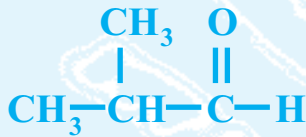


Flavorfile



The active component in this FlavorActiV™ Beer Flavour Standard is isobutyraldehyde
(*syn.* 2-methyl propionaldehyde)

GRAINY

Associated terms

- Green malt character
- Green
- Harsh

Importance

In the main, an undesirable character, but may feature at a low level in some beers.

Origins

Imparted to beer by the use of barley malt, and controlled by sparging and wort boiling practices. Also associated with use of malts that have not been stored for long enough before use.

Analysis

- Gas Chromatography

Typical concentration in beer

<1 - 20 µg/l

Approximate flavour threshold

Approximately 10 µg/l
(depending on SO₂ concentration)

Beer Flavour Wheel number

0310

Remarks

In addition to isobutyraldehyde, other aldehydes contribute to the grainy character of beer.

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FlavorActiV™
Beer Flavour
Standards Kit