

SLUMBREW CHEESE PAIRING GUIDE





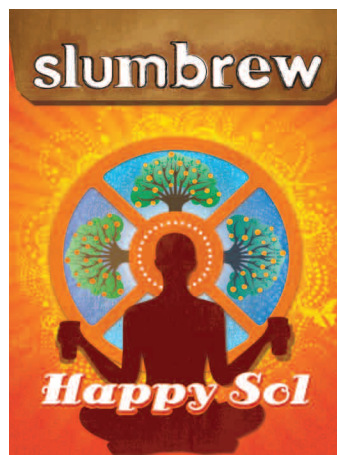
slumbrew
Somerville Brewing Company

CHEESE PAIRING GUIDE

Pairing craft beer and cheese is lots of fun. We set out to our local Whole Foods recently and brought back a great assortment of cheeses to pair with Slumbrew craft ales. These were our favorite picks for flavor, price and availability. When selecting your cheeses for your pairing, don't forget nuts, chocolate, breads and fruit too.



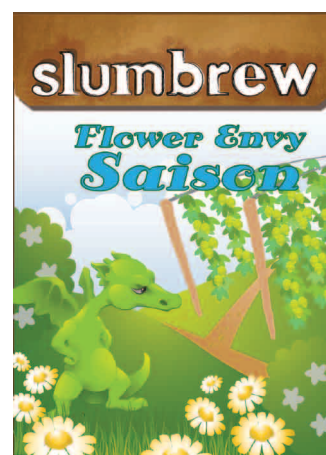
Robust Chocolate Porter
6.5% abv 31 IBU
Try pairing with
Fresh Goat Cheese



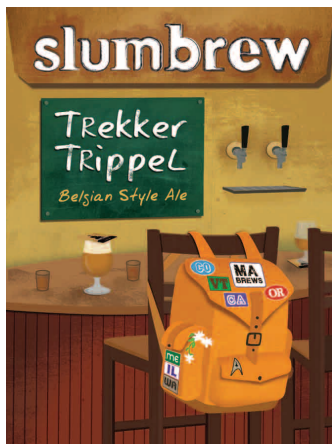
Blood Orange Hefeweizen
5.5% abv 18 IBU
Try pairing with
Fresh LOCAL Mozzarella



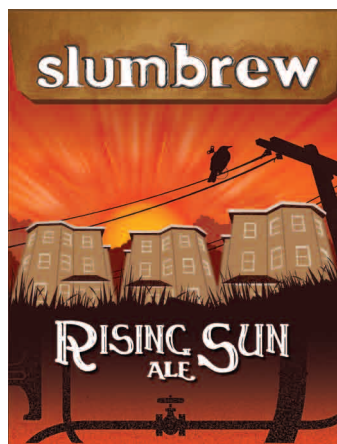
Double IPA
7.5% abv 80 IBU
Try pairing with
Blue or Gorgonzola Cheese



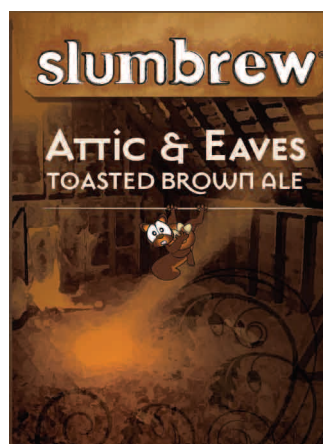
Ecclectic Saison
6% abv 26 IBU
Try pairing with
Borough Market Cheddar



Belgian Trippel
9.5% abv 36 IBU
Try pairing with
Manchego



Red barley Ale
5.7% IBU
Try pairing with
Cotswold Cheddar



Toasted Brown Ale
7.5% abv 38 IBU
Try pairing with
Cotswold Cheddar



Imperial Cream Ale
7.2% abv 25 IBU
Try pairing with
Uniekasas Gouda, 3Year Aged