

## Special Issue

# Brewing Technology – Innovations in Raw Materials, Processing and Products

### Message from the Guest Editors

Beer and beer-like beverages are among the most popular beverages around the world. For many decades, new technical solutions have been implemented and improved, process parameters have been optimized, and many auxiliary materials developed in order to maintain constant quality, good storage stability, and maximize economical results. Many studies have been conducted on new raw materials, brewhouse processing, and fermentation performance. You and your team are welcome to publish your research papers and/or reviews on, but not limited to, the following topics:

- Various raw materials used in brewing and beer-like beverage production;
- Compounds influencing the sensory quality of beverages in fermentables and hops;
- Processing techniques and their effects on processes and quality of the beverages produced in brewery;
- Application of new analytical techniques in quality control in the brewing industry;
- Development of new fermented beverages;
- Antioxidant and health benefits of teas, herbal teas, and their bioactives.

---

### Guest Editors

Prof. Dr. Aleksander Poreda

Department of Fermentation Technology and Microbiology, University of Agriculture in Krakow, 30-149 Krakow, Poland

Dr. Aneta Ciosek

Department of Fermentation Technology and Microbiology, University of Agriculture in Krakow, 30-149 Krakow, Poland

---

### Deadline for manuscript submissions

closed (20 September 2023)



## Beverages

---

an Open Access Journal  
by MDPI

---

Impact Factor 3.0  
CiteScore 6.1



[mdpi.com/si/121093](https://mdpi.com/si/121093)

*Beverages*

MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[beverages@mdpi.com](mailto:beverages@mdpi.com)

[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)





# Beverages

---

an Open Access Journal  
by MDPI

---

Impact Factor 3.0  
CiteScore 6.1



[mdpi.com/journal/  
beverages](https://mdpi.com/journal/beverages)



## About the Journal

### Message from the Editor-in-Chief

---

#### Editor-in-Chief

Prof. Dr. Edgar Chambers IV  
Center for Sensory Analysis and Consumer Behavior, Kansas State  
University, Manhattan, KS 66506, USA

---

#### Author Benefits

##### High Visibility:

indexed within Scopus, ESCI (Web of Science), FSTA,  
CAPlus / SciFinder, PubAg, and other databases.

##### Journal Rank:

JCR - Q2 (Food Science and Technology) / CiteScore - Q1  
(Food Science)

##### Rapid Publication:

manuscripts are peer-reviewed and a first decision is  
provided to authors approximately 19.1 days after  
submission; acceptance to publication is undertaken in 4.5  
days (median values for papers published in this journal in  
the second half of 2024).