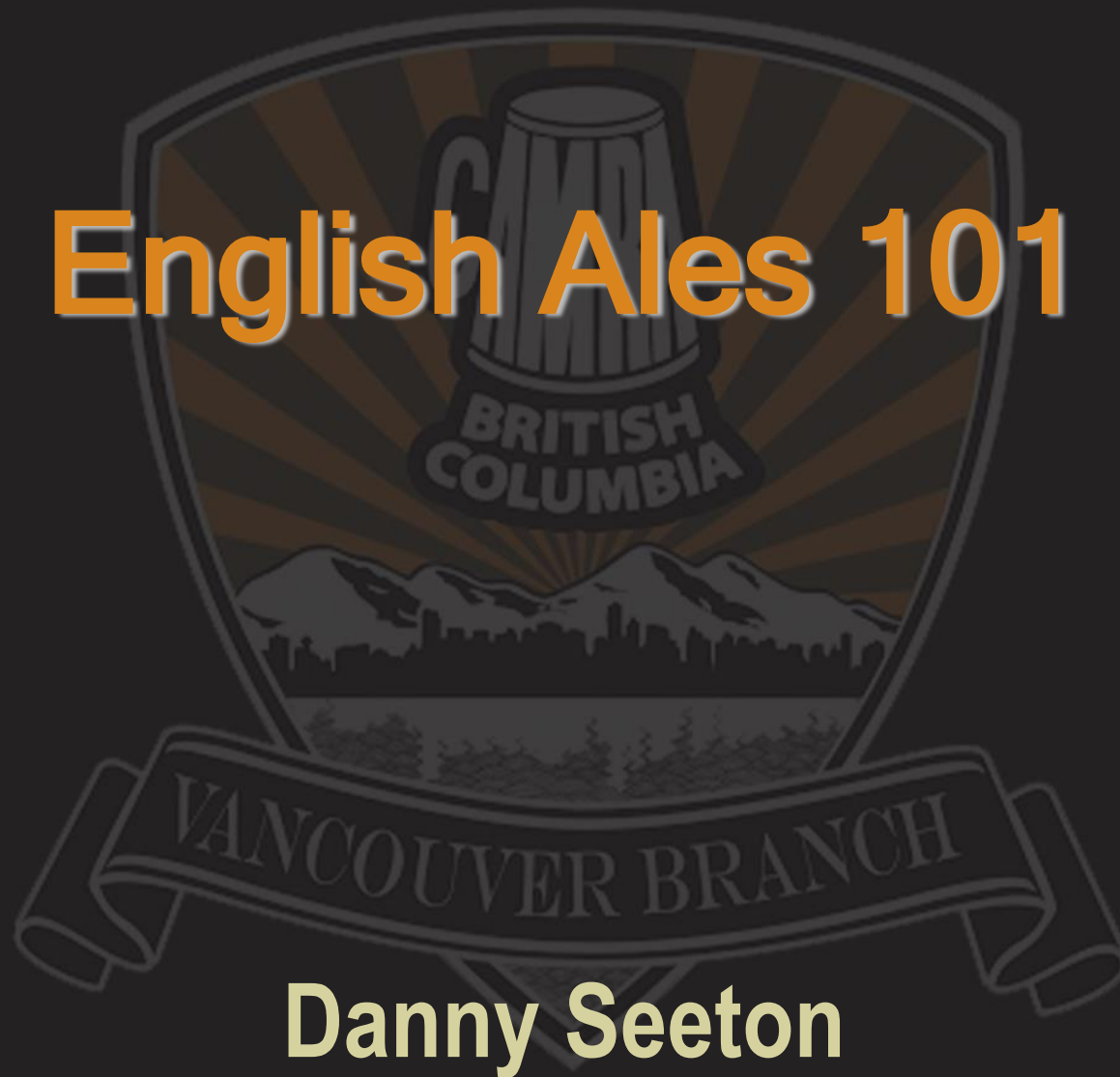


# English Ales 101



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# Outline

- Main Divisions
- Naming Structure
- Taxes and Wars
- Brewing Practices
- Exportation
- Summary
- Questions and comments



