

From the time of brewing to the time of serving, so-called beer defects can occur. Some beer defects even define beer styles, but generally you don't want them in your beer. However, the aroma is often perceived differently by everyone.

There are numerous beer faults. We perceive them as beer faults because, in our opinion, some of them do not fit the beer. In part, however, these beer faults also determine beer styles.

Beer defects occur in beers

- on the one hand as a brown by-product
- on the other hand by impurities

Often off - flavors are only detected when tasting, but sometimes you can already smell or see them .

Die bekanntesten Bierfehler und deren Ursprung

Diacetyl

Diacetyl has an aroma reminiscent of butter or caramel. It is a fermentation byproduct. The yeast releases diacetyl into the beer wort, but also breaks it down again on its own after some time.

A Bohemian Pilsner always has diacetyl.



Dimethylsulfid (DMS)

The aroma of dimethyl sulfide (DMS) can best be described as the taste of corn or cooked vegetables.

DMS is formed partly during malting and partly during mashing. It is avoided by boiling the beer wort for a longer period of time.



Oxidation

During beer aging, but also during the brewing processes, oxygen reacts to form trans-2-nonenal. This produces an aroma reminiscent of wet cardboard.



Light Flavor

When beers are exposed to light, the iso-alpha acid reacts and oxidizes. Such off-flavor always reminds a little of skunk. These aromas therefore arise mainly in transparent bottles. This is also the reason why many bottles are brown, because the glass protects the beer from light exposure



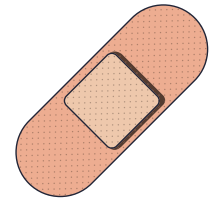
Isovaleric acid

Isovaleric acid is reminiscent of cheese in its odor and is formed in aging hops through contact with oxygen. There are beers, especially from Belgium, in which such hops are used intentionally.



Chlorophenol

Chlorophenol is formed by water containing chlorine. Especially residues of detergents favor chlorine in water. The aroma here is reminiscent of plaster, or hospital.



Infection

Infection is caused by germs that have entered the brewing process unintentionally. This may be due to the raw materials, but also to working with impure materials. Infection is manifested by an unpleasant sour aroma that tastes like vinegar.



There are, of course, numerous other off-flavors that can affect the taste of the beer.