

Forest & Main's *Your Analog Brain Bitter*

Forest & Main in Ambler, PA is known for their unique English and Belgian inspired brewing. This is one of their regular house beers, usually featured on cask. They describe it as, "A baby bitter brewed with Maris Otter, Bramling Cross, and East Kent Goldings. Delicate notes of toast with honey, Asian pears, flowers, and herbs."

Ingredients

9.0 lb Crisp Finest Maris Otter Pale Ale Malt

1 oz. Kent Goldings Hop Pellets (Bittering) with 60 minutes left in the boil.

1 oz. Kent Goldings Hop Pellets (Flavoring) with 0 minutes left in the boil.

1.5 oz. Bramling Cross Hop Pellets (Flavoring) with 0 minutes left in the boil.

Statistics

Original Gravity 1.042*

Final Gravity 1.010*

Alcohol Content 4.2%

Wyeast 1968 London ESB Ale or White Labs WLP002 English Ale

4 Muslin Bags

5 oz Priming Sugar (for bottling)

*These numbers are assuming 70% efficiency with a 6.5 gallon boil, leaving 5.5 gallons in the kettle at the end of boil.

Procedure

A few hours before you begin to brew, prepare your liquid yeast according to the package instructions. We assume that you are familiar with basic all-grain homebrewing techniques, so these procedures are abbreviated.

1. Mash for one hour at 152°F with a grist ratio of 1.5 quarts of water per pound of grain. You may adjust the mash temperature to your preference and system. You may optionally mash-out, then sparge, aiming for 6.5 gallons of wort in the kettle. You may adjust this for your own boil-off rate.
2. Once you have collected all of your sweet wort, raise your kettle to a boil. Use this time to prepare your hop additions, no more than 1 oz per muslin bag.
3. Once boiling and your wort has finished the hot break, add 1 oz of East Kent Golding hops to the boil. Set your timer for 60 minutes.
4. After 50 minutes you may also add ½ teaspoon of Irish moss or ½ Whirlfloc tablet to help keep chill haze out of your beer optional).
5. After 60 minutes of boiling turn off the heat. Add the remaining hops to the kettle and allow to steep for 15 minutes before chilling. After this, chill the wort as quickly as possible to 60°F. A copper or stainless steel immersion chiller is a great way to accomplish this.
6. Rack your wort to the fermenter and aerate with vigorous stirring, rocking the fermenter, aeration pump, or oxygenation stone.
7. Add the yeast to the beer according to the package's instructions once the wort is at fermentation temperature.
8. Store the fermenter where the temperature will be a fairly constant 65° – 68°F. After 3 days of fermentation, allow the beer to warm up 5°F-10°F. After 10-14 days, the beer should be ready to bottle. A hydrometer reading is a great way to determine when the fermentation is done – if it is at a stable gravity for 2-3 days in a row, it is ready to package.
9. When ready to bottle, siphon beer into your sanitized bottling bucket, leaving sediment behind. Boil the priming sugar in 1-2 cups of water for a few minutes, gently stir into the beer, and bottle as usual. This

Keystone Homebrew Supply

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style of beer is traditionally served on cask with lower carbonation, we recommend only using 3 oz of the priming sugar.

For store use only – 2 oz. East Kent Golding, 2 oz. Bramling Cross

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