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## **Novel Apparatus for the Study of Gushing in Beer**

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# Novel Apparatus for the Study of Gushing in Beer

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Gushing is a negative phenomenon when a foam spontaneously gush out when a bottle or can is opened. Despite a long-term research the gushing still has not been fully explained. The problem of gushing is its seasonal variability, depending on the raw materials and processing technology. In addition, gushing intensity may change over the years. Furthermore, gushing also related to the fact that there is no simple and inexpensive method for measuring. The aim of this work was to find a suitable gushing matrix which could be helpful to study gushing in a new experimental pressure equipment. Simple and inexpensive apparatus was built for the study of overfoaming beer. The valve system (placed on the pressure equipment) control outlet/inlet gas and liquid phase. The pressure and temperature sensors can be also connected to the equipment. It is also possible to regulate the rate of decrease gas pressure above the liquid—the sudden reduction ideally simulates the classic opening beer bottles.