

Abstract

Krachai (*Boesenbergia rotunda* (L) Mansf.), traditionally used in Thai cuisine, is used as flavoring agent and eaten as a vegetable. Krachai has varieties of medicinal properties including antioxidant, antibacterial, antifungal, anti-inflammatory, antitumor, and anti-tuberculosis activities. Beer is the most popular alcoholic beverage worldwide, and nowadays flavored beer market is expanding. Adding of Krachai in beers could provide unique flavor and consumer health benefits. In this study, Krachai was added into brewing process at different amount (10, 20, 30 grams) to obtain the most preferred formulation in order to develop a beverage with desirable sensory characteristic. Physical and chemical properties of Krachai beer were determined including pH, alcohol content, acidity and color measurement. Krachai beer with 10 grams of Krachai in formulation had the highest perception score and was accepted by panelists. In conclusion, the addition of Krachai to brewing process created a new perspective to expand variety of beer.

Keywords: Krachai, *Boesenbergia rotunda* (L) Mansf., Beer, Flavored beer, Craft beer