



# Agricultural Journals

*Czech Journal of*

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# **Czech J. Food Sci.**

**Olšovská J., Čejka P.,  
Sigler K., Hönigová V.:**

# The phenomenon of Czech beer: a review

Czech J. Food Sci., 32 (2014): 309-319

The character and authenticity of the Czech beer, which has been accorded the protected geographical indication (PGI) České pivo by the EU, are based on specific technology and use of unique raw materials. A number of chemical and sensorial markers of the Czech beer differ from those of other lager or Pils-type beers. The majority of Czech beers contain residual (unfermented) extract. One of the most typical characteristics of Czech beers is the difference in attenuation; its long-term recorded limit value is 4.5%. Another important characteristic typical of the Czech beer is bitterness, which is mostly higher in comparison with other lagers, with the limit value at 29 EBC units. Also the colour, pH, and total polyphenol content are higher in the Czech-type beer. The limit parameters obtained by long-term monitoring were 11.8 EBC, 4.52 and 153 mg/l, respectively. Differences in amino acid and protein profiles and contents

were also observed.

## Keywords:

Czech beer; chemical profile; sensorial profile; statistic analysis; Czech barley cultivars; Czech hop cultivars

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