

BROWN ALES

Brown ales fall into two categories according to the BJCP guidelines: English brown ale (style 11) and American brown ale (style 10 C).

English brown ales consist of three sub styles: Mild, Southern English Brown and Northern English Brown ales.

Mild: Low alcohol (2.8-4.5% ABV) malt-accented beer that is suited for drinking in quantities. Light body with some versions having a slight astringency due to the roasted grains. Carbonation is generally low which is typical of English ales. Low to moderate malt aroma and little to no hop aroma. (OG: 1.030-38, FG 1.008-13) Locally available examples are hard to find with Goose Islands PMD Mild being the most probable example.

Southern English Brown: A luscious, malt-oriented brown ale, with caramel, dark fruit complexity of malt flavor. Some might think it a sweet stout but smaller. Very low to almost no hop aroma and little or no roasty or bitter black malt flavor. (OG: 1.035-42, FG: 1.011-14, 2.8-4.2 % ABV) Commercial example: Tolly Cobbold Cobnut Nut Brown Ale which is probably not available in the U. S.

Northern English Brown Ale: A drier and more hop oriented than the Southern with a nutty character, rather than the caramel flavors of the Southern English Brown. (OG: 1.040-52, FG: 1.008-13, ABV: 4.2-5.4%) Commercial example: Newcastle Nut Brown Ale, Samuel Smith's Nut Brown Ale, Goose Island Hex Nut Brown ale.

American Brown Ale: Can be considered a bigger, maltier, hoppier version of the Northern English brown ale or a hoppier, less malty Brown Porter. May have citrus-accented hop presence that is characteristic of American hops. Should be medium to high malt flavor with medium to medium-high bitterness with both malt and hop aftertaste with higher carbonation than its English counterparts. (OG: 1.045-60, FG: 1.010-16, ABV. 4.3-6.2%) Commercial examples: Brooklyn Brown, Great Lakes Cleveland Brown Ale, Avery Ellie's Brown Ale, and Lost Coast Downtown Brown.