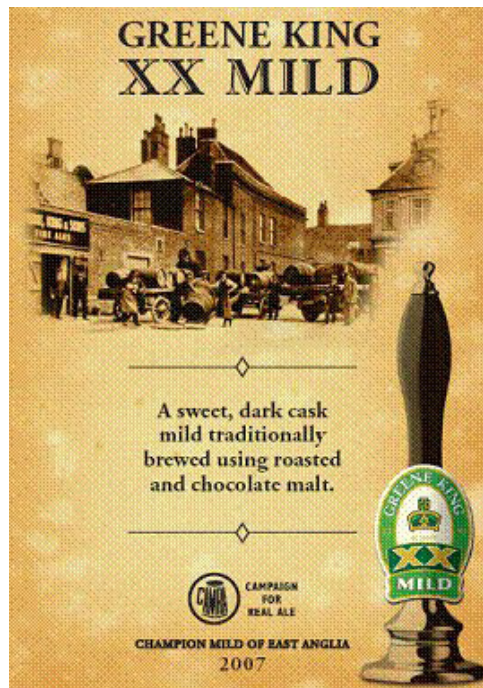




Style of the Quarter

English Mild

"A Mild is gentle, sweetish, certainly not bitter.... an ale intended to be consumed in quantity, more as a restorative than a refresher."—M. Jackson



Club judging will be held at the January 2010 meeting



- » Mild is a low gravity English brown ale.
 - » Originally "mild" ales were fresh, not aged (stale). Less sour, less attenuated....Mild!
 - » In modern terms, "mild" refers to low bitterness, defined in comparison to a "bitter".
 - » "The perfect beer for those wanting something that's not bitter but still has some character."
- R. Daniels

Notes

BJCP Style II: English Brown Ale. Sub-style A: Mild

A light flavored (light to medium body) malt accented beer. Refreshing yet flavorful.

OG: 1.030 – 1.038. ABV: 2.8 – 4.5%

Description

Color: Copper to dark brown.

Flavor: Subtle malt complexity. a flavorful beer, in spite of low OG and low bitterness.

A variety of malt and yeast based flavors. Can finish sweet or dry.

Aroma: Low to moderate malt (a wide range of character); may have fruit; no hops.

Mouthfeel: light to moderate body; low to medium carbonation.

History

A London style.

A kind of brown ale.

(Earliest ales were probably all brown in color.)

They used brown malt, kilned over hardwood fire. Brown malt is now rare.

Milds are related to brown porters.

In the early days of manual labor, higher alcohol was wanted, and Milds were stronger.

Milds now less common in England.

They are low gravity, usually kegged fresh, not often bottled for export.

Bottles don't ship well.

A few craft brewers make Milds in the U.S.

BJCP Guidelines

IIA. Mild

Aroma: Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramelly, grainy, toasted, nutty, chocolate, or lightly roasted. Little to no hop aroma. Very low to no diacetyl.

Appearance: Copper to dark brown or mahogany color. A few paler examples (medium amber to light brown) exist. Generally clear, although is traditionally unfiltered. Low to moderate off-white to tan head. Retention may be poor due to low carbonation, adjunct use and low gravity.

Flavor: Generally a malty beer, although may have a very wide range of malt- and yeast-based flavors (e.g., malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, vinous, fruit, licorice, molasses, plum, raisin). Can finish sweet or dry. Versions with darker malts may have a dry, roasted finish. Low to moderate bitterness, enough to provide some balance but not enough to overpower the malt. Fruity esters moderate to none. Diacetyl and hop flavor low to none.

Mouthfeel: Light to medium body. Generally low to medium-low carbonation. Roast-based versions may have a light astringency. Sweeter versions may seem to have a rather full mouthfeel for the gravity.

Overall Impression: A light-flavored, malt-accented beer that is readily suited to drinking in quantity. Refreshing, yet flavorful. Some versions may seem like lower gravity brown porters.

History: May have evolved as one of the elements of early porters. In modern terms, the name “mild” refers to the relative lack of hop bitterness (i.e., less hoppy than a pale ale, and not so strong). Originally, the “mildness” may have referred to the fact that this beer was young and did not yet have the moderate sourness that aged batches had. Somewhat rare in England, good versions may still be found in the Midlands around Birmingham.

Comments: Most are low-gravity session beers in the range 3.1-3.8%, although some versions may be made in the stronger (4%+) range for export, festivals, seasonal and/or special occasions. Generally served on cask; session-strength bottled versions don't often travel well. A wide range of interpretations are possible.

Ingredients: Pale English base malts (often fairly dextrinous), crystal and darker malts should comprise the grist. May use sugar adjuncts. English hop varieties would be most suitable, though their character is muted. Characterful English ale yeast.

Vital Statistics:

OG: 1.030 – 1.038

IBUs: 10 – 25

FG: 1.008 – 1.013

SRM: 12 – 25

ABV: 2.8 – 4.5%

Commercial Examples: Moorhouse Black Cat, Gale's Festival Mild, Theakston Traditional Mild, Highgate Mild, Sainsbury Mild, Brain's Dark, Banks's Mild, Coach House Gunpowder Strong Mild, Woodforde's Mardler's Mild, Greene King XX Mild, Motor City Brewing Ghettoblaster

Technique

Recipe: Should address target gravity and color.

Grain: Base of 2-row pale malt

Pale interpretations—no dark malt, use “a little” crystal malt, or lightly roasted malt.

Dark interpretations—10-15% crystal malt, plus 2-3% chocolate or 1% black malt.

Target gravity typically 1.030 - 1.040.

Mash: Single infusion mash, at 152-154 °F, (slightly high for body and sweetness).

Hops: Low bitterness a hallmark. BU/GU = 0.5 - 0.7.

Aroma hops optional. (Flavor & aroma hops only occasionally in commercial examples.)

English hops: Fuggles is a favorite; also Goldings.

Yeast: English style yeast, for the flavor profile.

(American ale yeast for American interpretations.)

Water: Think London water. Relatively high HCO₃ and Cl, lower SO₄

For Calcium additions, use CaCl₂. May add a “pinch” of NaCl.

Carbonation: low to moderate

Mild Recipe by Jim Files

English Ale – Mild

Batch size = 10 gallons

Target gravity = 1.038

IBU = 19

%ABV = 3.2

Grain bill

British pale malt - 11 lb

British chocolate malt - 3 oz

British crystal malt 77°L - 1.5 lb

flaked corn - 1.5 lb

Mash: 153-155 °F

Hops: English Kent Goldings

Yeast: White Labs London Ale #WLP013

or Wyeast London Ale (Fullers) #1968

Water

Add to mash 1.5 tsp CaCl₂ and 0.25 tsp NaCl, and a pinch of MgSO₄ (Epsom salts)

Add 0.5 tsp CaCl₂ to sparge water

Boil 75-90 minutes total

Boil bittering hops for 60 min. (use 10.5 AAU, equal to 1 ounce at 10.5% AA)

1 tsp Irish moss last 15 min of boil

0.5 oz flavor hops last 10 min of boil

Chill to 70 degrees

Aerate wort

Pitch yeast (from a starter, 800 ml overnight)

Ferment 1 week, rack, ferment 1 more week.

Keg or bottle