



STYLE GUIDE

ENGLISH MILD

WHAT IS AN ENGLISH MILD

A low-gravity, malt-focused British session ale readily suited to drinking in quantity. Refreshing, yet flavorful for its strength. Traditionally served in a cask.

Historically, 'mild' was simply an un-aged beer and could be used as an adjective to distinguish between aged or more highly hopped keeping beers. In current usage, the term implies a lower-strength beer with less hop bitterness than bitters.

STYLE COMPARISON

Some versions may seem like lower-gravity modern English Porters. Much less sweet than London Brown Ales. However, there is no historic connection or relationship between Mild and Porters.

VITAL STATS

ABV: 3.4%-4.4%
IBU: 10-24
SRM: 17.0-24.0

AROMA

Low to moderate malt aroma, and may have some fruitiness. The malt expression can take on a wide range of character, which can include caramel, toffee, grainy, toasted, nutty, chocolate, or lightly roasted. Low earthy or floral hop aroma optional.

APPEARANCE

Copper to dark brown or mahogany color. Generally clear, although is traditionally unfiltered. Head retention may be poor.

FLAVOR

Generally a malty beer, although may have a very wide range of malt and yeast-based flavors (e.g. malty, sweet, caramel, toffee, toast, nutty, chocolate, coffee, roast, fruit, licorice, plum, raisin) over a bready, biscuity, or toasty base. Can finish sweet to dry. Moderate fruity esters optional.

MOUTHFEEL

Light to medium body. Generally low to medium-low carbonation. Should not be flat, watery, or thin.