

# SBE Beer and Cheese Notes

## 8/3/2011

### Agenda:

- Introduction to pairing
- First few pairings (have cheesemakers talk about cheeses)
- Gisela - cheesemaking
- Continue pairings (have cheesemakers talk about cheeses)
- Stone planning
- Continue pairings (have cheesemakers talk about cheeses)

### Intro:

- Broad range of food pairing possibilities because of the vast range of flavors and styles
  - Bitter, malty, spicy, fruity, smoky, roasty, etc.
- Beer has naturally become an alternative to wine for food pairings as craft beer has gained popularity
- Beer and cheese make a great pairing, just like wine and cheese
- Balance
  - Complement, but don't overpower one with the other
  - Match intensities - powerful beers need a more intense cheese, more delicate beer pair well with a more mild cheese
- Avoid anything too similar
  - Smoked cheese with a smoke beer seems like a great pairing, but they will usually cover each other up
- Find flavor components that match
  - e.g. cheeses with a nutty character with nut brown
- Find complementary flavors
  - Spiced cheeses with belgians or hops
  - Rich, buttery cheeses with malty beers
- Experiment
  - No hard and fast rules

### **Pairings:**

- Gouda
  - Smoky and nutty, to go with the nuttiness of the brown ale
- Chevre
  - Requires a fairly mild beer
- Curry-Ginger Jack
  - Spicy to complement spicy belgian character
- Humboldt Fog
  - The spice and sweetness of the belgian beer add to the rich and acidic goat cheese
- Cheddar (Banker)
  - Sharp powerful cheddar to cut through the intense hop character
- Blue Cheese
  - Rich, creamy blue cheese to complement the big malt backbone
- Swiss
  - Nuttiness to go with the nutty, caramelly malt character of the wee heavy
- Brie
  - Rich, buttery brie to go with the rich maltiness of the wee heavy
- Cheddar
  - Strong, pungent, to stand up to Speedway
- Feta
  - Salty-sweet combination with the mead