



Brewing and Craft Beer

Guest Editor:

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Deadline for manuscript
submissions:

closed (28 February 2019)

Message from the Guest Editor

Dear Colleagues,

Beer is a beverage with more than eight thousand years of history, and the process of brewing has not changed so much over the centuries. However, important technical advances have allowed us to produce beer in a more sophisticated and efficient way. The proliferation of specialty hop varieties has been behind the popularity of craft beers seen in the last few years around the world. Craft brewers interpret historic beer with unique styles. Craft beers are undergoing an unprecedented period of growth, and more than 150 beer styles are currently recognized.

This Special Issue, “Brewing and Craft Beer”, is aimed at giving the floor to the craft brewers who wish to share their findings, as well as to academic and industrial researchers. Coverage includes a selection of original research and current review articles related to the whole process, from cereal to beer, with particular emphasis on:

- Raw materials
- Key beer ingredients
- Specialty hops
- Malting technology
- Brewing technology
- Brewing yeast and fermentation
- Aroma and flavor
- Beer quality
- Innovative technologies
- Efficient breweries

