

TRÖEGS
INDEPENDENT
BREWING

BEER AND FOOD. THEY'RE BETTER TOGETHER.

Here at Tröegs, we've thought long and hard about not just what foods pair with our beers, but why. Contrasting flavors add a pleasant dimension while complementary notes amplify flavors that are already present. **TASTE THEM FOR YOURSELF.**



PERPETUAL IPA PAIRED WITH...

Aged Gouda | Contrasting
Adds caramel backbone

Pepper Jack | Contrasting
Spicy pepper heat stands up to bold hops

Grapefruit | Complementary
Intensifies citrus notes of Cascade and Citra hops

Latkes | Complementary
Caramelized sugars from onion add umami to malt/hop combo



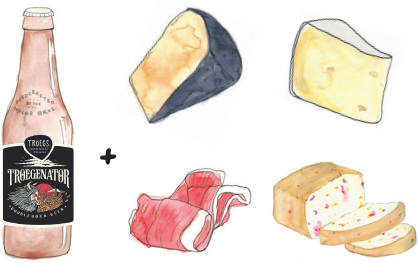
MAD ELF PAIRED WITH...

Baked Brie | Complementary
Introduce buttery, nutty texture and burnt caramel notes to cherries and honey

Aged Cheddar | Contrasting
Sharp salty, creamy flavors cut through sweet honey and spicy Belgian yeast

Glazed Ham | Complementary
Intensifies malty, honey sweetness

Cinnamon Pecans | Complementary
Nutty cinnamon notes elevate Mad Elf's cherry and spice profile



TROEGENATOR PAIRED WITH...

Aged Gouda | Complementary
Crystalized milk sugars and caramel notes mimic malt/hop balance

Brie/Camembert | Complementary
Nutty, earthy undertones elevate malt backbone

Speck | Complementary
Sharp salt and caramel notes mimic malt/hop balance

Fruit Cake | Contrasting
Introduces fruity/spicy dimensions to raisiny malt



BLIZZARD OF HOPS PAIRED WITH...

Brie/Camembert | Contrasting
Buttery mouthfeel balances zesty hops

Aged Cheddar | Complementary
Sharp bite mirrors intensity of hops

Aged Ribeye | Contrasting
Adds rich caramel and sharp salt notes

Rosemary Spiced Nuts | Complementary
Herbal notes amplify spruce profile of hops



DREAMWEAVER WHEAT PAIRED WITH...

Aged Gouda | Complementary

Crystallized milk sugars add salty bite to banana and lemon notes

Young Cheddar | Contrasting

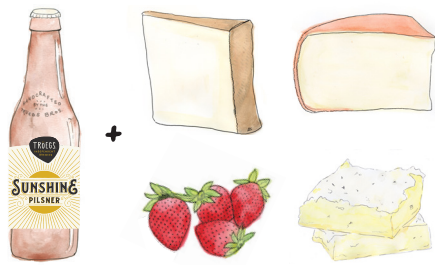
Adds creamy sharpness to apple notes from yeast

White Sausages | Complementary

Turn up the black pepper notes on the subtly spicy yeast

Gingerbread | Contrasting

Introduces spicy ginger notes to clove flavors from yeast profile



SUNSHINE PILS PAIRED WITH...

Medium Manchego | Complementary

Elevates earthy, sweet notes of malt

Young Cheddar | Contrasting

Buttery, salty nuance plays well with subtle malt and hop profile

Strawberry Jam | Contrasting

Introduces sweet/tart dimension

Lemon Squares | Complementary

Intensifies citrusy hop notes



GRAND CACAO PAIRED WITH...

Stilton | Complementary

Amplifies chocolate notes

Goat cheese | Contrasting

Adds creamy tang to rich chocolate flavors

Mole Sauce | Contrasting

Introduces heat and Mexican spices to silky chocolate notes

Pecan Pie | Contrasting

Adds nutty sweetness to chocolate and malt

TRÖEG'S INDEPENDENT BREWING was founded in Pennsylvania in 1996 by brothers John and Chris Trogner. Our brewery has been built by family, friends and kindred spirits who are driven by a sense of adventure and curiosity and who share a love of great beer.