

COMPARATIVE ANALYSIS OF PRODUCTION TECHNOLOGY OF BEER IN UKRAINE

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In earlier times, the brewing process was quite different from the present. Brewery housed in small buildings, mash cooked in cast iron or iron boilers, fermented in wooden vats and kept beer in oak barrels. Malt do so: grain soaked in a river or lake water, then germinated for several days, spreading a thin layer under a canopy, dried in the sun, clean, milled on hand mill. To improve the taste and aroma of beer used pine tar, ash pear, sage, benedict root. To give the young beer taste of old, it put peel oranges. To correct a wrong taste sour beer brewed and used grated dry hop beech and ash.

Modern technology of beer production includes the following main steps: get the malt from barley, cooking of mash, fermentation, maturation of beer, processing and bottling. This is a long complicated process, which lasts for 60-100 days and depends largely on the skills of the Brewer.

In this work the comparison of most popular brands of Ukrainian beer in our country and their production technologies, chemical analysis. With these brands of beer were conducted a few experiments, such as laboratory analysis of beer, the comparison between the various types of beer to taste and smell, comparison of production technology. They held the research staff of the various commercial and economic institutions of higher education of our country and rendered its verdict. The tasting was done by ordinary people, who talked about the technology of each brand of the drink. The tasting also chose the winner. Another experiment was conducted, it was the physical-chemical and biological analysis, which takes into account the organoleptic indicators, the appearance, taste and smell, the safety of the product (alcohol content of different chemical substances),

On the basis of the obtained experimental data built tables, charts and graphs to illustrate data. Comparison of various characteristics was made. As a result of all the work, after comparing all the data found on the quality of different brands of beer, advantages and disadvantages.