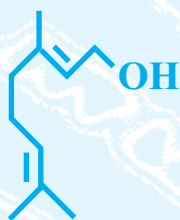


# Flavorfile



## GERANIOL



The active component in this FlavorActiV™ Beer Flavour Standard is geraniol

### Associated terms

- Rose-like
- Floral
- Flower-like
- Fruity

### Importance

Geraniol makes an important contribution to the flavour of some beers. It is partly responsible for the floral component of hop aroma.

### Origins

Geraniol is imparted to beer via hops. It is an important character of hop oil (essential oil of *Humulus lupulus*). Its concentration in beer is determined by the hop variety, the hopping regime and by wort boiling and fermentation conditions.

### Analysis

- Gas Chromatography

### Typical concentration in beer

0 - 100 µg/l

### Approximate flavour threshold

One third of the population have a threshold of about 18 µg/l. The remainder have thresholds around 350 µg/l.

### Beer Flavour Wheel number

**0162**

### Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention.

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**Beer Flavour**  
Standards Kit