

porters & stout

Origin

* Many beer "origin stories" are completely false, such as IPA and hoppy for long transit to India. To get closer to truth, one has to read brewing records and recipes from the original date of the beer's origin.

* In London during the 17th century people tended to drink beer mixes, drinks that contained beers of different types and strengths.

* Terms

* Butt: Cask

* Mixed-butt: Beer that was mixed from many butts. Each butt contained beer was brewed from one type of mashes.

* Entire or intire: Beer brewed by mixing and fermenting mashes together

* These mixes were necessary as people tended to store beer away until it was "stale" and "racy", and pubs had to do these mixes to please customers

* Some pubs started a new brew of Entire Butt that was easier to sell to common labourers.

* Porters became the most known customer to this Entire Butt

* One group of porters was called "fellowship porters" who hauled mostly goods (corn, coal, salt) from ships on the river. They were also called river porters

* Another one was "ticket porters", named after a pewter badge they wore, worked either in uptown around the markets, or in the wharfs.

* Dutch "poorters"

* Fellowship porters are said to have an initiation rite where a badge was dropped in a full quart of strong ale and the initiate had to extract the badge using his teeth without spilling any ale

* Porters received up to 2000 calories a day from beer, equal to an uneatable quantity of bread.

* Porters were paid up to 5 shillings a day, or 60 pences or a quarter pound

* 12 pences to a shilling

* 20 shillings to a pound

* Some old statistics say a quart (a bit more than liter) of beer cost a pence and a one half pence could get a meal at an inn. Another source says a "three-threads beer" cost three pence "a pot". Another source says porter was cheaper and that's why it was drunk by porters.

* Triumphant Chariot was one pub that had a bench and a table outside so porters could rest there

* [show gin lane and beer street picture] William Hogarth:

<https://upload.wikimedia.org/wikipedia/commons/1/1e/Beer-street-and-Gin-lane.jpg> (1751)

* "Here all is joyous and thriving. Industry and jollity go hand in hand"

* "The inhabitants of both Beer Street and Gin Lane are drinking rather than working, but in Beer Street the workers are resting after their labours—all those depicted are in their place of work, or have their wares or the tools of their trade about them—while in Gin Lane the people drink instead of working."

* "The picture is a counterpoint to the more powerful Gin Lane—Hogarth intended Beer Street to be viewed first to make Gin Lane more shocking—but it is also a celebration of Englishness and depicts of the benefits of being nourished by the native beer."

* One London brewer, "Reid & Co of the Griffin Brewery", hired teams of porters to shift sacks of malts into the brewery. Reid's made the porters pick up their pay at one of its pubs and fully expected the porters to buy an ale as they were there.

* Brewers hired a lot of porters. Barclay-Perkings brewery by Thames could use around 140 fellowship porters to unload malt barges.

* Incorrect histories involve a brewer called Ralph Harwood who brewed a brew called "Three Threads", and people often make this seem like a mix of 3 beers.

As this drink was sold to porters, people have often mistakingly taken this to mean the porter was originally "Three Threads".

* It's unknown when the darker malts were introduced. Possibly it was Ralph Harwood, possibly not. Maybe someone accidentally left the kiln on too long and accidentally made the brown malt, and this sold well to porters.

* Another theory is that the name came from Henry Stout, a British malt maker who used roasted malts since 1670s

* Supposedly something called a White Stout and Pale Stout (from pale malts), and old documents state porters and stouts came in a variety of color. Maybe these were simply beers porters had.

* Black Patent Malt was invented in 1817 and changed what the porters and stouts really were, turning them into the proper black color. Before this they were brown.

* Some stories claim that as beer brewing moved into more pale malts due to their easy of access, people used to darker malts thought they were given watered down beer. To counter this, brewers tried adding opium or hemp in the beers. This tradition died soon, but there are still some beers with hemp flowers in them. At this point I should note that when I googled for the authenticity of this fact I probably was added to every possible automatic surveillance list ever as googling for "beer and opium" results, for reason, in articles about home-made heroin.

* Stout vs porter is mostly a naming thing

* Originally stout was any strong beer, possibly with more hops

* Later, partly due to Guinness, stouts tended to be beers with roasted malted barley

* Once brewers had mastered making porter properly, it was made in massive numbers.

