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Author Correction:

Archeochemistry reveals the first steps into modern industrial brewing

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Correction to: *Scientific Reports* <https://doi.org/10.1038/s41598-022-12943-6>, published online 03 June 2022

The original version of this Article contained errors in the niacin content units. In the Results and discussion section, under the sub-heading ‘Persistent metabolome and ravages of time revealed by ¹H-NMR.’

“While the found content of 6.2 g/L niacin in the historical beer is plausible for a lager beer of the time (compare 10.3 g/L in a strong beer of 1872³⁴), no niacin signal above the detection limit could be found in modern equivalent (Fig. 1B-II). Niacin is stable throughout the brewing process and storage³⁵, directly correlates with the gravity of the beer and is not produced during fermentation in considerable amounts^{33,36}. Its low content in nowadays beers (5 mg/L³⁷) cannot be attributed to higher concentrations in historical barley cultivars with levels being consistent between 80 and 120 µg/g^{33,34,38,39}.”

now reads:

“While the found content of 6.2 mg/L niacin in the historical beer is plausible for a lager beer of the time (compare approx. 10.3 mg/L in a strong beer of 1872³⁴), no niacin signal above the detection limit could be found in modern equivalent (Fig. 1B-II). Niacin is stable throughout the brewing process and storage³⁵, directly correlates with the gravity of the beer and is not produced during fermentation in considerable amounts^{33,36}. Its low content in nowadays beers cannot be attributed to higher concentrations in historical barley cultivars with levels being consistent between 80 and 120 µg/g^{33,34,37,38}.”

As a result, Reference 37 has been removed and the following references have been re-numbered. The original reference 37 appears below.

37. Punčochářová, L., Pořízka, J., Diviš, P. & Štursa, V. Study of the influence of brewing water on selected analytes in beer. *Potr. S. J. F. Sci.* **13**, 1–8 (2019).

The original Article has been corrected.



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