

Special Issue

Beer and Malt: New Insights into Analytical and Technological Aspects

Message from the Guest Editors

The dynamic evolution of beer and malt research continues to accelerate, driven by analytical advancements, technological innovation, and shifting consumer demands for high-quality, sustainable, and health-conscious products. This interdisciplinary field now emphasizes not only the scientific understanding of raw materials, brewing processes, and flavor development, but also the growing recognition of bioactive compounds in beer, such as polyphenols, chalconoids, terpenoids... These compounds, derived from malt, hops, yeast, and alternative ingredients, significantly influence both the sensory profile and potential health-promoting properties of beer, including antioxidant activity and functional benefits. Modern analytical tools—chromatography, spectroscopy, and sensory analysis—enable precise characterization of ingredients, bioactive compounds, and final products, offering insights into their extraction, stability, and interaction during malting and brewing. Concurrently, trends like non-alcoholic beer, non-conventional yeast strains, and alternative raw materials highlight the industry's pursuit of diversity, sustainability, and nutritional enhancement.

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Deadline for manuscript submissions

15 December 2025



Beverages

an Open Access Journal
by MDPI

Impact Factor 2.7
CiteScore 4.6



mdpi.com/si/239176

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Editor-in-Chief

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