

American Brown Ales

Ellie's Brown Ale

Avery Brewing Co. - Boulder, CO

5.5% ABV. 28 IBU. Year-round. Bottles, cans, draft.

Hops: Bullion, Sterling. **Malts:** Two-row barley, Chocolate, Munich, Honey malt, Caramel 120

This beautiful, deep russet brew has the sweet and somewhat nutty character of Adam Avery's late (1992-2002) Chocolate Lab, for which it is named. Chocolate malt gives this beer a brown sugar maltiness with hints of vanilla and nuts, while subtle hopping gives it an overall drinkability that's second to none—just like Ellie!

Moose Drool Brown Ale

Big Sky Brewing - Missoula, MO

5.1% ABV. 26 IBU. Year-round. Bottles, cans, draft.

Hops: Kent Goldings, Liberty, Willamette.

Malts: pale, caramel, chocolate, whole black

Far and away the best selling beer brewed in Montana, Moose Drool is chocolate brown in color with a creamy texture. Our brown ale is a malty beer with just enough hop presence to keep it from being too sweet. The aroma also mostly comes from the malt with a hint of spiciness being added by the hops.

Brooklyn Brown Ale

Brooklyn Brewery - Brooklyn, NY

5.6% ABV. 30 IBU. Year-Round. Bottles, draft.

Hops: Willamette, American Fuggle, Cascade

Malts: British Two-row Malts, Belgian Aromatic Malts, American Roasted Malts

This is the award-winning original American brown ale, first brewed as a holiday specialty, and now one of our most popular beers year-round. Brooklyn Brown Ale combines the best of classic styles and then adds an American accent in the form of a firm hop character and roasty palate. A blend of six malts, some of them roasted, give this beer its deep russet-brown color and complex malt flavor, fruity, smooth and rich, with a caramel, chocolate and coffee background. Generous late hopping brings forward a nice hop aroma to complete the picture. Brooklyn Brown Ale is full-flavored but retains a smoothness and easy drinkability that has made it one of the most popular dark beers in the Northeast.

Peter Brown Tribute Ale

Bear Republic - Healdsburg, CA

6.3% ABV. 21 IBU. Year-round. Bottles, draft.

Peter Brown Tribute Ale is malty American Brown Ale, brewed with molasses, brown sugar, and hopped with Cascade and Centennial. It's just the way Pete would have wanted it.

Hazelnut Brown Nectar

Rogue Ales - Newport, OR

6.2% ABV. 33 IBU. Year-round. Bottles, draft.

Hops: Perle, Sterling.

Malts: Great Western 2-Row, Brown, Carastan 13/17, Crystal 70/80, Crystal 135/165, Beeston Pale, Chocolate. Etc.: Hazelnut Extract, Free Range Coastal Water & Pacman Yeast.

A nutty twist to a traditional European Brown Ale. Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish. Dedicated to the homebrewer in each of us! The homebrewer who inspired this creation is Chris Studach, a friend of Rogue's resident wizard John Maier, who added a Northwest twist to the classic style by adding hazelnuts for the host homebrew at the 1993 American Homebrewers Association convention. Chris put the nut in nut brown!

TBA (Texas Brown Ale)

Bear Republic/Fat Head's/Stone collaboration

Brewed & bottled at Stone - Escondido, CA

7.1% ABV. Brewed once. Bottles.

Hops: Bravo, Brewer's Gold, Cascade, Columbus.

Malts: Pale 2-Row, Crystal 60, Toasted Wheat, Victory, Chocolate. Etc.: Brown sugar, Molasses

Texas Brown Ale, which, strangely enough, has its roots in California. You see, back in the 80s, there was this homebrew recipe for a brown ale supercharged with Cascade hops that was floating around NorCal homebrew circles. And even while it started gaining popularity, beers that were made in this style failed to fare well in homebrew competitions since there was no recognized category they could be entered in. (They were wayyyy too hoppy and bitter to be considered a traditional brown ale.) But when a competition in Houston, TX, decided to judge such entries in what they would call the "California Dark" category, the American Homebrewers Association followed suit soon after, though they perplexingly changed the name to Texas Brown Ale.

American Brown Ales

Spawned from the English Brown Ale, the American version can simply use American ingredients. Many other versions may have additions of coffee or nuts. This style also encompasses "Dark Ales". The bitterness and hop flavor has a wide range and the alcohol is not limited to the average either. (*beeradvocate.com*)

Aroma: Malty, sweet and rich, which often has a chocolate, caramel, nutty and/or toasty quality. Hop aroma is typically low to moderate. Some interpretations of the style may feature a stronger hop aroma, a citrusy American hop character, and/ or a fresh dry-hopped aroma (all are optional). Fruity esters are moderate to very low. The dark malt character is more robust than other brown ales, yet stops short of being overly porter-like. The malt and hops are generally balanced. Moderately low to no diacetyl.

Appearance: Light to very dark brown color. Clear. Low to moderate off-white to light tan head. Flavor: Medium to high malty flavor (often with caramel, toasty and/or chocolate flavors), with medium to medium-high bitterness. The medium to medium-dry finish provides an aftertaste having both malt and hops. Hop flavor can be light to moderate, and may optionally have a citrusy character. Very low to moderate fruity esters. Moderately low to no diacetyl.

Mouthfeel: Medium to medium-full body. More bitter versions may have a dry, resinous impression. Moderate to moderately high carbonation. Stronger versions may have some alcohol warmth in the finish.

Overall Impression: Can be considered a bigger, maltier, hop-pier interpretation of Northern English brown ale or a hoppier, less malty Brown Porter, often including the citrus-accented hop presence that is characteristic of American hop varieties.

History/Comments: A strongly flavored, hoppy brown beer, originated by American home brewers. Related to American Pale and American Amber Ales, although with more of a caramel and chocolate character, which tends to balance the hop bitterness and finish. Most commercial American Browns are not as aggressive as the original homebrewed versions, and some modern craft brewed examples. IPA-strength brown ales should be entered in the Specialty Beer category (23).

Ingredients: Well-modified pale malt, either American or Continental, plus crystal and darker malts should complete the malt bill. American hops are typical, but UK or noble hops can also be used. Moderate carbonate water would appropriately balance the dark malt acidity. (*BJCP style guidelines*)