

Bill's Top 10 Things You Should Know About Mild

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1. Mild refers to the level of bitterness, not a lack of flavor.
2. Milds are usually dark but there are some light examples that are quite good. Dark milds are more flavorful, usually from the use of dark roasted malts and cereal adjuncts
3. Historically, mild was the beer of choice of the common man in the industrial era but went out of favor after WWII, maybe due to the decline in cask ale, a move toward pale ale or maybe to avoid the stigma of the common's man beer.
4. Mild has changed over the years from quite strong to a typical OG in the 1030s now days although there are stronger examples.
5. Hopping levels are typically in the 20s – setting the level right is important to the style – often a dry hopped cask ale
6. Carbonation is lower, typically in the 1-2 volumes range
7. Serve at cellar temperature.
8. Not many commercial examples available in bottles or in the US
9. One of Jamil's best shows was on mild – Mash at 154 to get body, low hops, English Ale Yeast, Wyeast 1968, carbonate at 1.5 volumes, listen to the show
10. There is an even better article on our website under special features

Bonus: May is Mild Month in the UK