

Abstract

This project is intended to study the enhancing of foam stability in beer brewing, by adding gum arabic. 0-3% of gum arabic is added to the normal procedures of beer making. The results shown that, 5.02,6.94,8.04 and 9.02 minutes of foam dropping were obtained from the adding of 0%, 1%, 2% and 3% of gum arabic respectively. From the result of this study we can conclude that the adding of gum arabic is indeed increasing the foam stability of beer. But adding of gum arabic also trickle another problem. That is the increase of turbidity in beer, which is yet remained for another study.

