

The following pairings are based on suggestions from beer experts Tom Dalldorf, Garrett Oliver, Lucy Saunders and Mark Todd and have been tested at the table

With: Young, fresh, tart cheeses such as fresh chevre, mozzarella and crescenza

Try: Wheat beers such as hefeweizen, Bavarian-style weissbier and Belgian-style witbier; pilsners.

With: Humboldt Fog and other goat cheeses with a little age

Try: A Belgian-style saison such as Ommegang Hennepin or Saison Dupont.

With: Garrotxa and other aged goat cheeses with some caramel notes

Try: Sierra Nevada Stout or similar dry, creamy stouts with coffee and chocolate aromas.

With: Lamb Chopper and other mild, medium-aged sheep's milk cheeses with sweet, cooked-milk notes

Try: Fat Tire, Red Tail Ale or similar amber ales well balanced between malt and hops.

With: Ossau-Iraty, mature Pecorino Toscano and other aged sheep's milk cheeses with pronounced salty, nutty flavors

Try: Lost Coast Brewery Downtown Brown or other brown ales.

With: Soft-ripened triple creme such as Seal Bay, Pierre Robert or Mt. Tam

Try: A Belgian-style saison such as Ommegang Hennepin or Saison Dupont; a dry kriek or other fruit beer.

With: Aged Gruyere, Comte or other aged Swiss-style mountain cheeses

Try: Anchor Porter, Rogue Shakespeare Stout or other sweet, mellow porters or stouts with chocolate, caramel and roasted coffee notes; brown ales.

With: Montgomery cheddar or other classic English-style cheddar

Try: McEwen's IPA or other pale ales with abundant hopping; Anchor Steam.

With: Munster Gerome or other washed-rind cheeses with strong earthy aromas

Try: Chimay Grande Reserve (blue label), Red Tail Ale or French biere de garde, such as Jeanlain or La Choulette Ambree.

With: Saenkanter or other aged Gouda with pronounced caramel notes

Try: Anchor Porter or other gently sweet, mellow, rounded porters; or nut-brown ales or amber ales.

With: Stilton or other mild to moderately piquant blue cheeses

Try: Old Foghorn Barleywine Style Ale or Moylan's Barleywine Style Ale. Serve barley wine at cellar temperature.