CARACTERIZATION OF THE MASHING CURVE FOR RYE-BASED BEER


Beer is a beverage obtained by alcoholic fermentation of a mashing, made with malt and/or mixed with other non-malted cereals, hops, yeast and water. The aim of this study was to develop the mashing curve for rye-based beer so you can add value to rye, encourage the plantation, as it has an excellent adaptation to the Brazilian climate, besides the rye’s lower price than malt. For the making the following steps were followed: 1.25kg of ground rye were then added 0.8g of the a-amylase enzime and 5 liters of water at 25°C, left for 15 minutes and then began the mashing curve. In the first stage temperature was raised to 50°C keeping it for two hours, then another temperature increase to 65°C, 75°C and 85°C, for all maintained the new temperature for 10 minutes, at the end filtration and mash boiling for 1 hour by adding the start from 0.5 g of hops armager 14.2% alpha acids and at the end 0.5 g of aromatic hops with 10.7% alpha acid, then cooled to 10°C reaching 13°Brix. Obtained was a beer with similar characteristics to those sold on the market, in addition to obtaining a mash with a Brix degree very close to the production of beer mat.