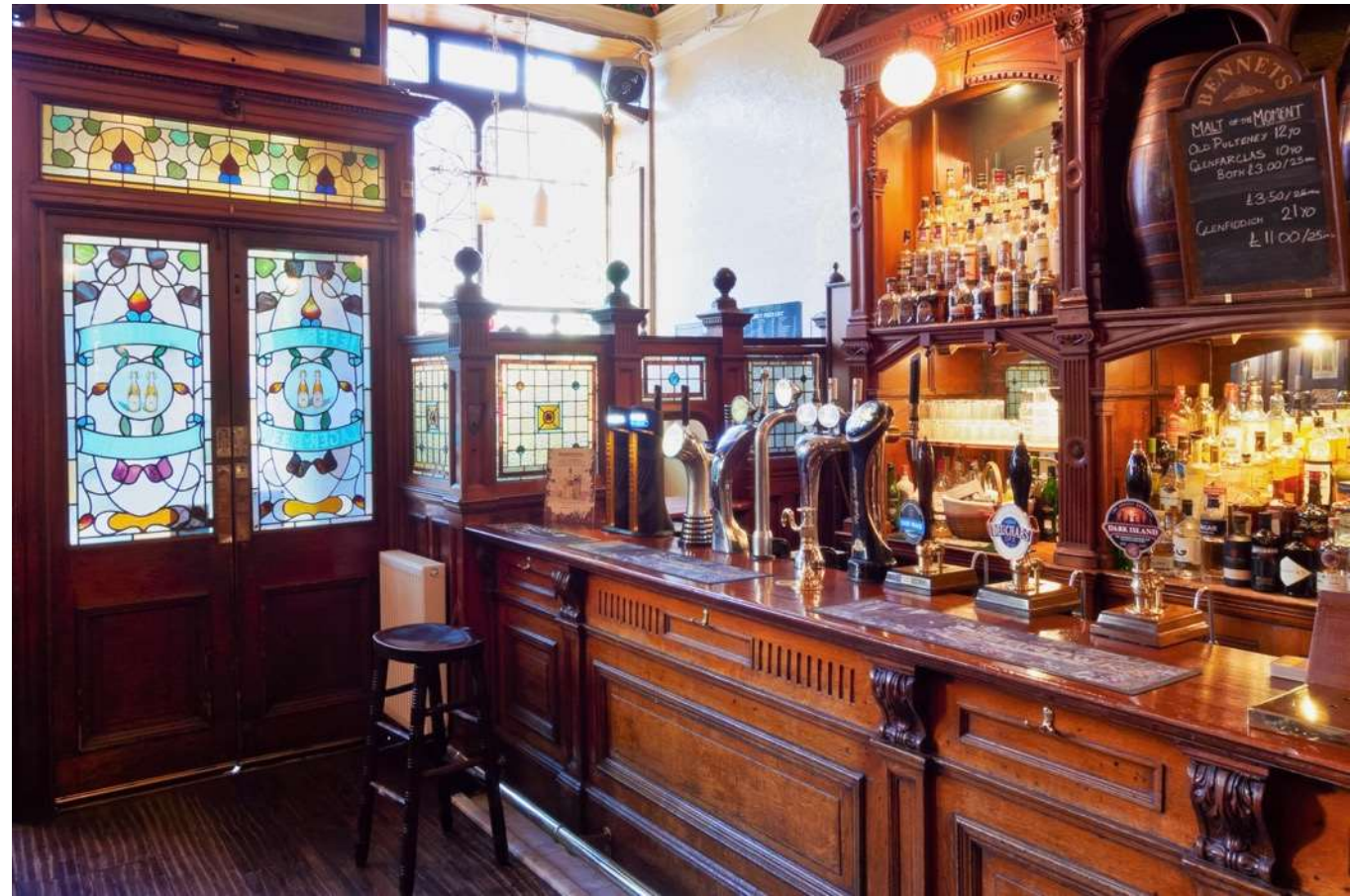




PALE COMMONWEALTH BEERS

BAM Style of the Quarter
Q3 2020

Nick Facciola
August 13, 2020



What is Style of the Quarter?

For those of you new to the club...

- The Style of the Quarter (SOQ) is a friendly, internal homebrew competition run for and by members of BAM, four times a year.
- The entries are judged by a mixture of BAM officers, members, and BJCP certified judges.
- Beers are usually judged based on the BJCP style guidelines (Beer Judge Certification Program)
- 1st place is awarded a \$50 gift card to OakBarrel, 2nd place gets \$30 GC, and 3rd place gets \$20 GC.

PALE COMMONWEALTH BEERS

This category contains pale, moderately-strong, hop-forward, bitter ales from countries within the former British Empire

12A. British Golden Ale

12B. Australian Sparkling Ale

12C. English IPA

12A. BRITISH GOLDEN ALE



Crouch Vale *Brewers Gold*, Hop Back *Summer Lightning*, Oakham *JHB*

12A. BRITISH GOLDEN ALE

Hop Back's Summer Lightning, first brewed in 1986, is thought by many to have got the style off the ground.

