

## 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

6.6 lb. Muntons Maris Otter Light Liquid Malt Extract

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

4.2%

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.

Wyeast 1968 London ESB Ale or White Labs WLP002 English Ale

4 Muslin Bags

5 oz Priming Sugar (for bottling)

### Statistics

Original Gravity 1.042

Final Gravity 1.010

Alcohol Content

### 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 homebrewing techniques, so these procedures are abbreviated.

1. Prepare your hop additions with 1 oz per muslin bag.
2. Take 2.5 gallons of cold, chlorine free water (keep enough head space to avoid boil-overs) and add one can of the malt extract. Stir or until it dissolves completely.
3. Bring the wort to a boil. Keep an eye on the pot to avoid a boil-over as the wort starts to boil.
4. Once boiling and the foam has settled, add bittering hops to the pot, and set your timer for 1 hour.
5. After 50 minutes of boiling you may add ½ teaspoon of Irish moss or 1/2 Whirlfloc tablet, to help keep chill haze out your beer (optional).
6. After 60 minutes of boiling, turn off the heat and add the flavoring hop additions. Add the remaining malt extract. Stir until completely dissolved. Allow to steep in hot wort for 15 minutes before chilling.
7. Remove the hop bags from the wort. Chill in an ice bath or with a chiller to 60° – 70°F, the lower the better. At this point everything that touches the beer *must* be clean & sanitized.
8. Once chilled, pour 2 gallons of cold, dechlorinated water into your sanitized fermenter. With a sanitized tool, and add the cooled wort to the fermenter and top up with additional water to 5.5 gallons. Aerate the wort with vigorous stirring, rocking the fermenter, etc.
9. Make sure the wort is below 70°F before adding yeast. Take a hydrometer reading and record it. Add the yeast.
10. Store the fermenter where the temperature will be a fairly constant 65° – 70°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.
11. 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 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*

### Keystone Homebrew Supply

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