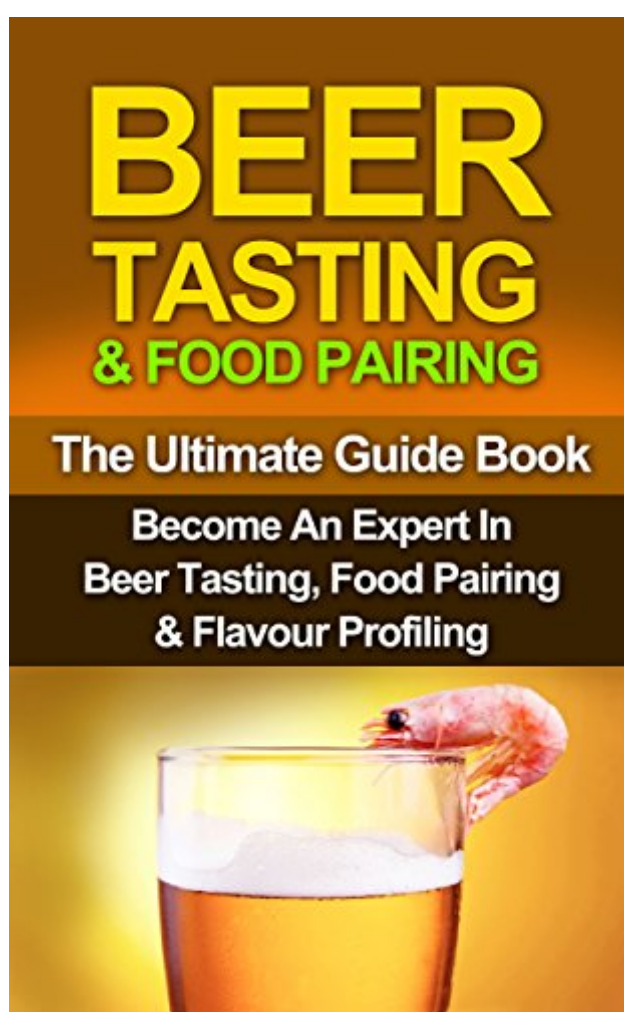


The book was found

# **BEER: Beer Tasting & Food Pairing: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making Book 1)**



## Synopsis

Are you a beer loving foodie? - Discover how to easily pair the right beer with the right food and create wonderful dining experiences! IMAGINE you a host at a dinner party, wouldn't it be super fly if you could take everyones dining experience to the next level by serving them the perfect beer at the perfect time with the perfect food. This book aims at delivering you that skill set!

# 1 Learn About Beers, Lagers & Ales & The Less Usual Suspects Learn what beer you like and match it with the food you already love! - That is what this book is all about When you arrive at a restaurant you will often be handed the wine list and be expected to pick something that compliments your meal. What happens if you don't like wine? It's rare that they bring round a beer menu - in fact, beer was often looked down on at the dinner table. Not any more my friends!

# 2 Learn How To Taste Beer - The Proper Way! Craft and artisan beers are making beer more popular than ever!! And why not? Beer has more ingredients than wine and the end result is a more complex and food friendly beverage. The only problem with so many beers on the market is knowing which one to choose, the list is endless!

# 3 Discover The Basic Principles For Great Beer/Food Pairing Once upon a time ale was the drink for old men and lager was what people drunk in between fights - thankfully, those stigmas are fading rapidly so it's time to get out there and start finding out what beers you really enjoy for yourself.

# 4 How To Pair Beers With Savoury Foods After you have learnt how to taste the beers properly and discovered all the flavors to look out for that you never knew existed you can start matching Beers with the foods that you love. Beer compliments food perfectly so get out there and start tasting new things!

# 5 How To Pair Beers With Sweet Foods This book teaches you about the different styles of beer and how to taste them to unlock their true flavours and aromas. Flavour is the key to discovering how to match the right beer with your favourite dishes.

... Limited Time Offer! ... - get this bestseller Today for just \$2.99. Regularly priced at \$4.99. Read on any smart device SCROLL UP & Download Your Copy Now! Don't put it off any longer - a meal without beer is like a day without sunlight! If you really care about making the most out of your time on Earth, Scroll Up & click the "BUY" button NOW to get this book. Hurry!! Scroll to the top and select the "BUY" button for instant download. This offer won't last long

Tags: Beer, ale, lager, craft beer, artisan beer, speciality beer, beer tasting, beer ingredients, beer and food, understanding beer, olfaction, beer and meat, beer and desserts, beer in restaurants, hops, malt, understanding beer brewing, beer styles, different beers, beer and dining, best way to match food and beer, beer flavours, beer aroma, agitating beer, smelling beer, mouthfeel, principles of pairing beer and food, beer and sweet dishes

## Book Information

File Size: 539 KB

Print Length: 28 pages

Simultaneous Device Usage: Unlimited

Publication Date: June 22, 2015

Sold by: Digital Services LLC

Language: English

ASIN: B0108A7XG0

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #730,310 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #71

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International >

European > European #147 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine &

Spirits > Wine Pairing #172 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine &

Spirits > Wine Tasting

## Customer Reviews

I thought beer was just beer and you can pair it with any food. I didn't know that there are actually good food pairings with beer that will help enhance its flavor and make the experience so much better. This book discusses all about that. It has basic information as well as flavor training. Of course, some principles and how to's were thrown here and there. There were some font and formatting issues, but nothing that cannot be fixed with a quick update, I guess. Other than that, this will be a good place to start if you want to practice beer tasting.

