



Off flavours in beer

ACETALDEHYDE

OR GREEN APPLES TASTE

SABREW.COM

IS THAT AN APPLE IN YOUR POCKET
OR ARE YOU JUST HAPPY TO SEE ME

ACETALDEHYDE

TASTES / SMELLS LIKE

“Acetaldehyde (chemical CH_3CHO) is a naturally occurring organic compound that is found in everything from ripe fruit to coffee. It is frequently described as having a tart flavor reminiscent of green apples, and the flavor of dry cider also comes to mind.”

Craft Beer and Brewer magazine.

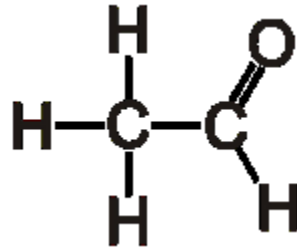
ACETALDEHYDE

So what's the problem?

Coffee and ripe fruit are pretty good, aren't they?

ACETALDEHYDE

Acetaldehyde is an intermediate compound in the conversion of glucose to ethanol.



ACETALDEHYDE

Reducing Acetaldehyde CH_3CHO in brewing

- Good yeast health.
- Oxygen. Aerate the wort to give the yeast a good head start.
- Ferment at best temperature for yeast.
- When yeast has started producing Acetaldehyde it will prefer to seek oxygen than convert to ethanol. At this stage any oxygen available will produce acetate and leave the Acetaldehyde unconverted to ethanol.
- Under pitching yeast will leave portion of Acetaldehyde unconverted

ACETALDEHYDE

Apples are great for cider but in beer it's a sign the yeast has not completed its job.



ACETALDEHYDE

I'VE GOT IT, NOW WHAT?

Give the yeast a chance to clean up.
Finish fermentation to final gravity
Repitch fresh yeast as required

IF ALL ELSE FAILS

Store bottled beer at a temperature range closest to yeast best temperature.
Remember, if you have primed beer it will have a double conversion with the Acetaldehyde.
It will gush.