

THE PERFECT PAIRING

SAUSAGE AND BEER PAIRING GUIDE



NO MATTER YOUR CHOICE, IT'S HARD TO GO WRONG WITH A PAIRING OF BEER AND SAUSAGE.

However some beer and sausage styles are particularly well suited for each other:



INDIA PALE ALE

While there are many IPA styles & flavors, their hoppy taste pairs great with the nutmeg/garlic flavor of a **Bratwurst**.



KOLSCH

Kolsch and other light pale golden ales are best paired with mildly seasoned, mildly smoked, semi-dry sausages such as **Summer Sausage** as well as a **polish kielbasa**.



STOUT

The heartiness of a stout with its rich, yet sharp and slightly bitter taste is well-paired with a **spicy Andouille**, a strong-tasting sausage typically seasoned with oregano and thyme.



PORTER

The full bodied, slightly sweet, maltiness of a porter pairs perfectly with a **spicy Italian sausage**.



PILSNER

The fairly dry style and strong malt flavor pair well with grilled, mild sausages like **hot dogs**.



OKTOBERFEST

Traditionally the first beer of the brewing season in Germany. Its sweet, extremely malty beers pair well with **mild wieners** and **ring bologna**.



For more on beer and sausage pairings, please visit **HOT-DOG.ORG**.

