



Suggested Craft Beer & Cheese Interactions

CHEESE STYLE	BEER STYLE	DESCRIPTION
Fresh Cheeses	Wheat and Lambic-style beers	Examples include Italian-style mascarpone and ricotta, chèvre and feta. These light cheeses pair excellently with the tangy flavors of these beer styles.
Semi-Soft Cheeses	German styles (Kolsch, Bock) and Pale Ale styles	Examples include many blue cheeses, colby, fontina styles, havarti and Monterey Jack. The variety of cheeses in this category can work with many different craft beers.
Firm/Hard Cheeses	Pilsener, Bock, Brown Ale and Imperial Stout	Broad range of cheeses that complement a variety of beers. Look to match strengths and intensities for best results.
Blue Cheeses	IPA, Imperial IPA	These strongly flavored cheeses can be successfully balanced with bolder beer styles, including IPAs or imperial IPAs.
Natural Rind Cheeses	Golden or Blonde Ales, Pale Ales and Barley Wine styles	Traditional British-style ales work well with English-style natural rind cheeses, such as Lancashire and Stilton.
Washed Rind Cheese	Belgian-style Ales	Often pungent and creamy, washed rind cheeses pair well with strong Belgian-style ales, like tripels and golden strong ales.

Cheese Style Source: American Cheese Society