# Main Divisions

- 2 types of malt liquor: **Ale** (low levels of hops) and **Beer** (high levels of hops, 1500's)
- Further divisions:
  - Colour (**Dark** vs **Brown** vs **Amber** vs **Pale**)
  - Strength (**Table** < **Common** < **Stout**)
  - Age (young = **Mild**, aged = **Stale/Keeping**)

## Beer #1 – Mild

- Low hop level
  - balance is towards the malt
- Low alcohol level
  - meant to be consumed quickly and in vast quantities
- Ideal cask conditioned beer

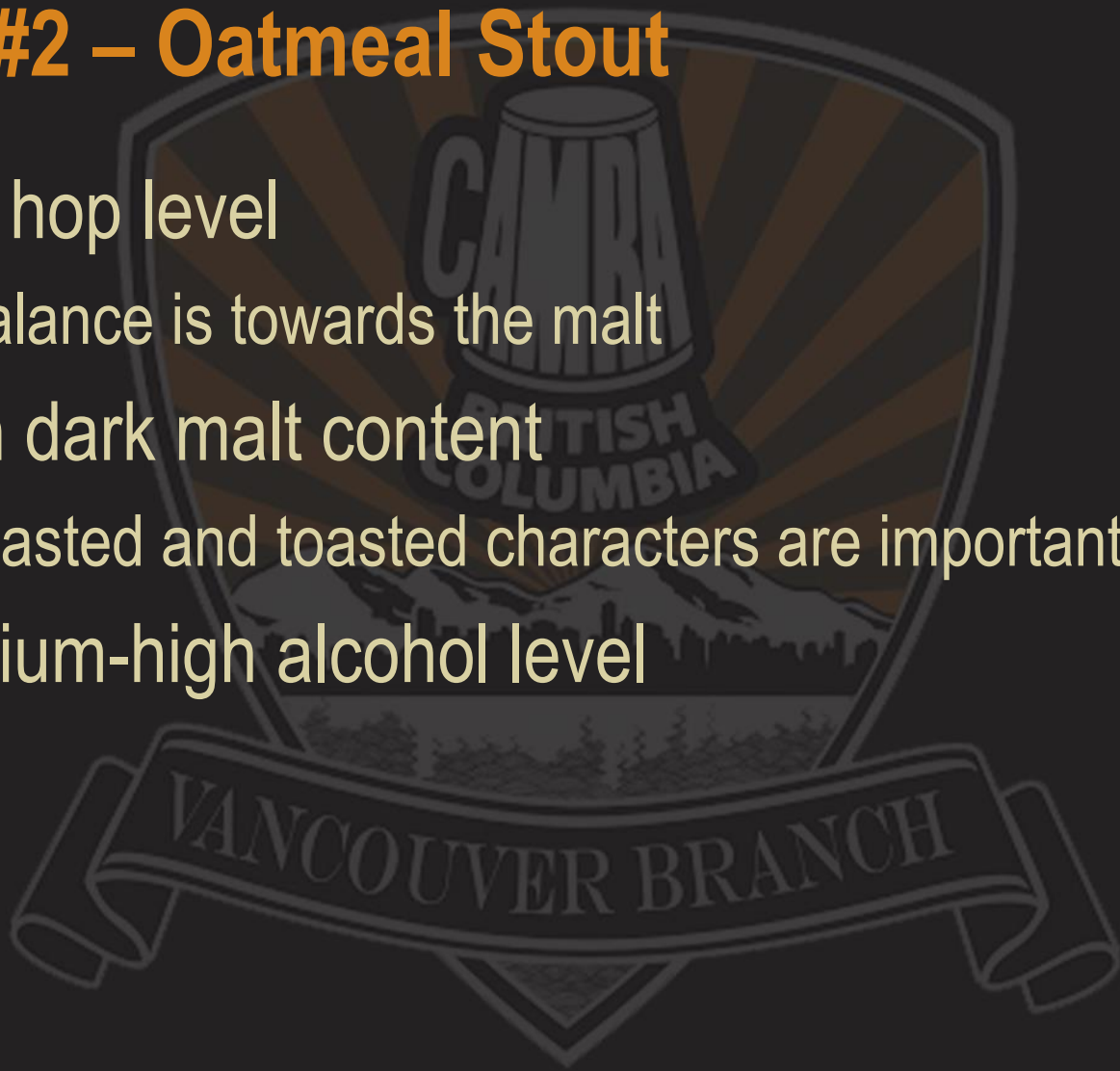


# Naming Structure

- Breweries didn't give beers names, they just described them with abbreviations
  - Mild = **X** vs Stock/Burton = **K**
    - K had ~50% more hops than X
  - The number related strength (**X**<**XX**<**XXX**<**XXXX**...)
  - Other letters were used for specific beers
    - Porter = **TT/P**, Stout = **S**, Brown = **B**, Export India = **EI**, etc.
  - Some beers were named for tax levels or price
    - 4d Ale, **60/-**, **70/-**, and **80/-** Scottish Ales

## Beer #2 – Oatmeal Stout

- Low hop level
  - balance is towards the malt
- High dark malt content
  - roasted and toasted characters are important
- Medium-high alcohol level



# Taxes and Wars

- Rationing, taxation, and temperance during wartimes changed what brewers made
  - Napoleonic war (malt taxes = Patent malt invented)
  - WWI virtually eliminated stout beers (high abv)
    - Government Ale (GA) produced during wartime (4d / pint, <3% ABV, Mild)
    - Mild ales never recovered to pre-war strength
    - Guinness survived as Ireland had different laws

## Beer #3 – Bitter “Ale”

- Moderate-high hop level
  - balance is slightly bitter
- Low dark malt content
  - pale colour helps the hops stand out
- Low alcohol level
  - meant to be consumed in large quantities
- Another ideal cask conditioned beer



# Brewing Practices

- Some endemic techniques influenced English beers
  - Parti-gyle (multiple runnings or “gyles”)
    - This is why the English have so many different strengths of the same beer
    - Blending partigyles also allows a different set of beers all made off of the same mash
  - Burton Union (cleaner method of fermentation)
    - Allowed yeast strains to be kept “clean” for a long time



# Brewing Practices

- Some endemic techniques influenced English beers
  - Parti-gyle (multiple runnings or “gyles”)
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  - Burton Union (cleaner method of fermentation)
    - Allowed yeast strains to be kept “clean” for a long time
  - Yorkshire Square (created beers with lots of body and higher levels of diacetyl)

