

Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is octanoic acid (*syn.* caprylic acid)

CAPRYLIC

Associated terms

- Goaty
- Waxy
- Tallowy

Importance

A desirable flavour character of some pale lager beers. Off-flavour at high concentrations.

Origins

Produced by yeast during conditioning (cellaring) of beer.

Analysis

- Gas Chromatography

Typical concentration in beer

2 - 8 mg/l

Approximate flavour threshold

4 - 6 mg/l

Beer Flavour Wheel number

0611

Remarks

Recommended standard of American Society of Brewing Chemists and the European Brewery Convention. Flavour activity is strongly dependent on beer pH. Its flavour is more intense at low pH.

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Beer Flavour
Standards Kit