CLAIMS

[Claim 1]

A beer-taste beverage, comprising 0.40 to less than 1.0 (v/v)% of ethanol and 5.8 (w/w)% or less of maltose, and having a pH value of 2.6 or more and less than 4.3.

[Claim 2]

The beer-taste beverage according to claim 1, comprising 0.2 to 5.8 (w/w)% of maltose.

[Claim 3]

The beer-taste beverage according to claim 1 or 2, comprising 0.50 (v/v)% or more and less than 1.0 (v/v)% of ethanol, and having a pH value of 2.7 or more and 4.2 or less.

[Claim 4]

The beer-taste beverage according to any one of claims 1 to 3, comprising a *mugi*-derived ingredient.

[Claim 5]

The beer-taste beverage according to any one of claims 1 to 4, comprising a hop-derived ingredient.

[Claim 6]

The beer-taste beverage according to any one of claims 1 to 5, comprising a distilled liquor.

[Claim 7]

The beer-taste beverage according to any one of claims 1 to 6, comprising a sourness-imparting substance.

[Claim 8]

A method for producing the beer-taste beverage according to any one of claims 1 to 7, comprising:

a step of adding a yeast to a carbohydrate solution to perform alcoholic fermentation; and

a step of adjusting a pH value, wherein

the yeast is removed in a stage in which 0.2 (w/w)% or more of maltose remains, so as to terminate the fermentation step.