Claims

[Claim 1]

A beer-taste beverage

comprising 100 ppb by mass or more and 1000 ppb by mass or less of 4-vinylguaiacol, and

having an ethyl n-butyrate content of 140 ppb by mass or more,

a ratio of the content (unit: ppb by mass) of ethyl n-butyrate to the content (unit: ppb by mass) of γ-nonalactone [ethyl n-butyrate/γ-nonalactone] is 23 or less.

[Claim 2]

The beer-taste beverage according to claim 1, wherein the content of γ-nonalactone is 3 ppb by mass or more.

[Claim 3]

The beer-taste beverage according to claim 1 or 2, wherein a ratio of the total content (unit: ppb by mass) of ethyl n-butyrate and γ-nonalactone to the content (unit: ppb by mass) of 4-vinylguaiacol [(ethyl n-butyrate + γ-nonalactone)/4-vinylguaiacol] is 1.7 to 12.0.

[Claim 4]

The beer-taste beverage according to any one of claims 1 to 3, wherein the beer-taste beverage has a bitterness unit of less than 60 BUs.

[Claim 5]

The beer-taste beverage according to any one of claims 1 to 4, wherein the beer-taste beverage is a fermented beer-taste beverage.

[Claim 6]

The beer-taste beverage according to any one of claims 1 to 5, wherein the beer-taste beverage has an original extract (O-Ex) concentration of 4.0 to 20.0% by mass.

[Claim 7]

The beer-taste beverage according to any one of claims 1 to 6, wherein the beer-taste beverage has a total polyphenol content of 60 to 300 ppm by mass.

[Claim 8]

The beer-taste beverage according to any one of claims 1 to 7, wherein the beer-taste beverage has a proline concentration of 3.5 to 60.0 ppm by mass.

[Claim 9]

The beer-taste beverage according to any one of claims 1 to 8, wherein the beer-taste beverage has a malt ratio of 50 to 100% by mass.

[Claim 10]

A method for producing a beer-taste beverage according to any one of claims 1 to 9, comprising the step of

adding yeast to raw materials including water and malt to perform alcoholic fermentation.

[Claim 11]

The method for producing a beer-taste beverage according to claim 10, wherein the yeast is top fermenting yeast.