



EDITORIAL

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Reflections

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Headlines

As is the way in the first issue of the year, there is a big thank you to the kind folks who took the time to review manuscripts in 2025. This celebrates the splendid group of peer reviewers who support and drive the publication of papers in the *Journal*. It's a hackneyed expression but these people really make a difference and deserve our fulsome thanks. It is also the annual 'numbers' time for JIB. Pleasingly in 2025, the site 'traffic' continued to grow with visitors (from 143 countries) up (by 38%), views of abstracts (up 36%) and reads of pdfs (up 28%). The 14 research articles and two reviews in 2025 came from nine countries. Finally, there is an update on the KPIs that track the time for steps in the process compared with those in 2023-25.

Big thanks to all the reviewers in 2025

The 16 publications in 2025 were made possible by the splendid 26 peer reviewers who - as independent decision makers - drive the quality of publication in the *Journal*. With 20% of submissions accepted, some reviewers play a key role in recommended that that a manuscript is rejected. Many more will have reviewed the manuscript on submission and after revision. Further, six reviewers were kind enough to review two manuscripts with one reviewing three and another contributing a magnificent four reviews!

Journal metrics in 2025

The 'numbers' for the site continued to increase in 2025 with > 32,000 views of abstracts and 16,800 reads of pdfs. Visitors came from from 143 countries with 16% from the USA, 14% from the UK, and 8% from China and the the Netherlands. Site visits were > 41,000 which - combined with those to the legacy site at Wiley (JIB 1895-2022) - were in total > 450,000.

The 14 research articles and two reviews originated from nine countries with four contributions from the USA and Brazil. Subjects in 2025 included sustainability (faba beans), wort filtration (cassava flour), hops (Brazilian, β -amylase/hop variables and 'hop creep'),

premature yeast flocculation, cachaça (yeast recycling, packaging in PET, geography/production practices), gin (botanicals and volatiles), whisky/whiskey (carbon footprint, use of Patagonian yeasts, long chain esters, distillation rate and floral aroma, bourbon mashing/fermentation) and a big, fascinating review on absinthe.

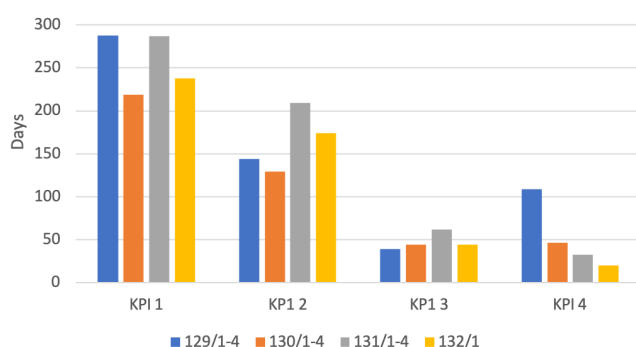
In terms of reads (so far) in 2025, the big hitters are 'Absinthe: how history influences scientific inquiry' (> 1100), 'Why settle? A review of timely and premature brewing yeast flocculation' (> 800), 'Sources of variance in the volatile contribution of juniper to gin' (>700) and 'Comparison of laboratory scale bourbon whiskey mashing and fermentation to pilot scale' (>700). Six other papers have had more than 400 reads.

Publication KPIs

For the benefit of readers and authors, four 'key performance indicators' (KPIs) are routinely reported in *Reflections* which capture 'how long' the steps take between submission of the MS to publication of the paper. These are;

1. Total process time from submission of the MS to publication.
2. Time from submission of the MS to 'soft' accept
3. Time for copy editing of the MS by the EiC. On completion 'hard accept'.
4. Time for creation of the draft pdf, review by authors, final edit and publication by the EiC.

These KPIs are reported for each issue together with consolidated data from volume 129 (2023) to 131 (2025).



To conclude

In this issue, the 132nd volume of the *Journal*, there is the annual and heartfelt 'thank you' to the sterling band of reviewers who drive the publication process.

As has become the way, there are four publications in this issue. The paper from the UK by Rosselli and colleagues considers 'The microbiological quality of draught no- and low-alcohol beers. This is a timely publication which has had a remarkable impact with > 400 reads in just 17 days from publication. This metric normally requires three to four months but can take up to a year!

Another paper - from the USA - reports on 'The transport of new make spirit through American white oak'. The remaining two papers focus on the spirit cachaça made in Brazil from fermented sugar cane - 'Behaviour of volatile aromatic compounds during distillation of cachaça in a three-body pot still' and 'Discrimination of stored and aged cachaça using synchronous fluorescence spectroscopy and supervised classification'.

Cheers,

David Quain
Editor in Chief