



## Organoleptic Characteristics of Laboratory Brewed Herbal Beers

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Throughout the centuries, various botanicals have been utilized as additives in beer for different purposes, including their preservative properties, perceived medical benefits, desired psychotropic effects or simply for enjoyable flavors.<sup>1</sup> A study was conducted to determine the taste and appearance of laboratory prepared beers infused with nettle (*Urtica dioica* L.), sage (*Salvia officinalis* L.) and chamomile (*Matricaria recutita* L.). The beers were prepared by adjusting the beer wort to 12% extractive matter and infusing it with herbs or hops, followed by a seven-day fermentation process. Throughout fermentation, the pH value and extractive substances were measured. After clarification, an untrained panel of tasters evaluated the beers' appearance, taste, and mouthfeel using a survey questionnaire. Hedonic tests and the check-all-that-apply (CATA) method were used to assess acceptability and appearance.<sup>2,3</sup> The research findings indicate that bitterness has a detrimental impact on the overall preference for a particular beverage, while flavors of sweetness, citrus, and wheat hold a greater appeal. It is noteworthy that participants' level of interest and familiarity with beer significantly influence their taste preferences. Regarding herbal beers, the infusion of sage was identified as yielding the least desirable outcome. Through the implementation of the CATA test and principal components analysis, the sensory descriptions of each herbal beer were carefully evaluated and classified.

**Keywords:** herbal beer, organoleptic properties, check-all-that-apply.

### References

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