



ABSTRACT OF THE DISCLOSURE

The present invention provides an alcoholic beverage with improved a foam stability. A processing method of an alcoholic beverage with improved foaming properties comprising a process for processing a pre-fermentation, wherein a pea protein which was extracted and was obtained from green peas is added to a pre-fermentation liquid. The alcoholic beverage with improved foaming properties can be applied to the processing method of the alcoholic beverage with improved foaming properties by fermenting the pre-fermentation liquid which created raw materials containing malts or by fermenting the pre-fermentation liquid created using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter, an improving substance for a generating of foam and for the foam stability and water as raw materials with a brewers' yeast.



































































