

Off flavours in beer

# SOLVENT-LIKE

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# SOLVENT- LIKE

## TASTES / SMELLS LIKE

**Paint thinner**

**Varnish**

**Nail polish remover (acetone)**

**Harsh**

**Sharp**

# SOLVENT-LIKE

“

Solvent character is almost always the result of **fermenting too hot**.

Generally speaking, the hotter the fermentation, the hotter the beer.

High temperatures crank yeast metabolism into high gear, but in doing so, our fungal friends create more of what are known as **acetate esters**.

Such esters are members of the same family as many of your favorite industrial chemicals, including **paint thinner, nail polish remover, varnish, spot remover, turpentine, epoxy, and super glue**.

Some yeast strains are more prone to creating these flavors than others.

Oxidation can also result in solvent-like flaws.

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Make sure to use plastics that are food grade and rated to the temperatures used in brewing.

# SOLVENT-LIKE

## POSSIBLE CAUSES AND WAYS TO AVOID SOLVENT-LIKE FLAVOURS:

**High temperatures:** Solvent-like flavours and aromas are usually due to a combination of very high fermentation temperature. Control fermentation temperatures or don't brew in hot conditions.

**Oxidation** of the beer can result in solvent-like faults. Avoid splashing beer and keep covered in Co<sub>2</sub> where possible. Keep the lid on fermenters. Purge kegs of oxygen.

**Plastics:** Solvent flavors can also result from using plastic that isn't food grade. Some non-food grade plastics leach toxins after reaching a certain temperature. Buy only food-grade equipment from brewing suppliers.

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## YOU'VE GOT IT, NOW WHAT?

**Time:** Try leaving the flawed beer and giving it some aging and conditioning time to round out off flavors and aromas.

**Yeast:** Change do a different yeast strain and check correct pitching rates.

**Equipment:** Apply better control temperature.

OR...

Make some beer bread or dump it :(