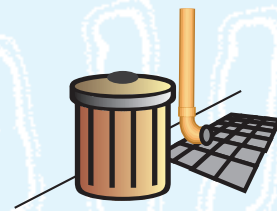


Flavorfile



MERCAPTAN



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

Associated terms

- Drains
- Rotten vegetables
- Leek-like

Importance

Component of the sulphury character of beer. **Off-flavour** when present in excess.

Origins

Formed primarily by **yeast** during **fermentation**. Also produced by yeast autolysis during beer maturation.

Analysis

- Gas Chromatography
- Titration

Typical concentration in beer

0 - 0.5 µg/l

Approximate flavour threshold

1 µg/l

Beer Flavour Wheel number

0722

Remarks

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

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FlavorActiV™
Beer Flavour
Standards Kit