



# Agricultural Journals

*Czech Journal of*

**FOOD SCIENCE**

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# **Czech J. Food Sci.**

**Kordialik-Bogacka E.,  
Antczak N.:**

# Prediction of beer foam stability from malt components

Czech J. Food Sci., 29 (2011): 243-249

Industrial unhopped worts produced from different batches of commercial malt were taken to analyse the contents of compounds related to beer foam stability such as polypeptides, polyphenols, and  $\beta$ -glucan. Kolbach index of malts was also determined. Foam stability of beers produced from these wort batches was measured and the relationship between the foam stability and malt components was sought. The findings showed that the great variation in total and hydrophobic polypeptides as well as  $\beta$ -glucan content among malt batches did not substantially influence the beer foam stability. None of the studied malt parameters correlated highly with the foam stability. The results showed that it is difficult to predict the foam performance relying on the