

CHAPTER V

CONCLUSION AND SUGGESTIONS

5.1 Conclusion

In conclusion, kersen beer is an innovative fermented beverage that combines traditional beer-making ingredients—such as malt, hops, Safale US-05 yeast, sugar, and sorbitol with the naturally sweet cherry fruit (*Muntingia calabura*). Unlike conventional beer, kersen beer offers a lighter and sweeter flavor profile. Initially, the high use of hops resulted in a dominant bitter taste. However, through reformulation by reducing the hop dosage and adding sorbitol, a better flavor balance was achieved. The fermentation process, carried out over several days under strict temperature and sanitation controls, produces a beverage with a distinctive color, aroma, and texture. Each bottle of kersen beer contains 330 ml and contains approximately 130 calories. Marketed at IDR 47,000 per bottle, this product targets craft beer lovers seeking innovative local flavors. By utilizing the kersen fruit, which is still rarely known in Indonesia, kersen beer is expected to be an alternative local fruit beer that is unique and interesting in terms of taste and nutritional value. Kersen beer has a shelf life of approximately 5-6 months.

5.2 Suggestions

It is recommended that further research and development be undertaken to enhance the texture, taste, and overall quality of kersen beer. To optimize the production process and achieve superior flavor, the exploration of alternative processing methods or techniques is essential. Furthermore, it is imperative to conduct additional studies on the potential application of beer as raw materials in the food industry. These efforts will contribute significantly to introduce kersen fruit to the local community.