

(54) Title of the invention : A METHOD FOR PREPARATION OF LOW ALCOHOLIC BEER FROM FINGER MILLET AND PRODUCT THEREOF

<p>(51) International classification :C12C1/00, C12C1/02, C12C1/027, C12C5/00, C12C11/00, C12C12/04, C12G3/021</p> <p>(86) International Application No :NA Filing Date :NA</p> <p>(87) International Publication No : NA</p> <p>(61) Patent of Addition to Application Number :NA Filing Date :NA</p> <p>(62) Divisional to Application Number :NA Filing Date :NA</p>	<p>(71)Name of Applicant : 1)DR RAKESH SHARMA Address of Applicant :Associate Professor and Head, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh, Pin 173230 Nauni -----</p> <p>Name of Applicant : NA Address of Applicant : NA</p> <p>(72)Name of Inventor : 1)KC DILEEP Address of Applicant :Ph D Scholar Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh Nauni ----- --</p> <p>2)DR RAKESH SHARMA Address of Applicant :Associate Professor and Head, Department of Food Science and Technology, Dr YS Parmar University of Horticulture and Forestry, Nauni, Solan, Himachal Pradesh, Pin 173230 Nauni -----</p>
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(57) Abstract :

ABSTRACT A low alcoholic beer prepared using finger millet grains and fermented using *Zygosaccharomyces rouxii*, comprising approximately 0.91% ethanol content. The preparation method comprises steps of malting finger millet grains by soaking for 24h, germination for 80h at 25oC, kilning the grains at 55oC for 8h, removal of sprouts, grounded the grains coarsely and mixing with water at 1:4 ratio and mashing the mixture to convert starch to proteins and sugar to free amino nitrogen by heating. Mashing schedule involves protein rest at 45-50oC for 22min, conversion rest at 65-71oC for 84 minutes and mash off at 78oC for 15 min, filtration to separate spent grains and wort, boiling wort with 2g/L hops for an hour, cooling the wort, dilution with water to make TSS up to 11.5oB. Further, the wort is inoculated with *Zygosaccharomyces rouxii* yeast and allowed to ferment for 14 days, finally the beer is siphoned and pasteurized.

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