

(12) PATENT APPLICATION PUBLICATION

(21) Application No.202431101687 A

(19) INDIA

(22) Date of filing of Application :21/12/2024

(43) Publication Date : 03/01/2025

(54) Title of the invention : Probiotic-Infused Beer and its Brewing Method

(51) International classification	:A61K0035745000, A61K0035747000, A23L0033135000, A61K0035741000, A61K0009000000	(71)Name of Applicant : 1)Brainware University, Kolkata Address of Applicant :398, Ramkrishnapur Rd, Near Jagadighata Market, Barasat, Kolkata, West Bengal 700125 ----- Name of Applicant : NA Address of Applicant : NA
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(61) Patent of Addition to Application Number	:NA	
Filing Date	:NA	
(62) Divisional to Application Number	:NA	
Filing Date	:NA	

(57) Abstract :

The present invention relates to a method for brewing beer infused with probiotics, designed to integrate the health benefits of probiotic cultures with the enjoyable and traditional aspects of beer consumption. This method involves selecting robust probiotic strains capable of surviving the acidic and alcoholic environment of beer, such as *Lactobacillus casei*, *Bifidobacterium bifidum*, and *Saccharomyces boulardii*. Adjustments are made to the traditional brewing process, including the mashing temperature and timing of probiotic addition—specifically during the late stages of fermentation—to minimize alcohol's detrimental effects on the probiotics. The beer is then conditioned and packaged in a way that preserves the viability of the probiotics, using specialized materials that protect against light and oxidation. This innovative approach to brewing not only maintains the quality and flavor of the beer but also enhances it with the gastrointestinal and immune benefits of consuming live probiotics. This probioti

No. of Pages : 17 No. of Claims : 10