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APPENDIX

1.Appoved recipe

Recipe Name: BEER WITH NUTMEG FLAVOR

TITLE OF C & D: UTILIZATION OF NUTMEG AS A FERMENTED BEER BEVERAGE

Yield : 6-7 portion

Main Ingredients : 1kg barley seeds

Ingredients :

- 500 grams of nutmeg flesh
- 300 grams of Sugar
- 5 grams yeast
- 6 liters of water
- 18 grams of hop pellets

Method



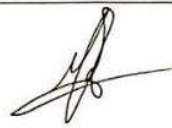
1. Heat 6 liters of water to a temperature of 160°C
2. Crush all the grains (not in the powder/ flour) but into grits.
3. Next, coat the surface of the pan using a filter cloth and then put the grains into the water,Then stirred until nothing coagulates and cooked for 1 hour.
4. After 1 hour remove the seeds by lifting the filter cloth and let it drip until it runs out, then cook again about 45 minutes.
5. Next in the first 15 minutes add hops pellets into the wort and mix again.
6. After 45 minutes remove and cool the wort by putting water in the sink and filling it with cold water so as to lower the temperature of the wort.
7. Before carrying out the next process in this section, the tools used must be sterilized!
8. After that the wort can be put into a closed container and given yeast then stirred until well mixed, and let stand for about 14 days with room temperature 65°C.
9. After the 7th day, the ripe nutmeg is washed and then peeled and cut into small parts
10. The next step is to heat nutmeg meat on a waterbath to kill all bacteria, then put nutmeg meat into a cloth filter that has been previously sterilized.

11. hat nutmeg meat is heated on a waterbath to kill all bacteria, then put nutmeg meat into a cloth filter that was previously sterilized.
12. The next step is to put nutmeg into a container containing beer and close tightly then left again for 7 days.
13. After day 14, heat the water and sugar and cook until all the sugar dissolves.
14. Then the beer container can be opened and then the nutmeg flesh is removed and then mix sugar water into the beer.
15. Next, put the beer into a glass bottle that has been sterilized and tightly closed
16. Beer with nutmeg flavor ready to serve

RECIPE BACKGROUND

The choice of beer fermentation topic with the taste of nutmeg flesh is because there is still a lot of nutmeg meat waste that is not processed, especially in the city of Fak-Fak, West Papua, and also to create new flavors in a bottle of beer. Beer is one of the oldest beverages made by man, dating back to 5000 BC and the character of beer has changed drastically over thousands of years. With this recipe also people can find out how to make a simple beer at home

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1 st Advisor	2 nd Advisor	3 rd Advisor
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2. Appoved sensory



Akademi Kuliner & Patiseri
OTTIMMO
INTERNASIONAL
STYLIST ARTS, CATERING, BAKING & PASTRY ARTS

CULINARY INNOVATION AND NEW PRODUCT DEVELOPMENT SENSORY TEST

DATE : 10 April 2023
NAME : Shelin Angelina Tan
NIM : 2174130010057
PRODUCT : Beer pala
ADVISOR : Ryan Yeremia Iskandar, SS

PANELIST	SIGHT	SMELL	TEXTURE	TASTE	TOTAL
Panelist 1	√	√	√	√	√
Panelist 2	√	√	√	X	√
Panelist 3	√	√	√	√	√
Panelist 4	√	√	√	X	√
Panelist 5	√	√	√	X	√
Panelist 6	√	√	√	√	√
Panelist 7	√	√	√	√	√
Panelist 8	√	√	√	X	√
Panelist 9	√	√	√	X	√
Panelist 10	√	√	√	X	√

NOTES :

- Kurang rasa pala
- Taste terlalu pahit. Bitter aftertaste too strong



3. Consultation form



OTTIMO
INTERNASIONAL
AKADEMI KULINER & PASTRY

CONSULTATION FORM
CULINARY INNOVATION AND
NEW PRODUCT DEVELOPMENT

Name : Shain... Angeina... Jayi
 Student Number : 2174130016057
 Advisor : Ryan... Yermania... Iskandar... S

No	Date	Topic Consultation	Name/ Signature
1	Seminar 20/03/23	Konsultasi Produk	
2	Seminar 30/05/23	Konsultasi Produk	
3	Seminar 27/05/23	Konsultasi Produk	
4	27/3/23	Konsultasi Produk	
5	03/04/23	Konsultasi Produk	
6	8/04/23	Report Writing (BAB 1+2)	

No	Date	Topic Consultation	Name/ Signature
7	15/04/23	Report Writing (BAB 3)	
8	18/09/23	Final Produk	
9	10/08/23	Final Produk (BAB V)	
10	10/08/23	Final Produk	
11	15/08/23	Revisi BAB 4	
12	15/08/23	Revisi BAB 4	

Heat 6 liters of water to a temperature of 160°



Coat the surface of the pan using a filter cloth



Put the grains into the water,Then stirred until nothing coagulates



cooked for 1 hour



Remove the seeds by lifting the filter cloth and let it drip until it runs out.



Cook again about 45 minutes



Next in the first 15 minutes add hops pellets into the wort and mix again



After 45 minutes remove and cool the wort



After that the wort can be put into a closed container and given yeast then



The next step is to put nutmeg into a container containing beer and close tightly then left again for 7 days.



After day 14, heat the water and sugar and cook until all the sugar dissolves

