Beer Pairing: The Essential Guide From The Pairing Pros

Synopsis

2016 IACP Award Finalist!Beer has reclaimed its place at the dinner table. Yet unlike wine, there just aren't many in-depth resources to guide both beginners and beer geeks for pairing beer with food. Julia Herz and Gwen Conley are here to change that.As you start your journey, you'll learn all about the effects aroma, taste, preference, and personal experience can have on flavor. Just as important, you'll become a tasting Anarchist--throw out the conventional advice and figure out what works for you! Then, on to the pairing. Begin with beer styles, start with your favorite foods, or join the authors on a series of wild palate trips. From classics like barbecue ribs with American Brown Ale to unusual matches like pineapple upside-down cake with Double India Pale Ale, you'll learn why some pairings stand the test of time and you'll find plenty of new ideas as well. With complete information for planning beer dinners and cooking with beer, tips from pro brewers, and geek-out science features, Julia and Gwen will make sure you never look at beer--or food--the same way again!

Book Information

Hardcover: 216 pages

Publisher: Voyageur Press (December 1, 2015)

Language: English

ISBN-10: 076034843X

ISBN-13: 978-0760348437

Product Dimensions: 8.2 x 0.8 x 10.2 inches

Shipping Weight: 2.1 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (35 customer reviews)

Best Sellers Rank: #85,422 in Books (See Top 100 in Books)   #20 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing   #77 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Beer   #141 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

Customer Reviews

Beer Pairing is great addition for anyone who enjoys the many styles beer that are now available and wants to incorporate them more into their life. It is also recommended for the brewery or bar that feels that there is more they could do than to just put a glass of some fine beer in front of their customer and say enjoy.If you are somewhat new to beer and tasting, you might feel a bit overwhelmed when you talk to someone who is in the industry or is one of those beer geeks that

talks about diacetyl or alpha acids. This book does a nice introduction to beer tasting and perception, so that before long you can sound like an expert and people will be calling you a beer geek.There several great sections in the book, but two that I really enjoyed. The first is the chapter on pairing practices, there are numerous great nuggets of information in that chapter. For example, you can find out why it is not wise to pair salmon with a really hoppy beer. The second is the chapter on pairing by beer styles. There are many times when I have some great recipe and trying to think of what beer to go with it, or more often I will find some great beer and want fare that goes with it. The chapter covers several styles of beers, the attributes of those styles and even a recommendation on something to pair it with.There is a saying â œLife is too short to drink bad beerâ •, this book explains why â œLife is too short to drink the wrong beerâ •.

Julia Herz is the Brewerâ ™s Associations Craft Beer Program Director, co-authored the associationâ ™s Craftbeer.com Beer & Food Course, is a homebrewer, a BJCP beer judge and a Certified Cicerone. Gwen Conley is Port Brewing/The Lost Abbeyâ ™s Directory of Brewery Production and Quality Assurance and has judged beer at the World Beer Cup and the Great American Beer festival. The authorâ ™s know their beer and they have written one of the best books available on pairing beer and food. They begin with the essentials, covering the elements of beer, how we perceive, how to taste beer and the essentials of pairing beer with food. A chapter that walks the reader through a series of beer tasting exercises (they call them palate trips) builds tasting skills through experience. The authors then discuss pairing beer by style, pairing beer with cheese, chocolate, and other foods. They conclude with a chapter on beer dinners and a chapter on cooking with beer. The book is well written and attractively illustrated. Each chapter has brief interviews or articles by leading brewers, chefs and beer writers on beer and food. The book is an enjoyable read, a study guide, and an important resource.

It far exceeded my expectations. High quality materials to produce the book. Artwork and photography exceptional. The content within the pages of this book is extensive. Content has depth, character and is written in an engaging manner. Absolutely love this book!

I highly recommend this book for anyone even slightly interested in beer and food pairing. The authors take the readers from the very basics of sensory tasting to planning, preparing the food (cooked with beer!), and hosting an informative formal (or casual) beer and food pairing dinner. The conversational, easy going writing style in which the material is presented coupled with the volume

of information pertaining to all aspects of beer and food pairing makes this book a very pleasurable read and is a valuable source of information that I will always be able to use in the future. My personal favorite section was chapter 5 that outlines several different "palate trips". These "trips" describe in detail how to set up pairings with different styles of beer and different food types, what sensations and interactions and tastes to look for, are they home runs or train wrecks. Interesting stuff! Great book! Three of my wine-loving friends (who I have been trying to convert to beer for years) are going to find this book under their Christmas trees!

Wow. I was thinking this might be a cookbook but this was so much more. Easy to read even with significant detail on a wide range of related topics. Who knew that the commonly used shaker glass is not the best for beer drinking? I thought I was somewhat knowledgable but I learned lots and still learning. This is well written, entertaining and funny. The authors support the slow food movement and their book support us as readers to understand beer and all it has to offer. This is about the journey and although I enjoy the end product (the drink) what is best about this book is it supports the process and adventure of getting to "the drink". Thank for this very thorough, well written book about beer and what fun we can have with it. I up for the challenge now.

This is a must-have book for all craft beer affectionados and foodies alike. It's loaded with information and playful examples which makes you want to run to your local grocery store. I love how the book breaks tasting down to a science in a way anybody can understand. It's an excellent book to flip back open every time you eat & drink.

I've only read a small portion of this book so far, but it seems amazing. A very detailed and well informed section on how people smel and taste food. Interesting tasting exercises as well as a ton of information about how to pair specific beer with different foods. Might be more than some people ever need, but for beer nerds that are into cooking and want to combine these two things, this is a great book.

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