

What's in Your Beer?

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Variety can be the spice of life or grounds for divorce. However, in the world of beer, variety is socially acceptable and expected. In certain beers, the use of spices can be the difference between the mundane and something really special. There really is a variety of suitable additives to enhance our favorite beverage. You don't need to be satisfied with just coriander, cinnamon, cardamom, or nutmeg. The following ingredients are approved by the FDA as natural and artificial flavors for use in beer.

benzyl propionate	ginger	methyl anthranilate
borneol	ginseng extract	monosodium glutamate
calcium chloride	glycerin or glycerol	nutmeg
citral	grapefruit oil	orange flowers
citric acid	hexanal	propyl alcohol
citronellol	hexanol	quassia extract
cis-3-hexanol	isoamyl acetate	quillaia
cognac oil	isopulegol	sodium chloride
corn syrup	jasmine oil	sodium citrate
ethyl acetate	lactic acid	styrallyl acetate
ethyl acetoacetate	lactose	sucrose
ethyl alcohol	lemon oil	sucrose otaacetate
ethyl butyrate	licorice	tartaric acid
ethyl oenanthate	lime oil	undecalactone
ethyl propionate	malic acid	yerba santa
ethyl vanillin	menthol	yucca mohave

So there you go, boys and girls. It's just like discovering a new paint set or chemistry kit under the Christmas tree! Imagine what you could do to a Wit, Winter Warmer, or Saison by applying just some of these ideas!

Even though there are a few in this listing which sound like ingredients in carburetor cleaner, rocket fuel, or floor stripper, they're all FDA approved. Throw caution to the wind and get out there and have some fun. Surprise your friends and astonish your fellow CCH members with your latest creation at an upcoming meeting!

(I'm not really sure about the menthol . . . what style of beer would it enhance?)