Review of: "Cooling Beer With a Wet Paper Towel"

Benjamin Truchot

Potential competing interests: No potential competing interests to declare.

This paper adresses rigorously a fundamental topic. I have some comments and questions listed hereafter.

In the introduction, since it is one of the most important beverages, Champagne could be mentioned among other examples.

On fig 1, for panel a and c, the initial temperature seems different between bottle with paper towel and bottle without. Could it be possible to clarify the reason of this different. Is it due to the initial temperature of the paper towel?

In the thermal model, what could be the influence of bubbles, fundamental in beers, on the thermal properties? Is a thermal gradient inside the beer could induce a bubble generation and then disturbed the thermal propagation?