

Thank you for participating in the virtual beer and chocolate tasting !



<https://bierolade.be/>

Combined tasting of beer and chocolate :

- Step 1 : First take a firm sip of beer and experience the aromas and flavours.
- Step 2 : Bite off some of the praline and gradually melt it in the mouth.
- Step 3 : In the meantime, take a new sip of the beer and taste it together with the praline. In a good match, the praline forms a nice balance with the beer. Neither the beer nor the praline should dominate.

Some practical tips about beer and chocolate to know in advance :

- Do you know that beers are best kept upright in a bottle by refermentation in the bottle ?
- Never store beers in the sun and heat. Just like wine, a dark cellar is ideal
- Never store chocolate in the fridge. Room temperature is perfect. Humidity is not chocolate best friend.
- The higher the alcohol percentage, the warmer the beer is drunk. Of course you can keep your beers in the fridge, but take them out of the cold in time if you want to drink them. This way the beer has enough time to reach the desired pouring temperature. Ideal serving temperature for lighter blond beers is 6°C, heavy blond beers is 8°C and dark beers is 12°C.
- Did you know that there are many similarities between the production process from cocoa to chocolate and wort to beer?

More information about pairing beer and chocolate :

<https://bierolade.be/en/about/combining-beer-and-chocolate/>