CLAIMS

[Claim 1] A method for producing a sugar-containing liquid, comprising mixing a raw material liquid and a hop extract water.

[Claim 2] The method according to claim 1, wherein a polyphenol concentration of the sugar-containing liquid is from 600 to 2,200 ppm.

[Claim 3] The method according to claim 1 or 2, wherein a weight ratio of a total amount of polyphenols to a total amount of an extract component in the sugar-containing liquid (total amount of polyphenols / total amount of an extract component) is from $2.1 \times 10^{-2}/1$ to $0.25 \times 10^{-2}/1$.

[Claim 4] The method according to any one of claims 1 to 3, wherein the raw material liquid and the hop extract water are mixed in an amount so as to have a weight ratio of a total amount of polyphenols of the hop extract water to a total amount of polyphenols of the raw material liquid (total amount of polyphenols derived from hop extract water / total amount of polyphenols of raw material liquid) exceeding 0.20.

[Claim 5] The method according to any one of claims 1 to 4, wherein the raw material liquid and the hop extract water are mixed so as to have a weight ratio of a total amount of polyphenols of the hop extract water to a total amount of polyphenols derived from all the hops (total amount of polyphenols derived from hop extract water / total amount of polyphenols derived from all hops) of from 1/1 to 0.17/1.

[Claim 6] The method according to any one of claims 1 to 5, wherein a hot water-extracted hop extract water is used and the hot water used for extraction has a temperature of 60°C to 100°C.

[Claim 7] The method according to any one of claims 1 to 6, wherein the raw material liquid is a first wort.

[Claim 8] A method for producing a beer-taste beverage comprising the method as defined in any one of claims 1 to 7.