11B. London Brown Ale

Aroma: Malty-sweet, often with a rich, caramel or toffee-like character. Mild to moderate fruity esters. Very low to no hop aroma. No diacetyl.
Appearance: Light to dark brown, and can be almost black. Nearly opaque, although should be relatively clear if visible. Low to moderate off-white to tan head.
Flavor: Deep, caramel- or toffee-like malty sweetness on the palate and lasting into the finish. Hints of biscuit and coffee are common. Some fruity esters can be present. Low hop bitterness. Hop flavor is low to non-existent. Little or no perceivable roasty or bitter black malt flavor. Moderately sweet finish with a smooth, malty aftertaste. Low to no diacetyl.
Mouthfeel: Medium body, but the residual sweetness may give a heavier impression. Low to moderately low carbonation. Quite creamy and smooth in texture, particularly for its gravity.
Overall Impression: A luscious, malt-oriented brown ale, with caramel and toffee malt flavors. May seem somewhat like a less roasty version of a sweet stout or a sweet version of a dark mild.
History: English brown ales are generally split into sub-styles along geographic lines. London brown ales are darker, sweeter, and lower gravity than their Newcastle cousins. Developed by Mann's as a bottled product in the early 20th century out of a reaction against vinous vatted porter and often unpalatable mild. Well suited to London's water supply.
Comments: Increasingly rare; Mann's has over 90% market share in Britain. Historically, several of Mann's competitors bottled their dark milds and called them Brown Ale, but this style is sweeter than virtually all modern examples of mild. Always bottled.
Ingredients: English pale ale malt as a base with some crystal, wheat and black malt. Moderate to high carbonate water would appropriately balance the dark malt acidity. English hop varieties are most authentic, although with low flavor and bitterness almost any type could be used. Post fermentation sweetening with lactose or artificial sweeteners, or sucrose (if pasteurized).

Vital Statistics:	OG: 1.033 – 1.040
IBUs: 12 – 20	FG: 1.012 – 1.015
SRM: 19 – 35	ABV: 2.8 – 3.6%

Commercial Examples: Mann's Brown Ale, Harvey's Nut Brown Ale, Harvey's Old Ale.