

Study of sensory-active compounds of hops in dry-hopped beers

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Nowadays, dry-hopping is a widely used method of beer making, with its pros and cons. The main purpose of dry-hopping is to derive specific hop aroma to beer in its very unchanged form. The essential part of this work consists of a study of hop essential oils, as the main providers of desired hop aroma. Firstly, the validation of methods for isolating essential oils from hop material and beer is carried out. Secondly, the transfer of these volatiles in process of dry-hopping is studied and the impact on beer aroma profile is discussed. Subsequently, changes of essential oils profile during beer-aging are observed and evaluated with a valuable tool, the sensory analysis.

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