



SIRAK KAO SIROVINA U PROIZVODNJI PIVA

Vladimir Sikora¹
0000-0002-3990-4010

Ljiljana Brbaklić¹
0000-0001-9570-266X

Robert Nemeš

¹Institut za ratarstvo i
povrtarstvo, Institut od
nacionalnog značaja za
Republiku Srbiju, Maksima
Gorkog 30, Novi Sad

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Sažetak:

Proizvodnja piva, kao jednog od najpopularnijih pića obuhvata samo četiri sastojka: kvasac, vodu, hmelj i slad. Kao primarni izvor žitarica za proizvodnju piva koristi se sladni ječam, dok alternativne sirovine poput sirka, usled njegovog fermentativnog kapaciteta, postaju sve popularnije. Sirkov slad se kao primarna sirovina u proizvodnji piva tradicionalno koristi u Africi, Indiji i Severnoj Americi. Pivo od sirka se dobija tradicionalnim i industrijskim metodama preko spontane ili usmerene fermentacije i u zavisnosti od regiona ili etničke grupe poznato je pod različitim lokalnim nazivima. Korišćenje sirka u proizvodnji slada i različitih piva se proširilo u mnoge zemlje širom sveta. Ova žitarica se pokazuje kao praktična alternativa standardnim sirovinama pre svega u situaciji kada klimatske promene sve više utiču na sistem biljne proizvodnje. Sirkov slad se u proizvodnji lager tip piva u Meksiku koristi standardno, dok se u SAD kao dodatak koristi od 1980-tih godina. Ovaj artikal predstavlja novinu na profilisanom tržištu Evrope. Laboratorijsko testiranje različitih varijanti upotrebe sirka u pivarstvu je pokazalo da se najkvalitetniji rezultat dobija uključivanjem 60% sirkovog slada i 40% nesladovanog sirka. Dobijeno sirkovo pivo ima nizak sadržaj alkohola, složeni, aromatični, blago gorko-kiseli ukus i manje stabilnu penu. Konvencionalne sirovine za dobijanje piva su ječmeni ili pšenični slad, ali osobe sa osetljivošću na gluten ili sa dijagnozom celijakije ne mogu da konzumiraju ovo piće. Najsigurniji metod za proizvodnju piva bez glutena je upotreba žitarica bez glutena, kao što je sirak. Bezglutensko pivo je alternativa ne samo osobama koje ne tolerišu gluten, već i onima koji su zainteresovani za razne nove proizvode koji se plasiraju na tržište. Prema izveštaju koji je objavio Fior Markets, globalno tržište piva bez glutena će do 2025. godine porasti na 18,7 milijardi dolara, sa godišnjom stopom rasta od 16,3%.

Ključne reči: bez glutena, sirak, slad, pivo

SORGHUM AS A RAW MATERIAL IN BEER PRODUCTION

Vladimir Sikora¹
0000-0002-3990-4010

Ljiljana Brbaklić¹
0000-0001-9570-266X

Robert Nemeš

¹Institute of Field and
Vegetable Crops, National
Institute of Republic of Serbia,
Maksima Gorkog 30, Novi Sad,
Serbia

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Summary:

The production of beer, as one of the most popular drinks, includes only four ingredients: yeast, water, hops and malt. Malted barley is used as the primary source of grain for beer production, while alternative raw materials such as sorghum, due to its fermentative capacity, are becoming more and more popular. Sorghum malt is traditionally used as the primary raw material in beer production in Africa, India and South America. Sorghum beer is obtained by traditional and industrial methods through spontaneous or directed fermentation and depending on the region or ethnic group is known by different local names. The use of sorghum in the production of malt and various beers has spread to many countries around the world. This grain is proving to be a practical alternative to standard raw materials, especially in a situation where climate change is increasingly affecting the plant production system. Sorghum malt is used as a standard in the production of lager type beer in Mexico, while in the USA it has been used as an additive since the 1980s. This article is a novelty on the profiled market in Europe. Laboratory testing of different variants of sorghum use in brewing has shown that the best quality result is obtained by including 60% sorghum malt and 40% unmalted sorghum. The resulting sorghum beer has a low alcohol content, a complex, aromatic, slightly bitter-sour taste and less stable foam. Conventional raw materials for obtaining beer are barley or wheat malt, but people with gluten sensitivity or diagnosed with celiac disease cannot consume this drink. The safest method for making gluten-free beer is to use gluten-free grains, such as sorghum. Gluten-free beer is an alternative not only for gluten-intolerant people, but also for those who are interested in various new products launched on the market. According to a report published by Fior Markets, the global gluten-free beer market will grow by the year 2025 to USD 18.7 billion, with an annual growth rate of 16.3%.

Keywords: gluten-free, sorghum, malt, beer.