Antimicrobial Effect of Hop Dosage in Beer

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SUMMARY

Hops are used for bitterness and aromatic flavours to beer, however certain compounds also possess antimicrobial properties. The iso-α-acids in particular possess strong antibacterial action against Gram positive bacteria. The experiments were done with four different iso-α-acids concentration and determination of total number of microorganism of wort (fig.1).

![Graph showing NTG in wort at different iso-α-acids concentrations](image)

Fig. 1. The evolution of NTG in wort at different iso-α-acids concentrations

The antimicrobial properties of hop are mainly due to the hops acids. They are shown antibacterial and antifungal activities in boiled wort. These activities increase with hop dosage.

REFERENCES
