

Method for obtaining fermented beverage from marigold flowers is carried out by fermenting marigold flowers, citric acid, and sugar in drinking water. Marigold flowers are first steeped in drinking water for 3 days at a temperature of 25 ± 1 °C. Infusion is filtered, and citric acid and sugar are added, along with microbial culture in an amount of 0.15-1.35 million cells per cm^3 , which is first isolated from marigold flower infusion and propagated in unhopped beer wort.