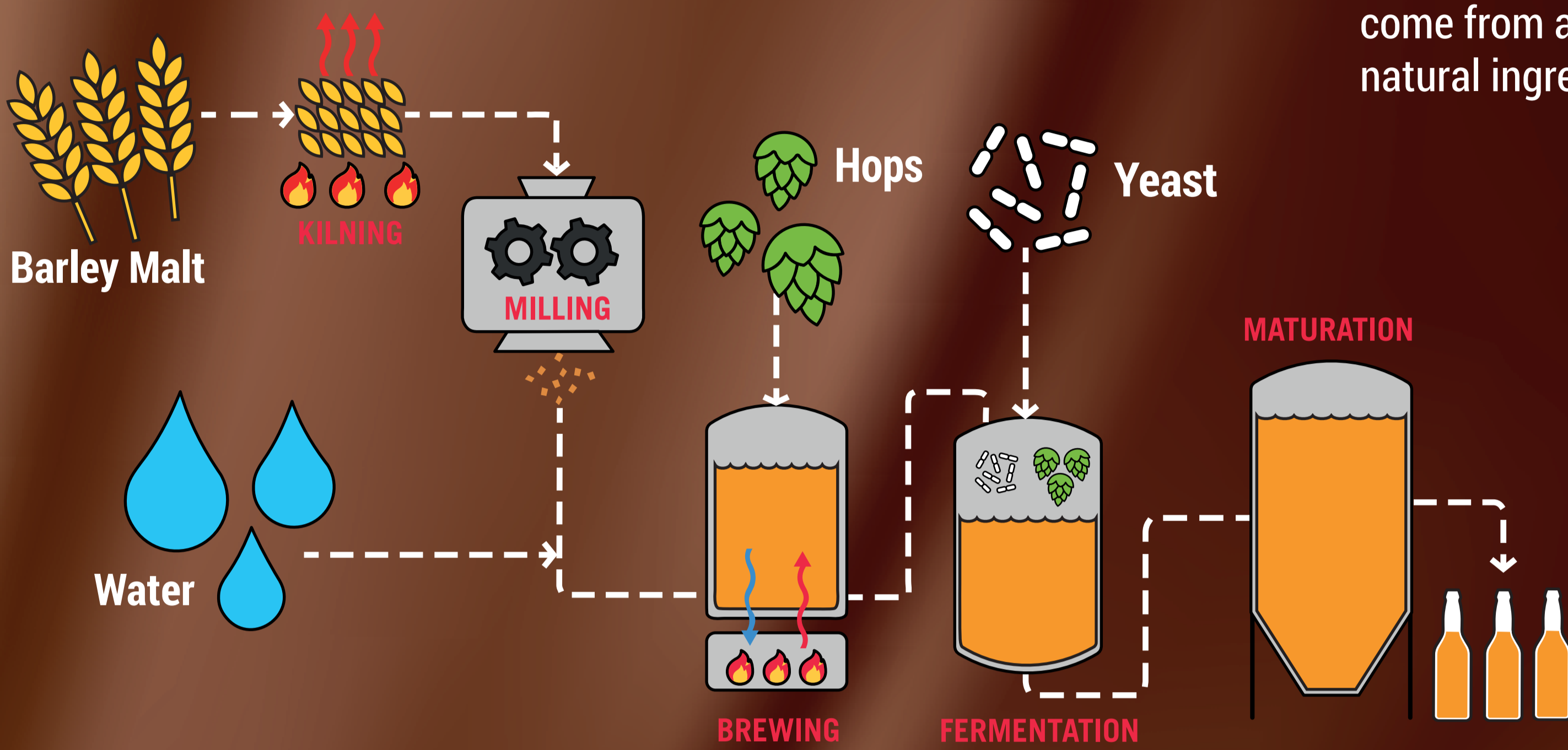




BEER & CHOCOLATE

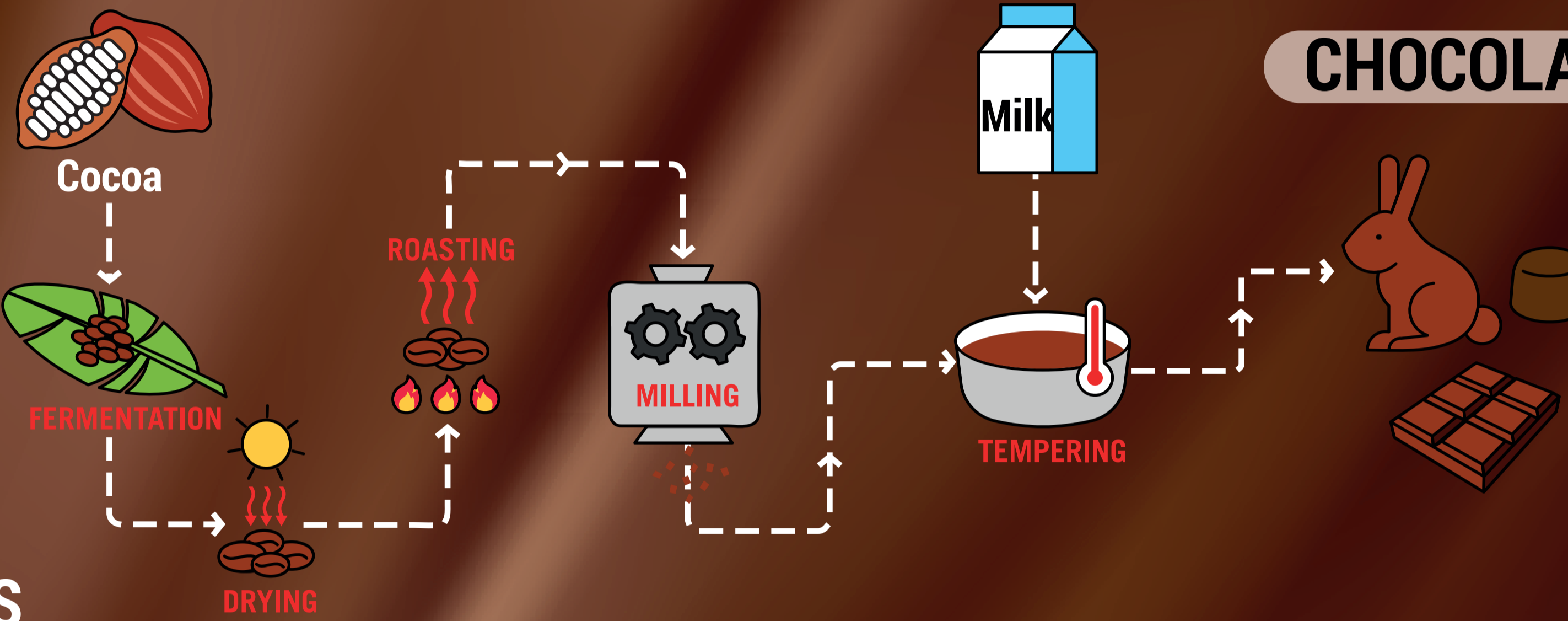


BEER



INGREDIENTS

Both Beer and Chocolate come from a few natural ingredients

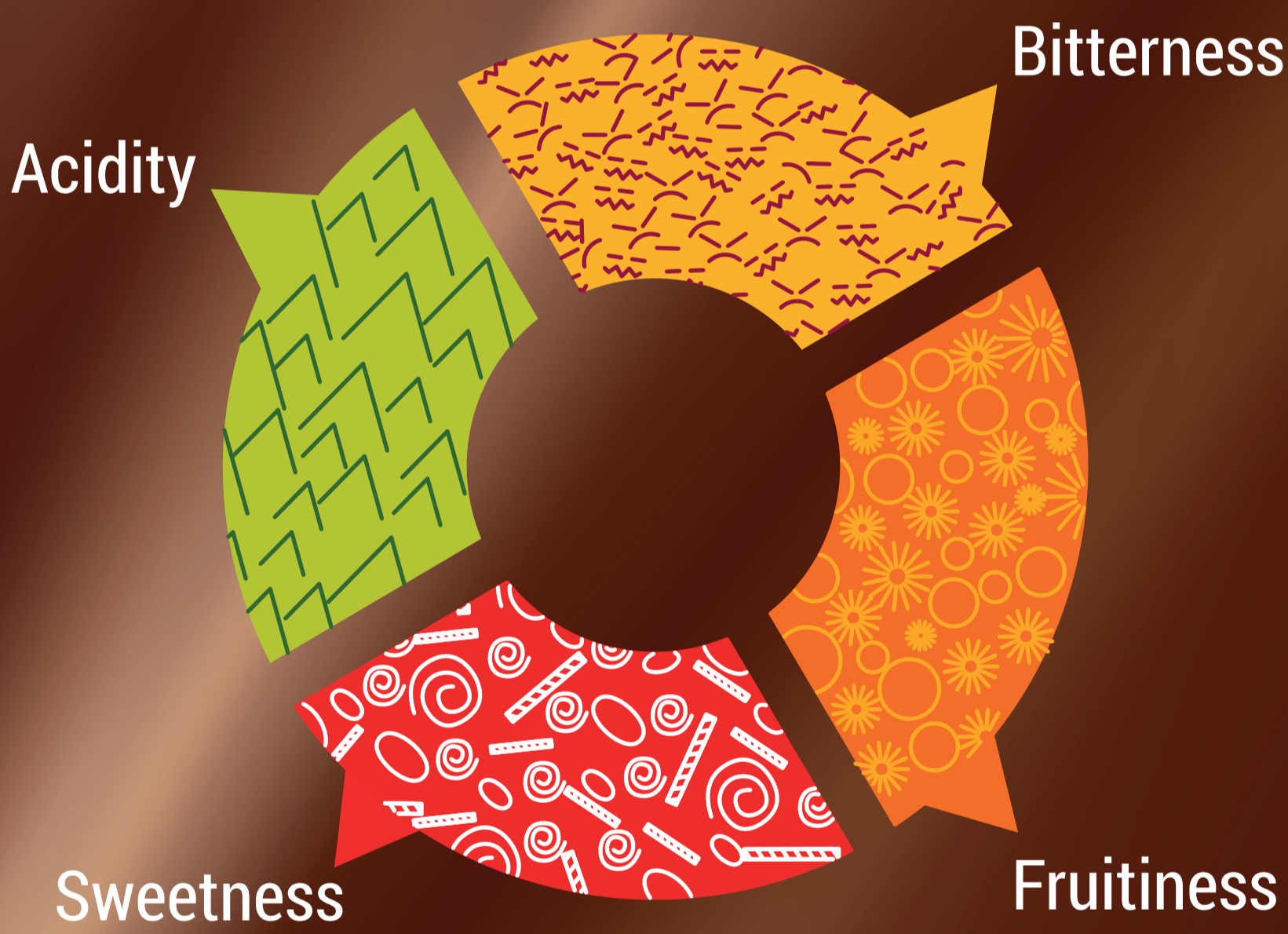


CHOCOLATE

PROCESS

Both Chocolate and Beer processes involve kilning, roasting, milling and fermentation.

