

# pH and Brewing: Key role in the boiling kettle

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## **ABSTRACT**

Rare are the studies focusing exclusively on the impact of pH during wort boiling. However, pH is of major importance for this stage of the brewing process. It impacts the rate of hop isomerisation, the quality of hot break, the amount of cold break, the wort colour and even the rate of hydrolysis of S-methylmethionine in dimethyl sulphide.

This paper reviews different aspects related to pH and wort boiling. It aims to provide the reader with an understanding of the impact of slight changes in the process and the reasons for strict pH control at this stage.

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