Claims

[Claim 1]

A low-alcohol beer-taste beverage containing 100 to 200 mg/L of total polyphenol concentration, more than 30 mg/L and less than 170 mg/L of acetic acid, and an alcohol-removed wort fermented liquid, wherein

the ratio of acetic acid concentration B [mg/L] to polyphenol concentration A [mg/L] in the low-alcohol beer-taste beverage B/A is 0.60 to 1.20;

the low-alcohol beer-taste beverage has an apparent extract concentration of 5 to 10 w/v%, and

the low-alcohol beer-taste beverage has an alcohol concentration of 3 v/v% or less.

[Claim 2]

The low-alcohol beer-taste beverage according to claim 1, wherein the concentration of acetic acid is 115 to 155 mg/L.

[Claim 3]

The low-alcohol beer-taste beverage according to claim 1 or 2, wherein the polyphenols contain at least one selected from the group consisting of malt-derived polyphenols and hop-derived polyphenols.

[Claim 4]

The low-alcohol beer-taste beverage according to any one of claims 1 to 3, having a bitterness value of 10 to 50 BU.

[Claim 5]

The low-alcohol beer-taste beverage according to any one of claims 1 to 2, wherein the wort fermented liquid is a wort bottom fermented liquid.

[Claim 6]

The low-alcohol beer-taste beverage according to any one of claims 1 to 3, wherein the wort fermented liquid has a malt use ratio of 50 w/w% or more.

[Claim 7]

A method for producing a low-alcohol beer-taste beverage comprising: adjusting the total polyphenol concentration contained in a low-alcohol beer-taste beverage to 100 to 200 mg/L, adjusting the concentration of acetic acid contained therein from more than 30 mg/L to less than 170 mg/L, and including an alcohol-removed wort fermented liquid, wherein

the ratio of acetic acid concentration B [mg/L] to polyphenol concentration A [mg/L] in the low-alcohol beer-taste beverage B/A is 0.60 to 1.20;

the low-alcohol beer-taste beverage has an apparent extract concentration of 5 to 10 w/v%, and

the low-alcohol beer-taste beverage has an alcohol concentration of 3 v/v% or less.