

# Brown British Beers



Bay Area Mashers  
Style of the Quarter  
2022 Q1  
Nick Facciola



# 2022 SOQ1 and World Cup of Beer

This style of the quarter will coincide with the World Cup of Beer.

To participate in the SOQ, brew any of the following styles, enter it into the World Cup of Beer by the deadline of **Wednesday, March 9th\*** at [www.worldcupofbeer.com](http://www.worldcupofbeer.com)

13A. Dark Mild

13B. British Brown Ale

13C. English Porter

\*Indicating BAM as the Homebrew Club on the entry label will automatically qualify you for this SOQ. (We will rank the subset of BAM entrants to generate our SOQ winners.)

# Dark Mild

BJCP Style 13A

- A dark, **low-gravity**, malt-focused British session ale readily suited to **drinking in quantity. Refreshing yet flavorful**, with a wide range of dark malt or dark sugar expression.
- Historically, ‘mild’ simply referred to unaged beer, and could be used as an adjective to distinguish between aged or more highly hopped ‘keeping’ beers.
- Modern milds trace their roots back to the 1800s, while dark milds did not appear until the 20<sup>th</sup> century.
- Today, *dark mild* implies a lower-strength beer with less hop bitterness than bitters.

# Dark Mild

## ingredients

- Pale British base malts (often fairly dextrinous), crystal malt, dark malts or dark sugar adjuncts
  - may include adjuncts such as flaked maize
  - Pale Chocolate works great in beer this at 5-8%
  - Golden Naked Oats too
  - Keep black patent to 2 or 3 oz
- Characterful British ale yeast. WLP002, WLP005, Wyeast 1099 Witbread, 1187 Ringwood, 1275 Thames Valley
- Any hops will work, since their character is muted and rarely is noticeable. East Kent Goldings an excellent default.

# Dark Mild

## vital stats

- IBUs: 10 – 25
- SRM: 12 – 25
- OG: 1.030 – 1.038
- FG: 1.008 – 1.013
- ABV: 3.0 – 3.8%
- Commercial Examples: Banks's Mild, Cain's Dark Mild, Highgate Dark Mild, Brain's Dark, Moorhouse Black Cat, Rudgate Ruby Mild, Theakston Traditional Mild



# Dark Mild

## sample recipe

Add 6g  $\text{CaCl}_2$  and 2g  $\text{CaSO}_4$  and mash for 60 minutes at 154°F:

- 7 pounds Maris Otter Pale 75%
- 12 oz Pale Chocolate malt 8%
- 10 oz Crystal Dark - 77L 7%
- 8 oz Golden Naked Oats 6%
- 4 oz Flaked Oats 3%
- 2 oz Black Patent 1.4%

1 oz East Kent Goldings @ 60 minutes

White Labs - British Ale Yeast (WLP005) @ 67°F

Low carbonation



# British Brown Ale

BJCP Style 13B

- British Brown Ales were pretty popular until the beginning of the 18th century when they lost favor to Pale Ales and English Porters.
- It would take over 150 years for a beer called Mann's Brown Ale brewed by Mann, Crossman, and Paulin in the East End of London in 1902. This beer was promoted all through London as the "sweetest beer in London."
- Modern brown ale is a 20th century creation as a bottled product; it is not the same as historical products of the same name.



# British Brown Ale

BJCP Style 13B

- A wide-ranging category with different interpretations possible
- Ranges from lighter-colored to hoppy to deeper, darker, and caramel-focused; but none of the versions have strongly roasted flavors.
- There are **Northern Brown Ales**: flavorful and malt-focused with hints of nuttiness, biscuit, and caramel, ranging from dark amber to a reddish-brown color, with an off-white to light tan head. A gentle malt sweetness in an overall balanced beer that is full of biscuity and nutty flavors and aromas. The hop character is usually low to none.
- **Southern Brown Ales** are less dry, more caramel character and darker malts, perhaps subtle coffee and chocolate notes. Re-catalogued in 2015 by BJCP as London Brown Ale in the historical styles (27)



# British Brown Ale

## ingredients

- The key to brewing a proper Northern British Brown is having the right malt base.
- English pale malt or Maris Otter is essential as it provides a touch of biscuity malt background that is common in English beers.
- Victory malt and pale chocolate will add a nutty and toasty character , which should outweigh the caramel character from crystal malts (no more than 10%). For a nutty and toasty character, Victory malt. Pale chocolate malt will work well here.
- Restrained hop bitterness just to balance the sweetness
- WLP013 London Ale Yeast or similar

# British Brown Ale

vital stats

- IBUs: 20 – 30
- SRM: 12 – 22
- OG: 1.040 – 1.052
- FG: 1.008 – 1.013
- ABV: 4.2 – 5.4%
- Commercial Examples: Newcastle Brown Ale, Samuel Smith's Nut Brown Ale, Maxim Double Maxim, Riggwelter Yorkshire Ale, Wychwood Hobgoblin



# British Brown Ale

sample recipe

Mash for 60 minutes at 152°F:

- 10 lb Maris Otter pale malt 78%
- 0.75 lb Specialty Roast (50°L) 8%
- 0.5 lb Victory (28°L) 6%
- 0.5 lb Crystal (40°L) 6%
- 0.25 lb Pale Chocolate (200°L) 3%

1.2 oz East Kent Goldings @ 60 min

0.5 oz East Kent Goldings @ 5 min

London Ale Yeast (WLP013) @ 68°F



# English Porter

BJCP Style 13C

- Simply called “Porter” in Britain, the name “English Porter” is what BJCP uses to differentiate it from other porters.
- Moderate strength, with restrained roast and bitterness.
- May have a range of roasted flavors, generally without burnt qualities, and often has a chocolate-caramel-malty profile.
- Differs from an American Porter in that it usually has softer, sweeter and more caramelly flavors, lower gravities, and usually less alcohol; the American Porter will also typically have more of a hop character.
- *(read Excerpt from Jamil)*

# English Porter

## ingredients

- Grists vary, but something producing a dark color is always involved.
- Chocolate or other dark-roasted malts, caramel malt, and brewing sugars are common.
- The secret ingredient for a great brown porter is brown malt.
- Keep the hops simple, with just a 60-min. bittering addition.
- Ferment with an English yeast that has plenty of character and a moderate level of attenuation.
- It is easy to add too much roasted malt – show some restraint.

# English Porter

## vital stats

- IBUs: 18 – 35
- SRM: 20 – 30
- OG: 1.040 – 1.052
- FG: 1.008 – 1.014
- ABV: 4.0 – 5.4%
- Commercial Examples: Burton Bridge Burton Porter, Fuller's London Porter, Nethergate Old Growler Porter, RCH Old Slug Porter, Samuel Smith Taddy Porter



# English Porter

sample recipe

Mash for 60 minutes at 152°F:

- 9.5 lb Maris Otter pale malt 72%
- 1 lb Brown malt (70°L) 10%
- 1 lb Crystal (40°L) 10%
- 10 oz Chocolate malt (350°L) 6%

1.25 oz Fuggles @ 60 min

0.5 oz Fuggles @ 10 min

London Ale Yeast (WLP013) @ 67°F

