



Sensory Analysis of Beer in Plastic Kegs Coupled to Dispense Equipment for 4 Weeks

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Sensory analysis of beer in plastic kegs coupled to dispense equipment for 4 weeks.

VLB test shows Petainer Kegs keep beer as fresh as bag-in-keg solutions.

Test objective:

- To ensure that our kegs perform at the highest potential, we test our kegs in real-life scenarios. Coupling a keg to a dispense system for 4 weeks is the longest most kegs will stay connected. Comparing vs a bag-in-keg solution would test for impact of dispense gas on beer.

Who are the VLB:

- The Research and Teaching Institute for Brewing in Berlin (VLB) provides research, training and education for the brewing industry.
- With 125 years experience, it is closely associated with the Berlin University of Technology in the field of brewing science.

Test method:

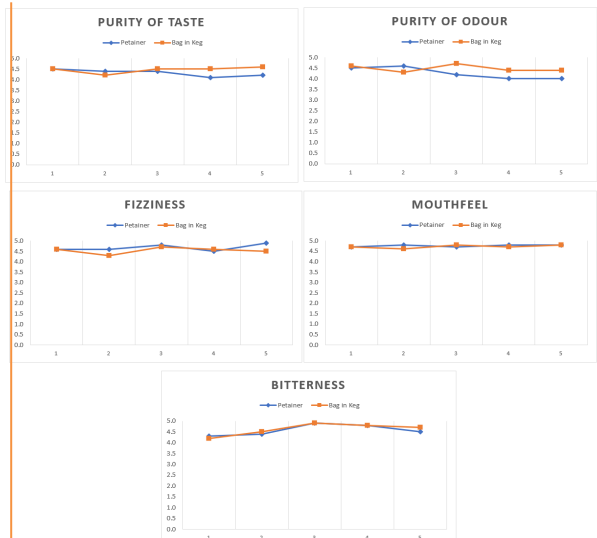
- The test was constructed with two beer styles, an ale and a hoppy lager.
- 300ml of beer was tapped daily from each keg and each Friday the sample underwent a DLG sensory test by 10 trained testers.
- Thorough hygiene practices were in place to ensure that only the kegs could be influencing the beer.

Results and conclusions:

- No significant difference between beer in Petainer Kegs and Bag in Keg across key metrics; aroma, taste, mouthfeel, carbonation and bitterness after 4 weeks.
- Petainer Kegs score consistently between 'pure' and 'very pure' for both Ale & Lager.
- Contact between the dispense gas and beer is not detrimental to the quality; an internal bag offers no enhanced protection.



Test results Hoppy Lager. Score of 4 and over is described as 'Pure'



Test results Ale. Score of 4 and over is described as 'Pure'

Key Benefits of kegging without a bag:

- Easier to recycle – internal bags count as mixed materials.
- Producers can fill on automatic lines & fill inverted or upright.
- In a gab, leaks and issues can be discovered in bag-in-keg days after filling.
- Clear material means easier filling, changing counter pressure to check foaming.
- Option to adjust carbonation in the bar.

At 4 weeks coupled, beer served from a Petainer Keg would be of high quality, scoring consistently between pure and very pure

