



Interactive Tasting Forms

The tasting charts will start your palate down the path of learning how to pair ingredients with craft beer styles. Each style is paired with four distinct ingredients, each of which will provoke a unique reaction on your palate. By starting with ingredients on their own, you will begin to develop a sense of how to build a paired plate and understand how an individual ingredient can affect the flavor profile of the craft beer.

Taste each ingredient separately along with the paired beer style. Write down pairing notes, palate reactions and cooking techniques for each one.

The following five style types will be used in this tasting:

- American Pale Ale
- American India Pale Ale
- American Stout
- Belgian-Style Saison or Farmhouse
- American Brown Ale

Interactive Tasting Form 1

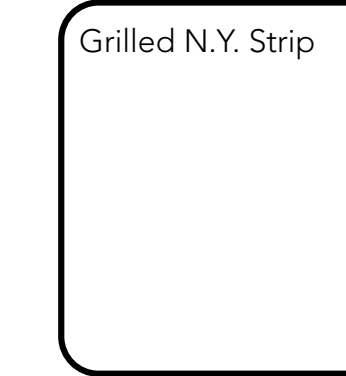
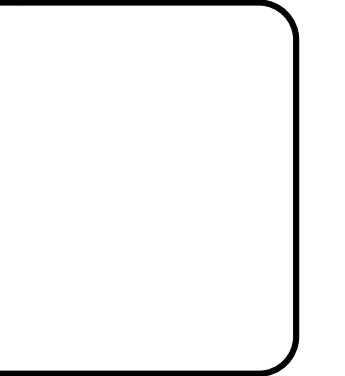
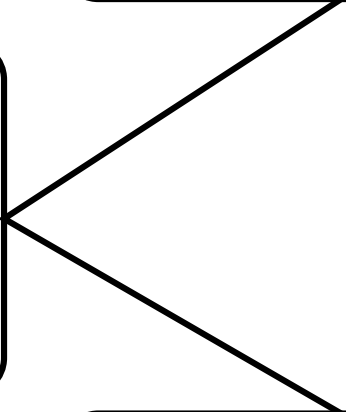
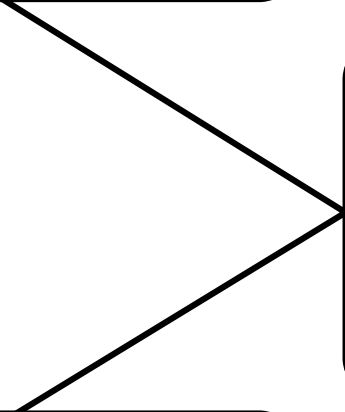
Tomato

Roast Chicken

American Pale Ale

Carrot Cake

Grilled N.Y. Strip



Interactive Tasting Form 2

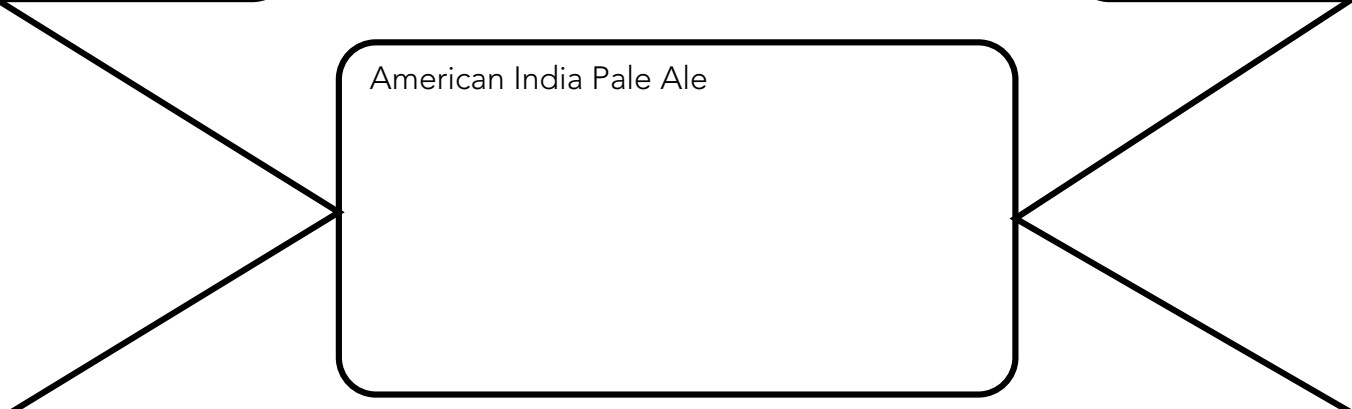
Toasted Bread

Roast Chicken

American India Pale Ale

Honey

Grilled Pork Loin



Interactive Tasting Form 3

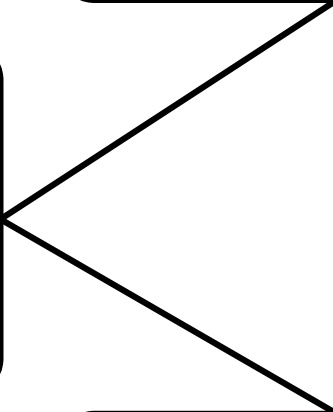
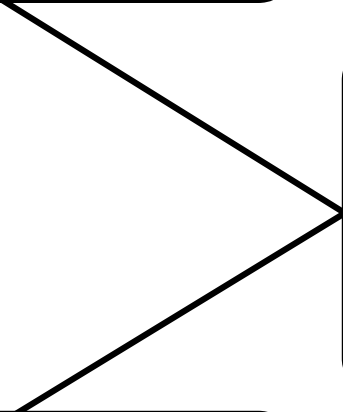
Oyster on the Half Shell

Dark Chocolate

American Stout

Blue Cheese

Grilled N.Y. Strip



Interactive Tasting Form 4

Cucumber

Crab

Belgian-Style Saison

Brie

Pear



Interactive Tasting Form 5

Duck Breast

Hazelnuts

American Brown Ale

Plum

Roasted Mushrooms