TASTE

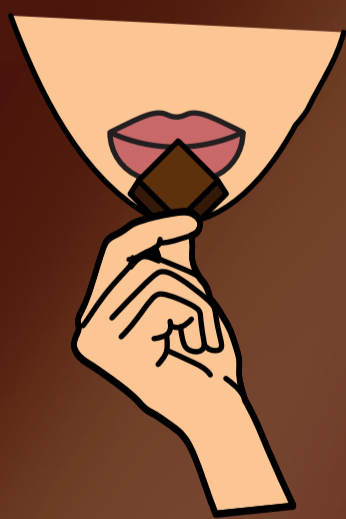


Both Chocolate and Beer are built on a balance of acidity, bitterness, sweetness and fruitness

COLOR



PAIRING TIPS



A. Start with the chocolate, as it melts it releases flavors. Then sip the beer!



B. Dark chocolate is more bitter, loves a sweet balance



C. Take inspiration from desserts: dark chocolate and red fruit beer!

SIMPLE PAIRINGS

Belgian Wit			White chocolate
Vienna Belgian dubbel			Milk chocolate
Stout			Dark chocolate

ADVANCED PAIRINGS

	Strawberry Sour (Milkshake) IPA
	Vanilla Porter
	Coffee beer
	London Porter
	Doppelbock
	Kriek Lambic
	Oud bruin
	Bourbon Stout