



OBTAINING CRAFT GINGER BEER IN THE LABORATORY PHASE AND SENSORY, PHYSICO-CHEMICAL CHARACTERISTICS

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ABSTRACT

The purpose of this paper is the sensory and physico-chemical characterization of craft ginger beer obtained under laboratory conditions.

For this paper we prepared blonde beer (Indian Pale Ale - IPA) with ginger, the Ginger Beer assortment through the one-stage brewing method, in an amount of approximately 2 liters. The preparation resulted in a craft ginger beer with some insignificant defects (insufficient foaming, slightly high relative density, high acidity), defects explained by the too high temperature during primary fermentation and the continuation of secondary fermentation in bottles. On the other hand, the craft beer obtained has well-defined sensory qualities and is appreciated by the tasters (appearance, smell and taste), as well as a high alcoholic concentration, which qualitatively distinguishes it, compared to other commercial beers.

Once these deficiencies are identified and rectified, the craft beer recipe experimented in the laboratory can be successfully replicated in any micro-enterprise, which has as its profile the production of craft beer and opens the way for experimentation and innovation of other recipes.