This is a well-hopped, quenching beer with an emphasis on showcasing hops. Served colder than traditional bitters, this style was originally positioned as a **refreshing summer beer**. Although early on the beers were brewed with **English hops**, increasingly American citrus-flavored hops are used.

Golden Ales are also called Golden Bitters, Summer Ales, or British Blonde Ales.

Style Comparison: More similar to an American Pale Ale than anything else, although it is often lower in alcohol and usually features British ingredients. Has no caramel and fewer esters compared to British bitters and pale ales. Dry as bitters but with less malt character to support the hops, giving a different balance.

OG: 1.038 – 1.053

IBU: 20 – 45

FG: 1.006 – 1.012

SRM: 2 – 6

ABV: 3.8 – 5.0%

12A. BRITISH GOLDEN ALE

Malt:

- Pale malts, generally British (Marris Otter, Golden Promise, etc.)
- Avoid crystal malts
- Works well with standard 2-row to keep focus off the malt (~50/50 to British)
- May use adjuncts such as corn or wheat

Hops:

- English hops: First Gold or Pilgrim; East Kent Goldings, Target, Fuggles, etc.
- Citrusy American hops: Citra, Cascade, Mosaic, Amarillo, Galaxy, Galena, etc.

Yeast: clean-fermenting British varieties

- WY1318 (London Ale III), WLP007 (Dry English Ale), S-04 (SafAle English), WY1098 (British Ale)

Process:

- Mash 60 minutes at 150-152°F
- Ferment 65°F
- Consider encouraging fruity esters by skipping oxygenation step

12A. BRITISH GOLDEN ALE

Sample Recipe (Thanks, Robbie!)

For 5 Gallons:

- 6 lb of 2-row pale malt
- 3 lb of Golden Promise malt
- 1 lb of white wheat malt
- 0.3 oz of Warrior pellet hops, 15.7% a.a. (60 min)
- 0.5 oz Cascade pellet hops, 5.6% a.a. (60 min)
- 0.5 oz Cascade pellet hops, 5.6% a.a. (10 min)
- 0.5 oz East Kent Golding pellet hops, 4.5% a.a. (10 min)
- 1 oz Amarillo Gold pellet hops, 8.2% a.a. (whirlpool)
- White Labs WLP007 Dry English Ale yeast

OG: 1.049

FG: 1.011

IBU: 45

ABV: 5.1%

SRM: 4

Single infusion mash at 151°F

Ferment at 65°F

12B. AUSTRALIAN SPARKLING ALE



Thomas Cooper brewed his first batch of Sparkling Ale in 1862

12B. AUSTRALIAN SPARKLING ALE

Smooth and balanced, all components merge together with similar intensities. Moderate flavors showcasing Australian ingredients. Large flavor dimension. Very drinkable, suited to a hot climate. Relies on yeast character.

Much as cream ale and California common were made in response to the popularity of lagers in America, a new ale would arise in Australia. This new ale was lighter in color and body than the British ales Australian brewers were trying, and in large part, failing to duplicate.

It was bottle conditioned with much higher carbonation than usual, which likely was the subject of the “sparkling” qualifier in its name. The higher carbonation helped the feeling of lightness, while the roused yeast kept the body medium and added some smoothness. (learn.kegerator.com/australian-sparkling-ale/)

Style Comparison: Similar to English Pale Ales but much more highly carbonated, with less caramel, less late hops, and showcasing the signature yeast strain and hop variety. More bitter than IBUs might suggest due to high attenuation, low final gravity, and somewhat coarse hops.

OG: 1.038 – 1.050

IBU: 20 – 35

FG: 1.004 – 1.006

SRM: 4 – 7

ABV: 4.5 – 6.0%

12B. AUSTRALIAN SPARKLING ALE

Malt:

- Australian base malt (like Joe White malt).
 - Can either be Pilsner/lager malt or pale ale malt
 - Small amount of caramel malt just for color adjustment (<5%)
- Could also get away with using English pale malt

Hops:

- Often only a single bittering addition is used and no additions for aroma or flavor
- Australian hops: Pride of Ringwood, Super Pride, Topaz, Galaxy, or Australian Cascade
- Can sub Galena, East Kent Goldings or Cluster

Yeast:

- WLP009 (Australian Ale) or other English yeasts might work but less attenuative

Process:

- Mash 60 minutes at 148-150°F for good attenuation
- Ferment 65-68°F
- Higher carbonation than usual high at 3.5 volumes CO₂

12B. AUSTRALIAN SPARKLING ALE

Sample Recipe

For 5 Gallons:

- 6.5 lb of Australian pale malt
- 0.5 lb of Wheat malt
- 1 oz of Crystal 120 (for color)
- 0.5 lb of table sugar
- 0.6 oz Pride of Ringwood hops, 10% a.a. (60 min)
- 0.5 oz Pride of Ringwood hops, 10 % a.a. (15 min)
- White Labs WLP009 Australian Ale yeast

