



# The Barleycorn Press

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## Brewing In Style - English Mild

Dave Clark

**T**wo of the oldest terms used to describe English Beers are "mild" and "brown". These styles of beers have their origins during the time of Robin Hood and Mary, Queen of Scots. The original beers were believed to have a smoky flavor as the malts were kilned over hardwood fires. The Mild Brown Ale was believed to have come about from the third runnings of a single mash with the first two being Stout and Strong Brown Ale. Mild beers were sold fresh with very little conditioning. The aging brings about greater attenuation and higher acidic flavor. The milds were sweeter and milder because of their freshness. Milds were predominantly made in London and southern England because of the mineral profile of the water and the working class need of heavy dark beers. The milds of the nineteenth century were much heavier beer than the ones we brew today. The original gravity of these milds was between 1.055 and 1.080. Original gravity levels of today's milds are between 1.036 and 1.040. This represents a drop even during the last forty years as British milds of the 1950's had a range of 1.040 to 1.045. Hop levels have remained the same with low levels used then and now. There is a much wider range of color in today's milds. Originally they were very dark with an average SRM of 24. Some of the milds today have SRM as low as 6.

The style is in decline in England due to its working class roots and image. Some sixty milds are still made in England with micro-breweries being the main source. Very few

milds are produced commercially in the United States.

The current style description is as follows:

A low gravity, low-bodied, low-conditioned ale. Color ranges from medium to dark brown or mahogany, although a few light brown examples exist. Maltiness, not roastiness, is evident. Hop character is not evident in aroma or flavor, but serves to balance the maltiness. A low creamy head long-lasting head is usual. It is usually dry. Examples exhibiting vinous, licorice, fruity, very malty or even chocolate character can be found. The gravity range is 1.030 to 1.038 and the color range is 10 to 24.



*Ed. Note: Cauldron Not Required.*

Below is my recipe for a Mild Brown Ale which placed second in the category in our last competition in May of this year.

### Grains:

6.75 pounds of Munton and Fison pale malt  
.75 pounds of Hugh Baird caramel (73 L)  
.125 pounds of M&F black patent malt (500 L)

### Hops:

1 ounce of Willamette (4.3 % AA) - 60 Minutes  
.25 ounce of Willamette (4.3% AA) - 30 minutes  
.50 ounce of Kent Goldings (5.6%) - 2 minutes

1 tsp of Irish Moss - 10 minutes


### Yeast:

1 quart (+-) of Wyeast 1098 London

### Procedure:

Mash in at 152 F for 60 minutes using 2 gallons of 172 F water  
Mash out at 168 F for 10 minutes by adding 2 gallons at 200 F.  
Sparge with 4 gallons of 170 F water adjusted to 5.5 - 5.8 pH  
Total boil time was 60 minutes

Original gravity: 1.041

Final gravity: 1.012 

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**Mild Mannered Brewers  
Brewer's Calendar**



## AHA English Bitter Club-Only

**T**he American Homebrewers Association is sponsoring a club-only competition for English Bitters. The entry deadline is December 1st, so we will have to choose our club's entry at the meeting on November 3rd. **If you have an English Bitter you would like to enter, bring a couple of bottles to the meeting for judging.**

The winner should then send three bottles and an AHA competition entry form to the following address:



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**Please  
Contribute  
to YOUR  
Newsletter!**

## Staff Box

The Barleycorn Press is a monthly publication of the Green Mountain Mashers Homebrew Club. The following individuals are responsible:

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## NEXT MEETING - Anne & Matt's!

**T**he next Green Mountain Masher meeting will take place on Monday, November 3rd at the home of Anne and Matt Whyte. The business meeting will commence promptly at 7:30 P.M. Their address is 10 School St. in Essex Jct. Need directions? Call VT Homebrew Supply at 655-2070. The following items are on the agenda for the business portion of the meeting:

1. Masher Competition Update.
2. "English Bitter" Club Competition.
3. Newsletter update.
4. Raffle to raise a few \$ for the club. 🍀

# Brewer's Calendar

**November 3** - Green Mountain Mashers Meeting at 10 School St. in Essex Jct.

**December (tbd)** - Western Massachusetts Homebrew Competition, Greenfield, MA. The first competition in the yearly New England Homebrewer of the Year contest.

**December 1 (to be confirmed)** - Green Mountain Mashers Meeting at the **new** Magic Hat Brewery.

## Hey, don't throw that out!

Your Club needs the following items for our annual homebrew competition:

- Cardboard 6-pack holders (lots and lots) -
- Cardboard case boxes (at least 40) -

So save 'em, bring 'em to Masher meetings, and give 'em to Dave Gannon.

*--The preceding is a public service announcement from the GMHC Committee.*

There's a big conference of beer producers in the most beautiful town in the world: Amsterdam, the Netherlands... At the end of the day, all of the presidents of all beer companies decide to have a drink in a bar. The president of Anheuser-Busch orders a Bud, the president of 'Miller' orders a Miller Lite, Adolph Coors orders a Coors and the list goes on... Then the waitress asks Arthur Guinness what he wants to drink, and much to everybody's amazement, Mr. Guinness orders a Coke! "Why don't you order a

## Vermont Homebrew Supply

### Are you ready for the Chapin Crush?

We have oak chips, pectic enzyme, Campden tablets (sodium metabisulphite)

Barrel Supplies: sulphur strips, Barokleen and spigots  
3,5,6 & 6-1/2 gallon carboys

Wine, mead & champagne yeasts (liquid & dry)

Books by Annie Proulx, Paul Correnty & Jo Deal on  
cidermaking

**Zymurgy Special:** *HOPS!* Issue now available

### November 1997 Recipe of the Month:

### Yule Bee Smiling

Our spiced holiday ale...it's not too soon to start brewing for special events. It's a red ale brewed with a blend of 5 specialty grains, light extract and honey. It's lightly spiced with Belgian orange peel, ginger and coriander seeds. \$22.99 with dry yeast or \$25.99 with your choice of liquid yeast.

Open 7 days a week

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# Mild-Mannered Brewing

Dan Marshall

**T** This is my recipe for the Mild Ale that won this year's Brewmaster's Cup. We brewed a 14 barrel batch of this on Tuesday, October 7, at the Vermont Pub and Brewery. It should be on tap soon, possibly by the time you get this newsletter.

I know the grain bill looks needlessly complex, but I think that all of the elements of this recipe contribute to the end flavor. I used a dry yeast, which I seldom do, because I hoped it would be less attenuative than any of the liquid yeasts available. This beer started at 1.034 and finished at 1.011, about 67% attenuation, which is just what I wanted.

## Mild Ale

### Recipe for 5 Gallons:

#### Fermentables:

2.5 # English Pale Ale Malt  
 2 # English Mild Ale Malt  
 1/2 # English Caramel (73 L)  
 6 oz. Flaked Maize  
 4 oz. Torrified Wheat  
 2 oz. Chocolate Wheat  
 1 oz. Chocolate  
 4 oz. Lyle's Golden Syrup added to boil

#### Procedure:

1 Tbsp. gypsum added to mash water.  
 Mash at 156 F. for 90 minutes.  
 Boil wort for 1 hour 45 minutes  
 1/2 tsp. Irish Moss added for last 15 minutes of boil.

#### Hops:

1/2 oz East Kent Goldings 5% (45 minutes)  
 1/4 oz. East Kent Goldings 5% (15 minutes)  
 1 oz. Fuggles 4% (15 Minutes)  
 No finish hops

Pitch one package Edme Ale Yeast  
 Approximate Original Gravity: 1.034



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