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Guidelines for Authors

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BrewingScience (not Brewing Science!) is read by technicians from the brewing and malting industry and suppliers with an interest in background scientific knowledge. The scientific journal serves to transfer knowledge from out of the colleges, universities and other areas of research, and into the industry, to the commercial examination and control institutes, and to official areas such as supervisory departments.

General notes

- Articles about any piece of research should be an original study, in which the authors and co-authors were all involved and contributed to the results of the investigation.
- Papers will be peer reviewed. For this we have implemented a group of eminent scientists in the various fields.
- The article will be published online (www.brewingscience.de). Every two months there will be an update, upon all of our subscribers were informed by an e-mail newsletter. They also get a printed BrewingScience Yearbook with all papers published in one year.

Before you start, please note that

- we have to guarantee that our evaluation procedure is completely anonymous, with respect to both the author and the reviewers.
- Therefore, for every article you send in, we shall need a second copy with all references to the author/reviewer removed. This anonymized version should otherwise be the same as the original, i.e. be written according to the guidelines, also regarding tables and figures.
- Please use line numbering (which is favoured by reviewers), and keep in mind that replacing the author reference by this identification line might change the position of the lines in your article. If this is the case, please make sure to revise your anonymized version in a way that both versions have the same line numbering.

1 Deadline for submitting manuscripts

Articles can be submitted at any time, but please be aware that there will be a delay of time of 2 months until publication due to the review process. This means

if manuscripts are submitted until	and accepted by the peer reviewers, then the earliest possible date for publication will be
January, 1st	February, 28th
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May, 1st	June, 30th
July, 1st	August, 31st
September, 1st	October, 30st
November, 1st	Mid of December

Please submit manuscripts via e-mail (preferably be saved in an rtf-format or MS Word-Documents) to junkersfeld@hanscarl.com.

2 Details of presentation

Language of publication

The whole text has to be in English (British English preferred) – even the reference to the author, the texts within figures and tables and the bibliography. Responsibility for correct spelling is with the author.

Authors

Author(s) have to be specified by “surname, initials”, please separate several author names by semikolon. Author names have to be in italics on their first appearance in the text.

Title

The title should be succinct and should bear relevance to the study's objectives.

Descriptors

The articles will be catalogued on the BrewingScience archive (www.brewingscience.de) and other reader services. For this a list of no more than six key words should indicate the areas covered by the paper.

Abstract

The abstract should contain the more important results which are significant to the objectives of the work reported on.

Text

Please include space between figures and measurement units or signs like percent sign, hl, m, °C and so on in the text (for example 3% or 5 °C).

Please use the tab key instead of a blank between the number and the text!

Graphics

When creating diagrams, charts or tables please keep in mind that the BrewingScience Yearbook is black and white only!

They need to be send either as a very good quality print-out (DIN A4), as photographs (either black and white or colour), or whenever possible as eps-, tif- or jpg-file.

Classical format

The paper should be presented in the following, classical format:

1 Introduction

The introduction should explain the purpose and the scope of investigation, giving reference to the most important studies carried out on the subject. An account of the current questions surrounding the topic and why this theme was developed should be included.

2 Materials and methods

A short and concise description of the techniques and processes applied in the investigation should be given. Recognised methods of analysis and other publications can also be referred to here.

3 Results and discussion

Introducing the results visual material (such as pictures, figures, tables, and other graphics) should be presented in a distinct manner to show the findings. The figures must be clearly relevant to the text (The use of both tables and figures based on the same data is not allowed).

In the discussion the results of the investigation should be considered in a critical way as well regarding your own as in relation to the findings of others.

4 Conclusion/Summary

A summary of the most important results of the study should follow at the end, together with how they bear in relation to the aims of the investigation. New and additional elements at this stage are out of place here.

5 References

Software tools: For those of you who use "Endnote" software to create the list of references please ask for our specific "BrewingScience output style". If you use "Citavi" software to create the list of references please ask for our specific "BrewingScience.css" and if you use „Zotero“ ask for `brewingscience.csl`.

References to figures and tables within the text must be written in lower case; references to figures in brackets are to be abbreviated (e. g. (Fig. x, Table x, Eq. x)) In the main text these references have to be written in full, e. g. figure x, table x, equation x.

Literature references cited in the text should be indicated by serial numbers in brackets (e. g. [12] or [12, 13]). A list of the corresponding literature will appear at the end of the article. See the examples below for how to reference articles in journals, books etc.

1. Biendl, M.; Engelhard, B.; Forster, A.; Gahr, A.; Lutz A.; Mitter, W.; Schmidt, R. and Schönberger, C.: Hops – Their Cultivation,

Composition and Usage, Fachverlag Hans Carl, 2014.

2. Takoi, K.; Tokita, K.; Sanekata, A.; Usami, Y.; Itoga, Y.; Koie, K.; Matsumoto, I. and Nakayama, Y.: Varietal difference of hop-derived flavour compounds in late-hopped/dry-hopped beers, *BrewingScience*, **69** (2016), no. 1/2, pp. 1-7.
3. Wolfe, P. H.: A study of factors affecting the extraction of flavor when dry hopping beer, Food Science and Technology, Oregon State University, Masters Thesis, 2012.
4. Krottenthaler, M.; Hanke, S.; Kappler, S. and Becker, T.: Influences to the transfer rate of hop aroma compounds during dry-hopping of lager beers, Proceedings of the 33rd European Brewing Congress, 2011.

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For the footer please specify additionally the authors' names and addresses using the following scheme:

Author(s): Christian name, surname, institute/company, address, e-mail

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