- *Be sure to promote super high attenuation at every step!*

OG: 1.043

FG: 1.009

IBU: 32

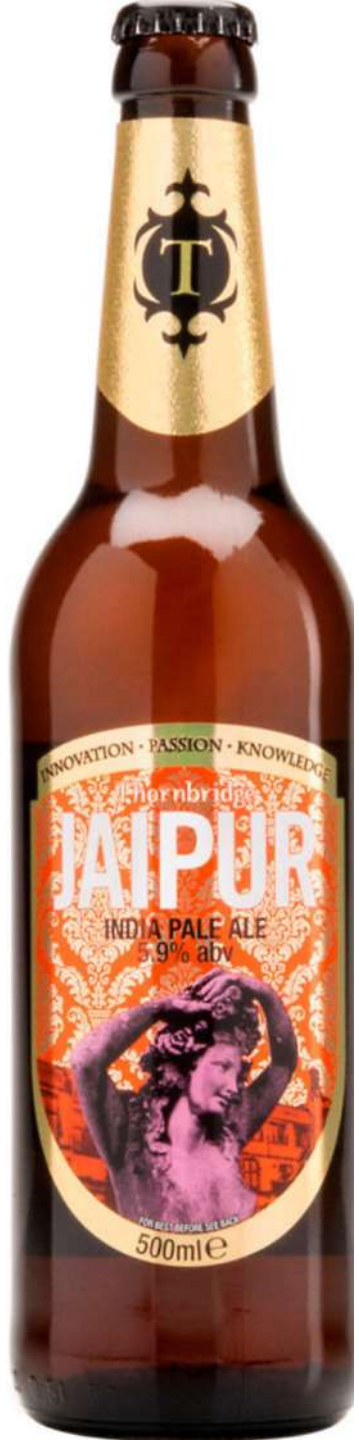
ABV: 4.5%

SRM: 3

Single infusion mash at 148°F

Ferment at 67°F

12C. ENGLISH IPA



12C. ENGLISH IPA

This beer style has a lot of disagreement about its origins. It is thought to have been made in the late 1700s / early 1800s a little stronger and with extra hops to serve as a preservative to make the long boat shipments to Imperial India and survive the heat and still be drinkable. It's also associated with Burton breweries that had high-sulfate water.

The style underwent a craft beer rediscovery in the 1980s, and is what is described in these guidelines. Modern examples are inspired by classic versions, but shouldn't be assumed to have an unbroken lineage with the exact same profile.

The attributes of IPA that were important to its arrival in good condition in India were that it was very well-attenuated, and heavily hopped. But this doesn't mean that other beers such as Porter weren't also sent to India, that IPA was invented to be sent to India, that IPA was more heavily-hopped than other keeping beers, or that the alcohol level was unusual for the time. Many modern examples labeled IPA are quite weak in strength.

Style Comparison: Generally will have more finish hops and less fruitiness and caramel than British pale ales and bitters. Less hop intensity and a more pronounced malt flavor than American versions.

OG: 1.050 – 1.075

IBU: 40 – 60

FG: 1.010 – 1.018

SRM: 6 – 14

ABV: 5 – 7.5%

12C. ENGLISH IPA

Malt:

- British base malt (Maris Otter, Golden Promise)
- British crystal malts (medium and/or dark)

Hops:

- Can't go wrong with East Kent Goldings and/or Fuggles
- 45 IBUs from 60-min, 10-min, and flameout/whirlpool hops, + dry hops

Yeast:

- WLP007 (Dry English Ale), WLP002 (English Ale), WY1318 (London Ale III), S-04 (SafAle English), WLP005, WLP023 (Burton Ale) or any other English Ale Yeast!

Process:

- Mash 60 minutes at 148-150°F for good attenuation
- Don't use Burton Water mineral additions
- Ferment 65-68°F
- Slightly low carbonation at ~2 volumes CO₂

12C. ENGLISH IPA

Sample Recipe

For 5 Gallons:

- 11 lb Golden Promise
- 0.5 lb each UK Crystal 77L and UK Crystal 45L
- 0.5 lb Amber malt
- 1 lb corn sugar
- 1.2 oz target hops, 10.2% a.a. (60 min)
- 1 oz each EKG, 6.1% a.a. and Fuggles, 3.5% a.a. (10 min)
- 1 oz EKG, 6.1% a.a. (flameout)
- 1.5 oz Fuggles, 3.5% a.a. (dry hop)
- White Labs WLP007 Dry English Ale yeast

OG: 1.059

FG: 1.012

IBU: 55

ABV: 6.2%

SRM: 10

Single infusion mash at 148°F

Ferment at 65°F

SOQ COMPETITION DETAILS

- The drop-off location for entries:
 1. OakBarrel
 2. Ian Carswell's home in Berkeley using his safe bottle swap system (place bottles in the right-hand bin within the wooden box on his porch). Please contact Ian or myself for details on his address.
- The entries are due at the end of the quarter on **September 30**.
- Note: if you are dropping off 2 bottles for entry plus more for sharing with the bottle swap system, please clearly label the two entries for judging as separate from those up for grabs by the club!