

Reflections

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Headlines

This issue of Reflections recognises the hardy group of peer reviewers that support and drive the publication of papers in the Journal. It's a hackneyed expression but these folk do make a difference. They deserve our huge thanks. As its the first issue of the year, its also 'numbers' time looking back at the metrics for the first year of the 'new' JIB. The publications in 2023 came from ten countries demonstrating the global nature of research into malting, brewing and distilling. Google Analytics shows there were nigh on 5000 visitors to the Journal website, from 111 countries with 29% originating from the USA, 27% from the UK, 13% from China and 7% from Germany. Of the 16 papers, four editorials and one letter to the Editor there were > 11,000 views of abstracts and > 6,100 downloads of pdfs. Finally, there is an update on the KPIs that track the time for steps in the process and compares this with 2023.

Big thanks to all the reviewers of JIB in 2023

It is important to recognise those folk who contributed to the peer review of manuscripts over the last year. In all, 39 reviewers gave their time, expertise and insight to provide constructive feedback to authors. Peer review is the engine room of scientific publication and critically important to the process. I know all too well that it taps into the authors vulnerability about their work, but there is no doubt that peer review significantly improves the quality of manuscripts.

Website metrics – a year on

The website went live on the 27th February 2023. Over the year there have 4,918 different visitors to the site with 29% originating from the USA, 27% from the UK, 13% from China and 7% from Germany. Other visitors included those from Australia (6%), Canada (5%), France (4%), Spain (3%), Japan and India (both 3%).

Over the year, 16 papers, four editorials and one Letter to the Editor were published. In all there were > 11,000 views of abstracts and > 6100 downloads of pdfs. The big hitters in the pdf downloads were 'Provocation: prolonged maturation of beer is of unproven benefit' by

Charlie Bamforth with 927, 'The role of oak wood in the mint and floral notes of whisky: identification of common terpenoids by aromatic fractionation' by Magali Picard and colleagues (715), 'The influence of yeast format and pitching rate on Scotch malt whisky fermentation kinetics and congeners' by Struan Reid *et al* (458) and 'A continuous mashing system controlled by mean residence time' by Patrick Wefing and colleagues (411). Unsurprisingly, three of these papers were published in issue 1 and the other in issue 2.

Where are the publications from?

Accepted papers		
Country	2022	2023
Australia		1
Belgium	2	2
Brazil		1
China	4	1
Denmark	1	
Finland		1
France	2	1
Germany	4	
Nigeria	1	
Poland		1
Spain		1
UK		4
USA	1	3

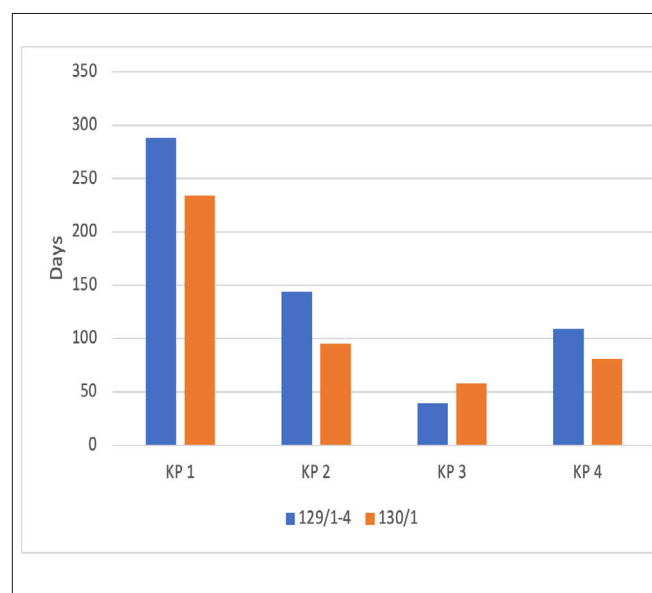
The acceptance rate of publications increased marginally in 2023 to 28% (57 manuscripts) from 19% (78 manuscripts) in 2022. As can be seen above, the geography of accepted papers over 2023/24 shifted with contributions from Germany and China declining whilst those from the UK increased to four with the USA moving from one to three. More surprising (to me) is the consistency of the geography of rejected manuscripts over these two years. In all, the contributions originated from 21 (2022) and 17 (2023) countries, with China accounting for 38/37% of the rejected submissions with Brazil at 14/12%, Japan 6/5% and India 1/10%.

Publication KPIs

There are four 'key performance indicators' (KPIs) that segment the process from submission to publication. These are helpful metrics driving action to improve the process. Its early days, but hopefully over 2024 the times will reduce compared to 2023.

KPI	Activity
1	Total process time (in days) from submission to publication
2	Time from submission to 'soft' accept (intention flagged to the authors)
3	Time for copy editing by the EiC. On completion, 'hard' accept
4	Time for pdf creation, review by authors, final proof edits by the EiC

In the below chart, the KPIs are reported for this issue (four papers) together with a consolidated metric for the 16 publications (129/1-4) in the journal in 2023. Hopefully, this will get more exciting as further issues are published in 2024!



To conclude

There is one review and three papers in this issue. The review considers the 'Applications of diastatic *Saccharomyces cerevisiae* in brewing, distilling and biofuel production' with the papers considering how 'Barley variety interacts positively with floor malting to produce different malts and beers', the 'Untargeted metabolomic profiling of 100% malt beers versus those containing barley adjunct' and the 'Modelling of beer sensory staleness based on flavour instability parameters'.

Cheers,

David Quain
Editor in Chief