

CRAFTED

Find Your Perfect Pairing

Style: India Pale Ale (IPA)

Flavor Profile: Bold hops, citrus, pine

Best Food Pairings: Spicy tacos, Indian curries, BBQ wings

Why It Works: Bitterness cuts through spice and fat

Style: Kölsch

Flavor Profile: Light, floral, refreshing

Best Food Pairings: Seafood, salads, light pasta dishes

Why It Works: Subtle flavors won't overpower food

Style: Amber Ale

Flavor Profile: Malty, caramel, toasty

Best Food Pairings: Burgers, roast chicken, pizza

Why It Works: Sweet malt balances savory dishes

Style: Porter / Stout

Flavor Profile: Roasty, chocolate, coffee notes

Best Food Pairings: Oysters, BBQ brisket, chocolate desserts

Why It Works: Richness complements deep flavors

Style: Wheat Beer (Hefeweizen)

Flavor Profile: Soft, bready, banana-clove

Best Food Pairings: Bratwurst, salads, citrusy seafood

Why It Works: Fruity yeast pairs with fresh dishes

Style: Saison / Farmhouse

Flavor Profile: Peppery, fruity, effervescent

Best Food Pairings: Charcuterie, mussels, roasted veggies

Why It Works: High carbonation lifts rich flavors

Style: Sour / Gose

Flavor Profile: Tart, tangy, refreshing

Best Food Pairings: Cheese plates, ceviche, fried chicken

Why It Works: Acidity cuts fat, refreshes palate

Style: Light Lager (CitriSeaBurst)

Flavor Profile: Bright citrus, smooth, ultra-refreshing

Best Food Pairings: Fish tacos, ceviche, grilled shrimp

Why It Works: Zesty citrus lifts seafood flavors and refreshes between bites

Style: Pilsner

Flavor Profile: Crisp, light, mildly hoppy

Best Food Pairings: Grilled chicken, sushi, soft pretzels

Why It Works: Cleanses palate, balances saltiness

for more beer and food pairing suggestions visit:

crafted-culture.com

