

Southern English Brown Ale

Antony Hayes



Southern English Brown Ale


# Agenda

- First things first: Let's taste the beer!
- About the style
- About Manns
- English homebrewed London Brown Ale
- Has the style drifted?
- Judging the beer

# Manns Original Brown Ale



   
Mann's is the best brown ale,  
Best brown ale, best brown ale,  
Mann's is the best brown ale,  
Let's have one now.

  
Say "Mann's brown, Mann's brown."  
Say "Mann's brown, Mann's brown."  
Mann's is the best brown ale,  
Let's have one now.

**Southern English Brown Ale**

# In essence

- Low alcohol ( $\pm 3\%$ )
- Light to dark brown
- Close-knit head
- Malty bouquet backed by caramel
- A sweet, smooth blend of malt and caramel with low hop flavour

# By numbers

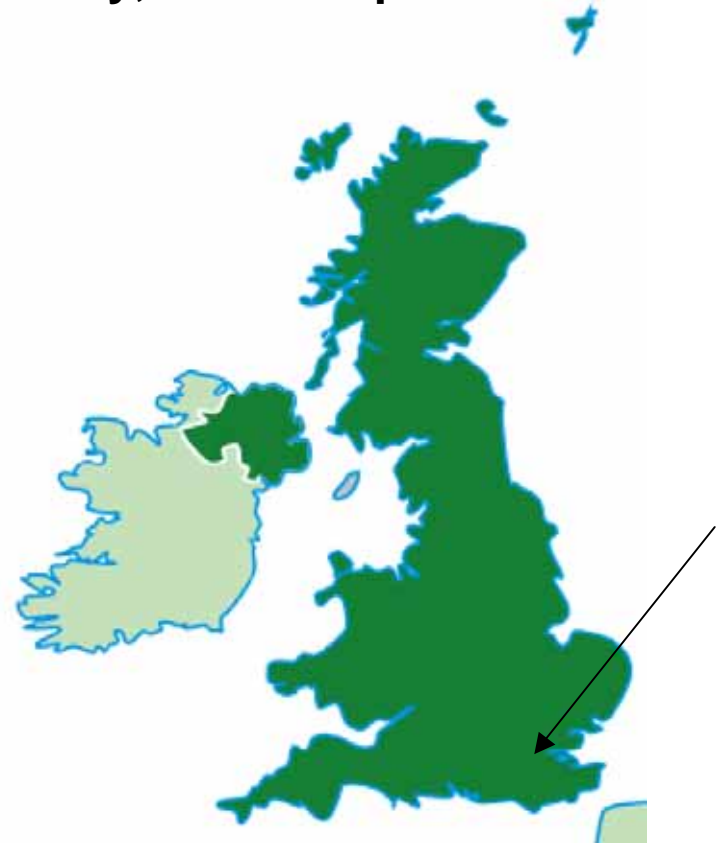
- OG: 1.033– 1.042 (low end is typical)
- IBUs: 12 – 20 (high end is typical)
- FG: 1.011 – 1.014 (high end is typical)
- SRM: 19 – 35 (target Coca Cola)
- ABV: 2.8 – 4.1% (low end is typical)

# Origin of Manns

- Brewed in Britain since 1902.
- First brewer: Thomas Wells Thorpe
  - Created a new beer, claimed to be “the sweetest beer in London”.
  - Reaction against the “vinous flavoured vatted porter” and often unpalatable mild.
  - Intended for use as a drink to mix with cask mild and bitter.
- Bottling ensured that the beer was consistent

# Original brewery

Albion Brewery, Whitechapel Road



**Southern English Brown Ale**

# And now

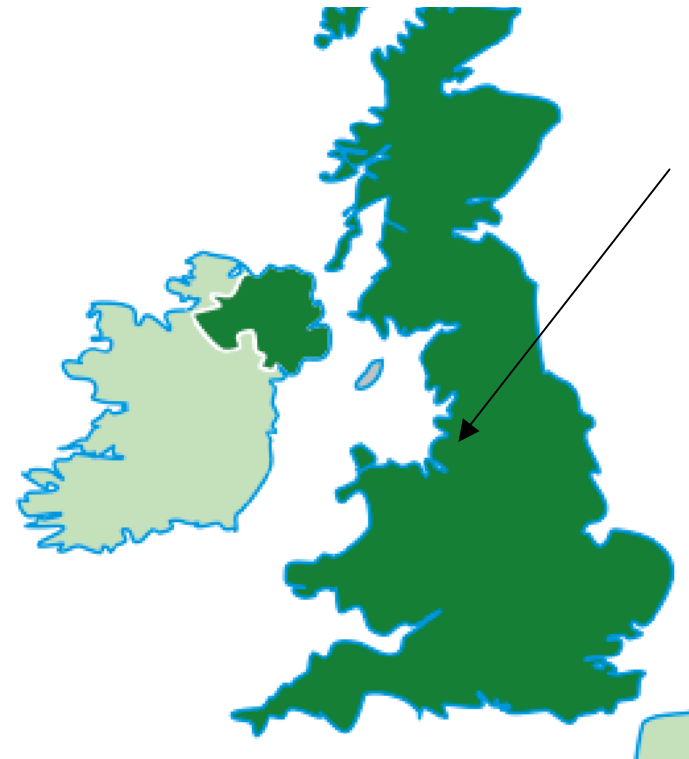
## THOMAS HARDY BREWING & PACKAGING



Brewed for Refresh UK, who own the brand.



