



Off flavours in beer

**DMS**

**DIAMETHYL SULFIDE**

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# DMS DIMETHYL SULFIDE

## TASTES / SMELLS LIKE

### Perceived As:

- Sweetcorn, Creamed Corn, Cabbage, Canned/Cooked Vegetables, Oysters Sea Vegetables, Tomato Sauce

### Approx. Flavor Threshold:

- 0.025mg/l

# DMS DIMETHYL SULFIDE

## GOOD, BAD OR OTHERWISE?

- Considered an off flavour in most beer, but can play some role in the flavour profile of some pale lagers, German and American pilsners, and cream ales.
- Likely will decrease with age.

# DMS DIMETHYL SULFIDE

## CAUSES

- DMS comes from a sulfur-based organic compound (S-methyl methionine, or SMM) produced when grain germinates during the malting process.
- Six row lager malts and Pilsner malts have the highest levels of this compound, as do some adjunct grains such as corn.
- SMM changes to DMS during the boil.
- It can also come from wild yeast or bacterial contamination during fermentation.

# DMS DIMETHYL SULFIDE

## CONTROL

- Reduce use of pilsner malts, lager malts, and corn adjuncts.
- Higher moisture content in malt increases the SMM, so make sure you store your malt in a dry, cool place.
- Over-sparging can increase DMS.
- DMS is a volatile compound and the easiest way to get rid of it is to drive it off with a vigorous boil. Always use a big enough kettle to allow for an energetic boil without having to worry about boil over. And always leave the lid off!

# DMS DIMETHYL SULFIDE

## CONTROL

- Ensure your vigorous boil is long enough. Boil for at least 60 minutes and, if using lager or pilsner malt, consider upping it to 90 minutes.
- Also try your best to crash cool your boiled wort as quickly as possible. DMS is produced at warm non-boiling temperatures, so you don't want to leave your wort in that temperature-range long.
- As always, practice good sanitation.