

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)



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Beverages
Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
beverages@mdpi.com

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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), Embase, FSTA, CAPIus / SciFinder, PubAg, and other databases.

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CiteScore - Q2 (Food Science)

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 23.7 days after submission; acceptance to publication is undertaken in 8.7 days (median values for papers published in this journal in the second half of 2025).