



FIZIČKE, HEMIJSKE I SENZORNE OSOBINE IPA PIVA

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Sažetak:

Pivo je alkoholni napitak koji nastaje alkoholnim vrenjem pivske sladovine. Kao potpuno prirodan i biološki uravnotežen proizvod predstavlja odličnu osnovu za dobijanje novih vrsta piva. U poslednje vreme kraft pivarstvo doživljava veliku ekspanziju, kako u svetu tako i kod nas. Jedno od najznačajnijih i najprodavanijih kraft piva je IPA (Indian Pale Ale). IPA pivo potiče iz Engleske, a ime Indian Pale Ale potiče od slanja piva sa visokim sadržajem alkohola i hmelja iz Engleske u Indiju tokom kolonijalnog perioda. Ovaj stil piva je poznat po svojim karakterističnim hmeljnim aromama, izraženoj gorčini i često voćnim i cvetnim notama. Dodavanjem veće količine hmelja pomoglo je da se pivo bolje očuva tokom dužeg vremena stajanja. Cilj ovoga rada je da se prikaže tehnološki proces proizvodnje IPA piva, kao i njegove fizičko-hemijske i senzorne osobine. Od hemijskih parametara analizirani su pH, polifenoli, sadržaj ekstrakta i alkohol. Od fizičkih i senzornih parametara analizirana je boja, mutnoća, gorčina i pena od 3cm.

Ključne reči: kraft pivo, IPA, fizičko-hemijska svojstva, senzorna svojstva.



PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF IPA BEER

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Summary:

Beer is an alcoholic beverage produced by alcoholic fermentation of beer wort. As a completely natural and biologically balanced product, it represents an excellent basis for obtaining new types of beer. Recently, craft brewing has been experiencing a great expansion, both in the world and in our country. One of the most important and best-selling craft beers is IPA (Indian Pale Ale). IPA beer originated from England and the name Indian Pale Ale comes from the shipping of high alcohol beer and hops from England to India during the colonial period. This style of beer is known for its characteristic hop aromas, emphasized bitterness and often fruity and floral notes. Adding more hops helps to preserve the beer better during a longer standing time. The aim of this paper is to present the technological process of IPA beer production, as well as its physical-chemical and sensory properties. Among the chemical parameters, pH, polyphenols, extract content and alcohol were analyzed. From the physical and sensory parameters, the colour, turbidity, bitterness and foam of 3 cm were analyzed.

Keywords: craft beer, IPA, physico-chemical properties, sensory properties