and a super dry finish, with noticeable but not overpowering bitterness.
- The Point Reyes Blue is a very citrusy blue cheese, which complements the citrus hop flavors of the imperial IPA. The pungent and salty blue cheese flavors contrast with the beer and come through the beer's strong flavors.

- **Noord Hollander paired with Rescue Buoy RIS**

- 4 year aged Gouda
- Pasteurized cow milk
- Netherlands
- Tangy and crunchy with butterscotch finish
- Rescue Buoy RIS - An 11.2%, massive Russian Imperial Stout! It offers complex, rich dark bread, fruits (plum, fig, raisin) and dark sugar-like flavors. The mid-palate is soft and malty sweet, leading to a roasty finish. Somewhat bitter and slightly warming, reminding you the size of the beer. We've added oats to the beer to give it body, and used molasses, honey, and dark sugars to give it more complexity.
- The strong mouth-coating tang coats the mouth and is strong enough to persist through this flavorful, potent beer. The butterscotch flavors of the cheese play off of the dark fruit, honey, and caramel flavors in the beer. The crunchy butter crystals add a nice textural element to this pairing.

- **Kokos Coconut Gouda paired with Vanilla Storm Imperial Porter**

- Coconut Gouda
- Pasteurized cow milk, coconut cream
- Netherlands
- Sweet, creamy gouda with a distinct coconut flavor and nuttiness
- Vanilla Storm - This 10% ABV Imperial Porter is aged on our custom blend of fresh Kona and Sumatra coffees, combined with Madagascar vanilla beans. We picked our coffee blend to provide a rich, complex flavor profile while not contributing acrid coffee flavor or acidity. We spared no expense using fresh Kona coffee delivered directly from the farm in Hawaii, and the most flavorful vanilla beans we could source. Vanilla Storm builds upon our Kona Storm Coffee Porter base, introducing significant sweetness from the vanilla beans. This sweetness is evident in the aroma and initial flavors to cut the somewhat roasty notes of the coffee at the finish. Vanilla Storm was our most popular pilot batch beer, so we're excited to have more to share with you.
- This is truly a dessert pairing - the sweet, decadent chocolate, coffee, and vanilla flavors of the beer merge with the creamy coconut cheese. This effectively turns Vanilla Storm into a Coffee-Vanilla-Coconut porter. Although this is a pretty powerful beer, the creaminess of the cheese coats the mouth and the coconut

flavors come through nicely. The sweet finish of the beer fades out nicely with the creamy cheese.