* Brewers hired "every vault and cellar that could be appropriated", filling them with butts containing young beer and leaving them for at least 12 months, paying rent to the cellar owners at the rate of one shilling per butt per annum.

* The person responsible for maturing these porters was called "abroad cooper" or "broad cooper" (cooper == barrel maker?). He was called abroad as he was "abroad" a lot, to manage the multiple cellar vaults where the porter was maturing. One brewery, for example, had 54 different location around London for maturing its porter butts.

Decline

* Irish brewers adapted the porter & stout brewing due to the English exports, particularly Arthur Guinness who fashioned the Dry Irish Stout style from them. His beers were 6% ABV for porter, 7% or 8% for stout. Guinness Draught is a dry irish stout

* Guinness had 3 strengths: X, XX and XXX.

* Guinness was launched in 1759 by Arthur Guinness, who started making Porter and exported it in England

* Due to the limits caused by WW1 and WW2 placing limits on malts, brewing in England became limited and mostly Guinness continued the style.

* In USA, Porter vanished during the prohibition, but returned in 1972.

Imperial porter / stout, baltic porter

* The myth: Peter the Great travelled to England in 1689 (30 years before the first mention of porter in any record) and fell in love with strong British porter, and as such requested the shipment of the said beverage to Russian court.

* Myth continued: Was made stronger in ABV to avoid spoilage. Beer, including porter, was exported just fine to India and American colonies without spoilage.

* Myth continued: Catherine the Great fell in love with the drink and ordered massive quantities of it.

* This myth was probably made by the Anchor Brewing company in London (established 1616), which was purchased by Barclay Perkins & Co. in 1781 and

supposedly started marketing this story. Maybe the Russian court has made a deal, maybe not.

* Baltic porters were made in nordic / baltic lands and tended to be strong, dark lagers which were easier to make in cold climates, as the cold-fermenting lager yeasts survive the cold.

Recent years

* The style jumped into relevancy after Fuller's London Porter gained world fame in 1990s. Eh?

* In 1970s, British Dr. John Harrison, is a chemist and a member of a club which tries to reproduce the original 18th century British porter: "In 1976, Dr. Harrison made a black potion and offered it as "Guinness" to a lady who was 86 years old. "This isn't Guinness," she scolded him. "This is London porter. I used to drink this when I was in service." The sample had been based on a Whitbread London Porter from 1850. Soon, all such witnesses will be gone."

* Michael Jackson (olutasiantuntija): "No style is so shadowy and elusive. It is not a spirit, but it is a recurrent ghost among beers. No style of beer inspires so many questions when I give talks."

Malts

Stouts used roasted malted barley (paahdettua ohramallasta)

* Roasted malt = patent black = dark malt = paahdettu mallas

* Roasted barley = non-malted roasted barley = paahdettu ohra

* Before 19th century, roasted malt was used for stouts as well

stout styles

dry irish stout: Low alcohol, light bodied, roasted barley

milk stout: sweet rather than dry, often with lactose content or any unfermentable sugars

oatmeal stout: 5-10% oatmeal content, not sweet

american stout: very roasted malt taste and more hops (humaloitu)

export stout: Guinness brewed for export, often includes nitrogen widget to produce a head

tropical stout: Often brewed in the Caribbean, sweet in taste, often domestic versions of export stouts modified to work in the Caribbean brewing culture. Bottom-fermented, unlike other stouts.

Russian imperial stout: Stout originally brewed for export to baltic states, typically over 8% ABV. Not because it prevented spoilage or freezing during the journey, but because that's what the customers wanted

Imperial stout: Any strong stout with extreme bitterness and flavor.

Oyster stout: One of the few "meat-based beers", includes an addition of oysters during boiling. Rare.

Breakfast stout: Brewed with coffee, also called coffee stout

Sour stouts, farmhouse stouts, saison stouts: brettanomyces yeasts used to create British style porters in Germany

Lähteet:

Hatch's Guide to Porters, Stouts and Barleywines

<http://www.beerhunter.com/documents/19133-000070.html>

<http://www.breweryhistory.com/journal/archive/112/bh-112-031.html>

<http://allaboutbeer.com/article/big-baltic-porter/>

<https://www.anchorbrewing.com/blog/porter-the-entire-history/>