**Burtonwood Brewery**



**Southern English Brown Ale**

# Manns recipe

- Target hops (bittering only – 20 IBUs)
- Grist is pale malt, black malt, crystal malt and wheat malt
- Beer is sweetened post fermentation with sucrose (beer is pasteurised)
- Grist is unchanged since 1902

# Wither Brown Ale?

Marston's announces that it has acquired Ryland Thompson Limited and its subsidiaries, of which Refresh UK plc is the trading arm.

3 April 2008



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# English homebrewed LBA

- Challenges in the 70s
  - Keeping the beer for competitions; and
  - Pasteurisation not really possible at home
- Dave Line starts use of unfermentable sweeteners, e.g.
  - Lactose
  - Aspartame (eg NutraSweet)
  - Saccharin
  - Xylitol
- Homebrewed London Brown Ales exhibit less clean fermentation profiles than commercial & more roastiness

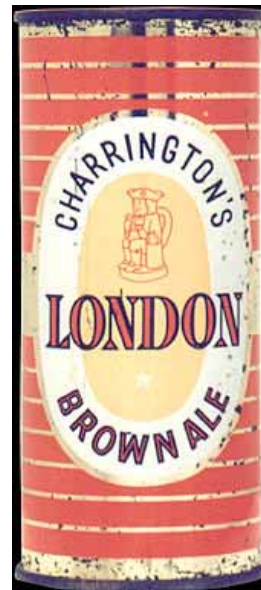
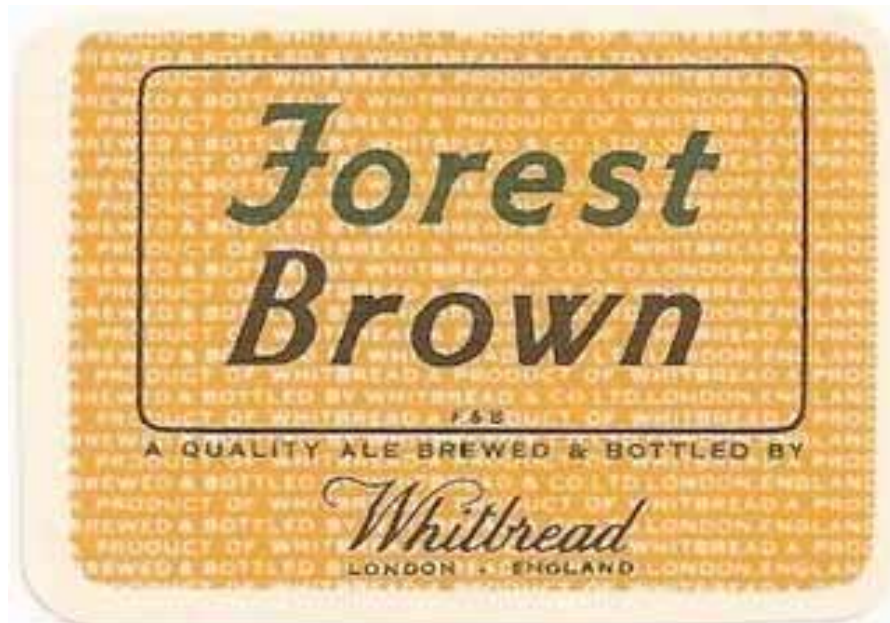
# An English homebrew recipe

Brewer: Bill Elks

- Moderately hard water (temporary)
  - 70% pale malt
  - 9% crystal malt (light coloured)
  - 8% wheat malt
  - 6% roast barley
  - 3% flaked barley
  - 3% flaked maize
- 90 minute mash at 67°C (153°F)
- 20 IBU (Progress / Bramling Cross 85% 60 minutes, 15% 5 minutes after casting)
  - 75 minute boil
  - 20 g of lactose per litre ( 2.7 oz per US gallon)
  - OG target of 1.042-46. FG 1.015-18
- Gervin Nottingham yeast at around 18°C (64°F)
  - Adjusted with a non-fermentable sweetener (e.g. NutraSweet) at bottling.

**Southern English Brown Ale**

Has the style drifted?



## Southern English Brown Ale

# At its commercial peak - 1967

Beer	Present Gravity	Original Gravity	Apparent Attenuation	Price (s/d)	Price p
Watneys Brown Ale	1013.38	1032.15	58%	1/2	6
Charrington Brown Ale	1014.46	1035.54	59%	1/4	6 1/2
Whitbread Forest Brown	1013.34	1034.99	62%	1/6	7 1/2
Manns Brown Ale	1014.90	1034.90	57%	1/4	6 1/2

**Source: Heron & Comrie, Analytical Chemists, 24 February 1967**

## **Style guidelines**

OG: 1.033 – 1.042

FG: 1.011 – 1.014

Beers were brewed at low end of the style guidelines, but FGs kept high

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# Whitbread Forest Brown (RIP)

	<b>OG</b>	<b>FG</b>
February 1947	1.029	1.007
May 1947	1.029	1.009
August 1947	1.029	1.009
July 1952	1.032	1.011
January 1954	1.035	1.012
May 1964	1.036	1.011

## Style guidelines

OG: 1.033 – 1.042

FG: 1.011 – 1.014

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# Current Commercial Examples



**Southern English Brown Ale**

# Questions about style guidelines

- Dark fruit character?
- Moderately fruity?
- Opaque?
- Low to moderately low carbonation?
- Woodforde's Norfolk Nog?

# Judging the beer

- Sweetness: malt & caramel
- Dark colour
- Low alcohol but full flavour
- Clean fermentation profile (for an ale)