

Flavorfile



NaCl

The active component in this FlavorActiV™ Beer Flavour Standard is sodium chloride

SALTY

Associated terms

- None

Importance

Contributes to the overall taste balance of beer.

Origins

Contributed to beer by both malt and brewing liquor. Some brewers add salts directly to the process stream, *eg* in mashing or wort boiling.

Analysis

Atomic absorption spectroscopy or determination using an ion-selective electrode.

Typical concentration in beer

< 100 mg/l

Approximate flavour threshold

200 mg/l

Beer Flavour Wheel number

1100

Remarks

Recommended standard of the American Society of Brewing Chemists and the European Brewery Convention. Note that other salts can contribute to salty character to beer.

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FlavorActiV™
Beer Flavour
Standards Kit