Fantastic! My friend recommended this book to me because I love beer and I want to become an expert in beer tasting. This book taught us on how we can taste beer in the proper way. This book helped me discover the basic principles for great beer/food pairing. Flavor is the key to discover how to match the right beer for our favorite dishes. Let's start tasting new things. A job well done!

I had a feeling this book would be a great fit for me. I mean, I love beer. And I love food. And I, who for the first twenty-four years of my life cooked nothing other than Pop-Tarts, have recently

discovered that I also quite like to cook. So whatâ€™s not to love about a book of recipes and beer pairings, right? Oh, so very right. Here are just a few of the things I loved about this book. Itâ€™s written by authors who clearly value good food and good beer. The information is presented logically and clearly without being either too simplistic or too condescending. It provides an exploration of the preparation and care of both food and beer, explaining where in the process certain flavors come from and how they can best be utilized in pairings. Thereâ€™s a ton of information provided, but it doesnâ€™t read like a dry textbook; the authors make everything interesting, from flavor wheels to food sustainability. In short, this is a great read for those of you who are interested in both beer and new foods. Cheers!

I am no fan of beer but everytime I get to go out with friends, I have to pay respect and join them as they are a beer-lovers. So when I stumble upon this great book, I decided to get it and read more about beer. Then I found out that there's a way for me to lessen that taste of bitterness by choosing the right food to pair with the beer. And true enough, you could have sets of foods that you can pair with your beer to feel good about what you are drinking. I have learned a lot in this book and even had started to be more interested about beer tasting. I'm already thinking of getting more books to educate me about liquors and alcohols. Highly recommended!

I found this book to be helpful and informative on my quest to better understand beer and how it pairs with food. It covers a wide variety of beer topics very thoroughly, and in an easy to understand format. There is also some great advice of beer and food pairings, and doesn't just cover what to pair, but the why's of pairing. I would recommend this book for any one looking to expand their knowledge of beer and anyone interested in getting to know other styles of beer.

Wow!!! The author has given such a wonderful information about serving food with beer. Before reading this book I was serving the Beer with any food but now I have learned the pairing the different foods with beer which makes it so good and also enhance the flavor of both food and Beer. Now the right Beer with my favorite food makes the great tastes. I recommend this book to those who want the great taste of beer with food.

This book is great. I really enjoyed it. If you are a beer lover and have no idea of what food goes with your beer, then this book is exactly what you will need. Very interesting and informative. Simple and easy to understand. The book will take you from basics, flavour training, how to pair with savory

dishes and much more.

Who would've thought one would need a lecture on how to enjoy beer? This is for me a lecture, an enlightening one on taking beer the best way. Beer isn't just beer, there's different categories. I believe anyone that takes beer would find this book resourceful

[Download to continue reading...](#)

BEER: Beer Tasting & Food Pairing: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making Book 1) A Beginner's Guide to Great BEER BREWING: How To Make Amazing Home Brewed European Style Beer Step-By-Step Instructions (Beer, Beer Making, Beer Tasting, Beer Brewing, How To Make Beer) Beer Brewing Made Easy With Recipes (Boxed Set): 3 Books In 1 Beer Brewing Guide With Easy Homeade Beer Brewing Recipes Beer, Food, and Flavor: A Guide to Tasting, Pairing, and the Culture of Craft Beer Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine Making: Beginner Wine Making! The Ultimate Guide to Making Delicious Wine at Home (Home Brew, Wine Making, Red Wine, White Wine, Wine Tasting, Cocktails, ... Vodka recipes, Jello Shots Beer Brewing) WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days The Bible: The Complete Guide to Reading the Bible, Bible Study, and Scriptures (bible, religion, spirituality, holy bible, christian, christian books, understanding the bible) Criminal Psychology: Understanding the Criminal Mind and Its Nature Through Criminal Profiling (Criminal Psychology - Criminal Mind - Profiling) Beer Pairing: The Essential Guide from the Pairing Pros Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine and Cheese Box Set (4 in 1): Wine Tasting, Pairing, and Serving Guide Plus Secrets of Making Perfect Cheese at Home (Etiquette Parties) Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine: The Best Guide To Wine Tasting, Wine Pairing And Wine Selecting To Find Your Personal Palate And Tips On Choosing The Perfect Wine For Every Occasion. Jewelry Making: Jewelry Making Instructions to Easily Create Beautiful Pendants, Bracelets, Earrings, and Necklaces (Jewelry Making Books, jewelry making for dummies, jewelry making tools) Jewelry Making: 33 Tips and Advices For Making Unique Earrings (jewelry making,

jewelry making books, jewelry making kits) New Brewing Lager Beer: The Most Comprehensive Book for Home and Microbrewers Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles Home Brewing: A Complete Guide On How To Brew Beer

[Dmca](#)