

## **“PEJA ALLE” BEER PRODUCTION, AND COMPARISON WITH LIGHT BEER, IN PEJA BREWERY**

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### **Abstract**

Based on management requirements for innovation and following the global trend with new beers, we have tried to do our best for a beer that has never been in our production before. To produce this new beer with us at the Birra Peja brewery, we used the same malt as for the production of our current and best-selling beer, light beer, known as pilsner.

In order to have an acceptable result, we used special roasted malt with pronounced aroma characteristics, we also went in combination with our usual malt for the production of pilsner beer. Malt baked by a special production procedure, has a reddish sheen and typical aroma which serves to intensify and stabilize the aroma. We used four different hops, like Aurora, Ella, Cascade and Palisade. They are used in certain stages of production to give the required fat for this type of beer. Also, in fermentation we used special Fermentys yeast of type US 05, to make Palle ale or our brand “Peja alle”. For examination of this type of beer we used the methods of European brewery convention - EBC.

In the analysis of ready-made beer, we notice an increase in fermentation slightly larger than it should be, greater amount of alcohol compared to standard beer and more colour in the beer. According to the literature, Peja alle beer should have a value of visible fermentation rate below 80%, respectively 74 - 78%, but we have gained a beer with a higher percentage of visible fermentation rate, 78.7%.

It is worth mentioning that we have managed to have a bitter beer, with a characteristic colour of ALE type beer, with this a competitive beer has been produced for the market, adhering to all the required quality conditions and according to the Central European Brewery Analysis Commission (in German: Mitteleuropäische Brautechnische Analysenkommission) MEBAK® standards.

**Key words:** *Ale, Beer, Colour, Malt, Yeast.*