CLAIMS

[Claim 1]

A beer-taste beverage, comprising less than 0.07 ppm by mass of diacetyl, and 0.4 (v/v)% or more and less than 1.00 (v/v)% of ethanol,

having a real extract concentration of 8.2 (w/w)% or less,

having an H_2S content of less than 5 ppb by mass, and

comprising 50 to 1000 ppm by mass of lactic acid, and 50 to 1000 ppm by mass of phosphoric acid.

[Claim 2]

The beer-taste beverage according to claim 1, comprising 0.01 ppm by mass or more of ethyl acetate.

[Claim 3]

The beer-taste beverage according to claim 1 or 2, having a pH value of less than 4.0.

[Claim 4]

The beer-taste beverage according to any one of claims 1 to 3, comprising 0.3% to 6.0% by mass of maltose.

[Claim 5]

The beer-taste beverage according to any one of claims 1 to 4, having a real extract concentration of 1 (w/w)% or more.

[Claim 6]

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 7]

A method for producing a beer-taste beverage according to any one of claims 1 to 6, comprising:

a step of producing a wort from a raw material comprising a malt and water, and

a step of adding a yeast to the wort to perform fermentation, wherein

the additive amount of the yeast in the fermentation step is 40×10^6 cells/mL or more, and the fermentation temperature is 1°C to 21°C.

[Claim 8]

The production method according to claim 7, wherein the fermentation time in the fermentation step is 1 hour or more.

[Claim 9]

The production method according to claim 7 or 8, further comprising a step of adding hops.

[Claim 10]

The production method according to any one of claims 7 to 9, further comprising a step of adding a brewed vinegar.

[Claim 11]

The production method according to any one of claims 7 to 10, wherein the yeast is a bottom fermentation yeast.