

Not only flavors, but also the body of the beer can be changed by many additional ingredients. These ingredients then do not comply with the German Purity Law, but they can still lead to a positive taste experience.

Different Malts

According to the German Purity Law, only barley malt, or partially wheat malt, is allowed. But you can also use other malts in your beer and so there are also beers that are brewed with other malts, such as oat malt. This affects a little the taste and body of the beer.

Laktose

Lactose/ milk sugar is added during hop boiling. Lactose is not fermented by the yeast. However, the lactose does not make the beer much sweeter, but gives it a nice creamy body.

Herbs and Spices

Even before the Purity Law, numerous herbs and spices were used in beer. They are processed during hop boiling and during cold hopping. Beers with herbs, for example, are called gruit beer. The reason for the purity law was that in the past people often added poisonous plants to beer. To avoid this, beer was brewed only with hops since 1516. Nowadays, beers with herbs and spices are becoming increasingly popular again.

Fruits

Especially from the aroma hops you perceive aromas that are also known from individual fruits. These can be added to the beer in their natural form. They are usually processed during fermentation.

Lactic acid bacteria

In order to add acidity to a beer, i.e. to reduce the pH value of the beer, many brewers use lactic acid bacteria, so-called Lactobacillus bacteria. The bacteria are usually added to the beer before boiling and do their work in the beer wort before the brew is boiled. Lactic acid bacteria do not survive boiling any more than they do the use of yeast. All that remains is their acidity. This process is used above all in various sour beers.