

4. Beer

What gives beer its bitter flavor is hops. These are the green, cone-shaped flowers of the hop plant. Studies show that the hop plant (*Humulus lupulus*) and the cannabis plant (*Cannabis sativa*) are closely related.

Blame it, again, on terpenes – that chemical compound responsible for determining a plant's smell (source: [Popular Science](#)). Beer and weed may sometimes smell similar because of terpenes.

Another factor that may contribute to making beer smell like weed is sunlight. Hops, a major component of beer, are light sensitive.

When beer is exposed to sunlight, free radicals remarkably similar to the smell of marijuana are formed. This scent is so pungent that it can easily be identified (source: [Gentside](#)).

This is why you may sometimes get a whiff of weed when you pop open a bottle of beer. It's also the reason why canned beer sometimes smells fresher than bottled beer.

Canned beer is completely protected from light, hence avoiding the formation of free radicals. Beer in green or brown bottles is also better protected from light compared to clear bottles.

Store your unopened beer bottles and cans in a cool, shaded area if you want to keep your house from smelling like weed every time you enjoy a brewski.

Make sure that light, whether sunlight or ambient light, never shines on the bottles and cans. Alternatively, opt for canned beers if you want to avoid the weed-like smell altogether.