

ALTERNATIVE KINDS OF FERMENTED BEER

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Introduction. Nowadays there is a decline in demand for traditional sorts of beer made on classical technology on the basis of malt and hop. Alternative kinds with new original organoleptical properties are in demand.

Different kinds of beer products are presented in the world market. They contain medicinal herbs, spices, pine-needle, ginger, oak bark, camomile, wild rose, cardamom, hypericum, coriander, walnut, linden, black pepper, basil, cumin, vanilla, mint, licorice, tea berries, juniper etc. The technology of production of such beer is complicated by the necessity of strict control of physiological activity of seed material, yeast as many herbs and spices have alternative and bacteriostatic properties. Moreover, these kinds are oriented on the narrow segment of consumers.

Results and discussion. It is also possible to see beer which is produced by must fermentation of fruit raw material (cherries, blueberries, raspberries, currants, wild ash, cactus, oranges, lemons, limes, peaches, apricots, apples, plums) or with addition of berry and fruit juice and extracts. Consumers are very interested in bragget. This light beer with addition of oat-flakes has a sweetish taste and is recommended when having gastrointestinal issues. Beer must which contains 40-45% of wheat grain and 50% of barley malt with addition of oat is considered to be non-traditional. Beer with anise, licorice, nuts and green apples is well-known. For preparing British and Irish beer barley malt, hop, water, sugar and also barley, rice or corn starch is used. It has light colour and slight beer flavour.

Among the alternative types of beer drinks potato beer stands out. This is a historically traditional drink in Germany. Today it is produced at some brewing enterprises of Europe. It has got specific hop bitterness, tints of taste: tastes of mellow grain, yeast, alcohols. It is produced on the basis of potatoes, barley malt, einkorn and water using top and low fermentation methods. In the production process of beer potatoes are washed, cleaned and mashed potatoes are prepared, which later serves as wort. Then, purified water was added thereto, hops and boiled for 30 minutes. The wort is filtered and placed in a brewery where the yeast was added. Fermentation was carried out anaerobically 7-10 days, and then poured into containers and beer is carbonated. Potato beer is a perspective consuming product.

Conclusion. Therefore at the department of biotechnology of the National University of Pharmacy work on the development of ingredients and technology on the basis of potatoes has been started.