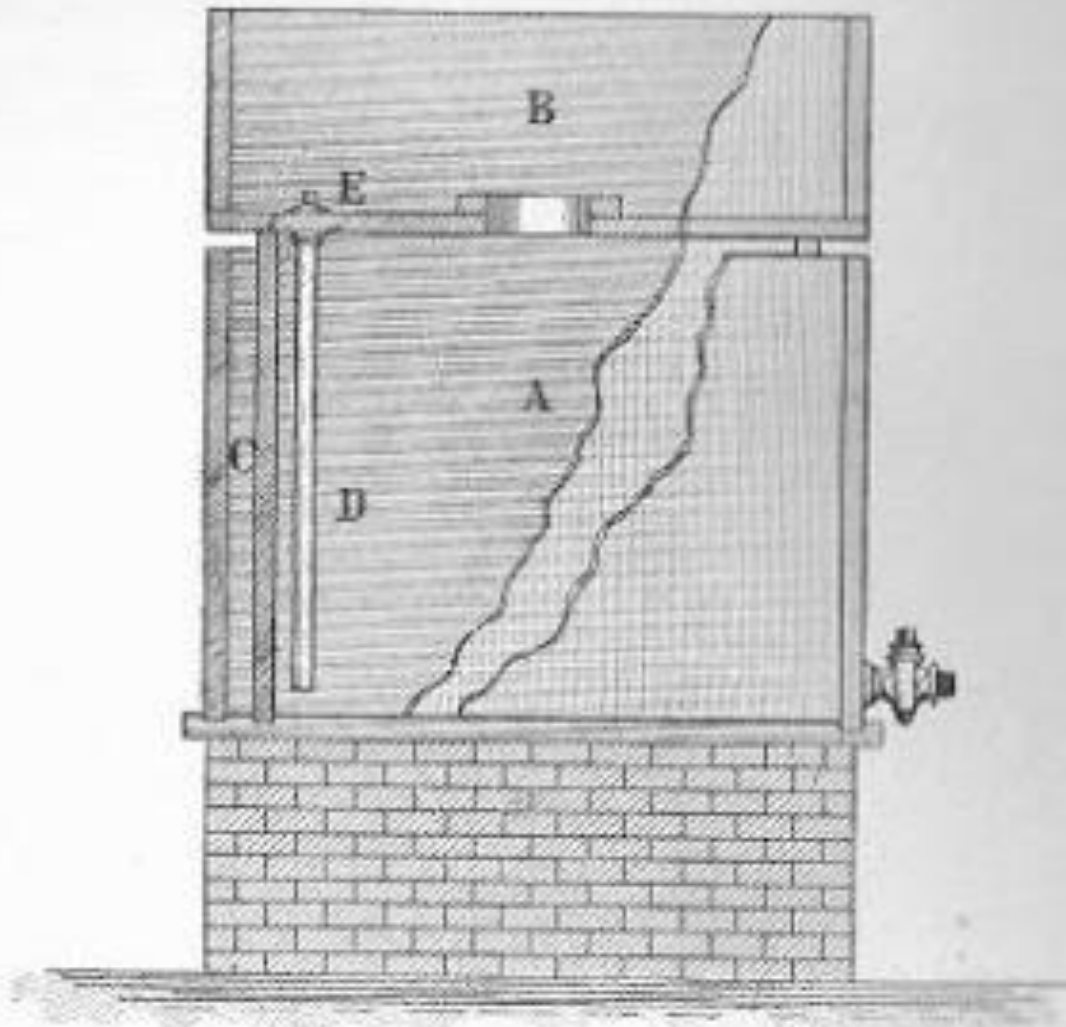
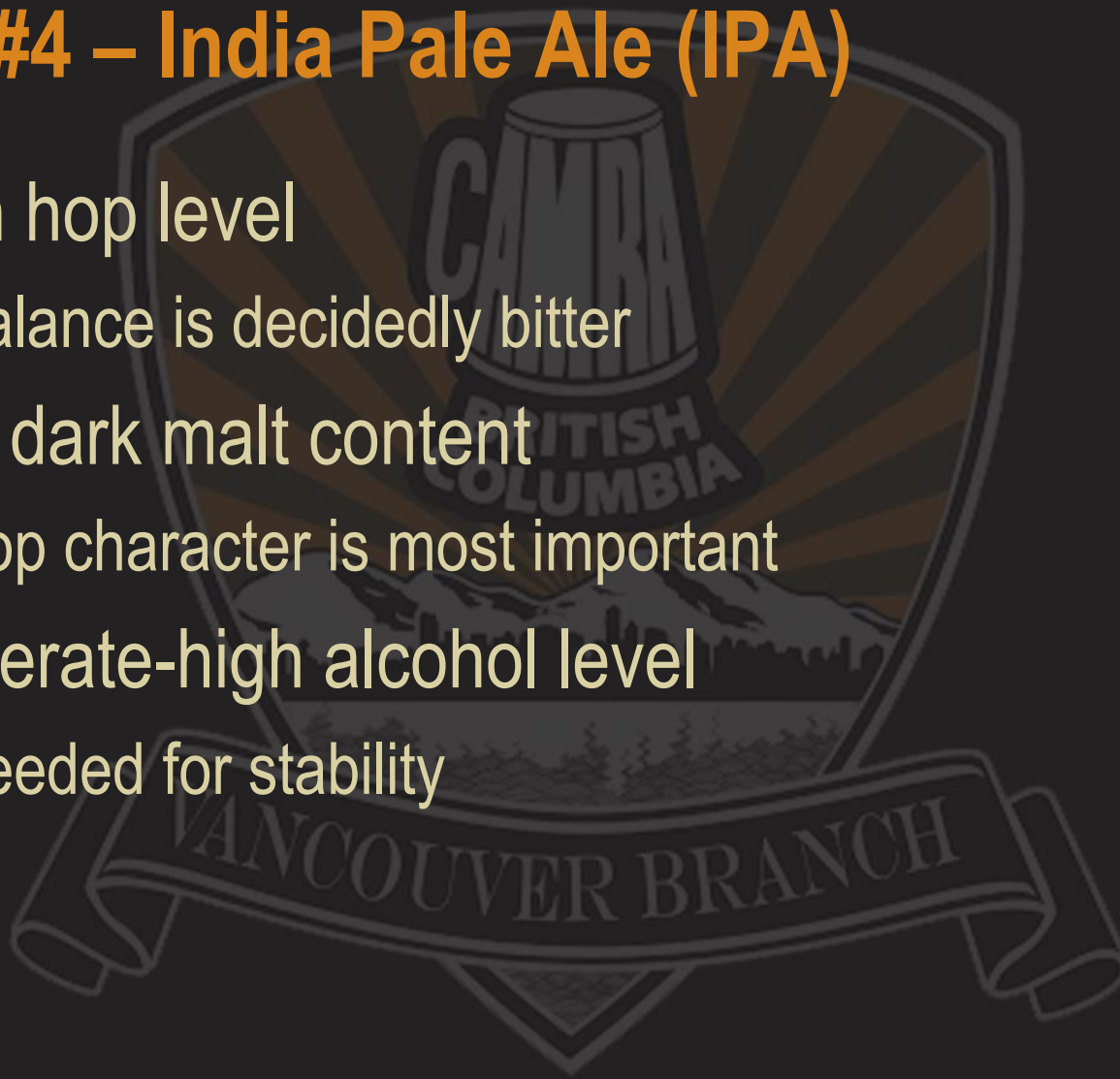


FIG. 93—Yorkshire Stone Square.

A, the square; B, roast-trough; C, water-jacket; D, organ-pipe; E, valve.

## Beer #4 – India Pale Ale (IPA)

- High hop level
  - balance is decidedly bitter
- Low dark malt content
  - hop character is most important
- Moderate-high alcohol level
  - needed for stability



# Exportation

- Beer doesn't like to travel, but beers can be designed to tolerate it better
  - High **alcohol** levels improves stability and decreases the chance of beer spoiling bacteria
  - High **hop** levels drastically reduce activity of bacteria and the effect of low levels of oxygen
- The most famous are **India Pale Ales (IPA)**, **East India Porter (EIP)**, and **Russian Imperial Stouts (RIS)**

## Beer #5 – Stock/Strong Ale

- Moderate hop level
  - needed for stability
- High malt content and alcohol level
  - needed for stability



# Summary

- Parti-gyle brewing methods resulted in English ales/beers of various strengths
- Restrictions during wartime resulted in more efficient methods
  - Patent malt production
- Only a fraction of the English styles remain today
  - mostly the low alcohol ones





**Cheers!**



**Questions and  
Comments?**