

PREPARATION AND PHYSICOCHEMICAL ANALYSIS OF A CRAFT BEER WITH LOW ALCOHOLIC CONTENT AND INULIN ADDED

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Resumo (Texto Científico) - Máximo 300 palavras | Abstract (Scientific Text) - (Maximum 300 words):

Beer is a well-accepted product, defined as a carbonated beverage prepared by the fermentation of malt. Inulin is classified as a soluble dietary fiber, prebiotic, functional food and nutraceutical, that ingested frequently offers several health benefits. This study aim was to develop and carry out physicochemical analysis of a low alcohol content craft beer, pilsner type, with inulin added at the filling stage of production. The following analyzes were performed: real extract; total acidity; real fermentability; alcohol content; pH; color and CO₂ content. The produced beer showed 37,08 EBC for the color analysis. This value, according to legislation, set the beer as dark. However, this result is related to beer turbidity, which affected the results of the spectrophotometric analysis. The alcohol content of beer was 1,9°GL, which characterizes it as a low alcohol beer. As for the real extract content, the beer obtained 0,51°Brix, higher value when compared to the other authors, related to the shorter fermentation time used in this work. The extent of fermentation was 60,66%, below the range suggested in the literature, which can be explained by the lower fermentation time used for obtaining a product with low alcohol content. The total acidity was 1,58% (v/v). The CO₂ content was 3,57% (v/v) and the pH was 4,25. The product obtained was a turbid yellow-amber beer, with medium carbonation and persistent collar. The beer produced in this work may be a good option to the consumers that appreciates beer while cares about wellness and searching for healthier, innovative and alternative foods.

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