



Non-Alcoholic Ginger Beer

Prep time: 1 hour Ready in: 2 weeks

Makes approx. 6 x 750 mL bottles of up to **0.5% ABV**

WHAT YOU'LL NEED

Ingredients

15 g (0.5 oz) dried ginger
or 1/2 cup (1 oz) of fresh
ginger juice

Ginger beer yeast

4.25 L (1.1 US Gal) water
at 30°C (86°F)

1/2 cup lemon juice

White sugar for carbonation

Equipment

Kitchen funnel

2 L (2 US qt) measuring jug

6 x 750 mL glass bottles

5 L (1.3 US Gal) fermenting
jar with airlock

Muslin cloth

3-way sugar measurer

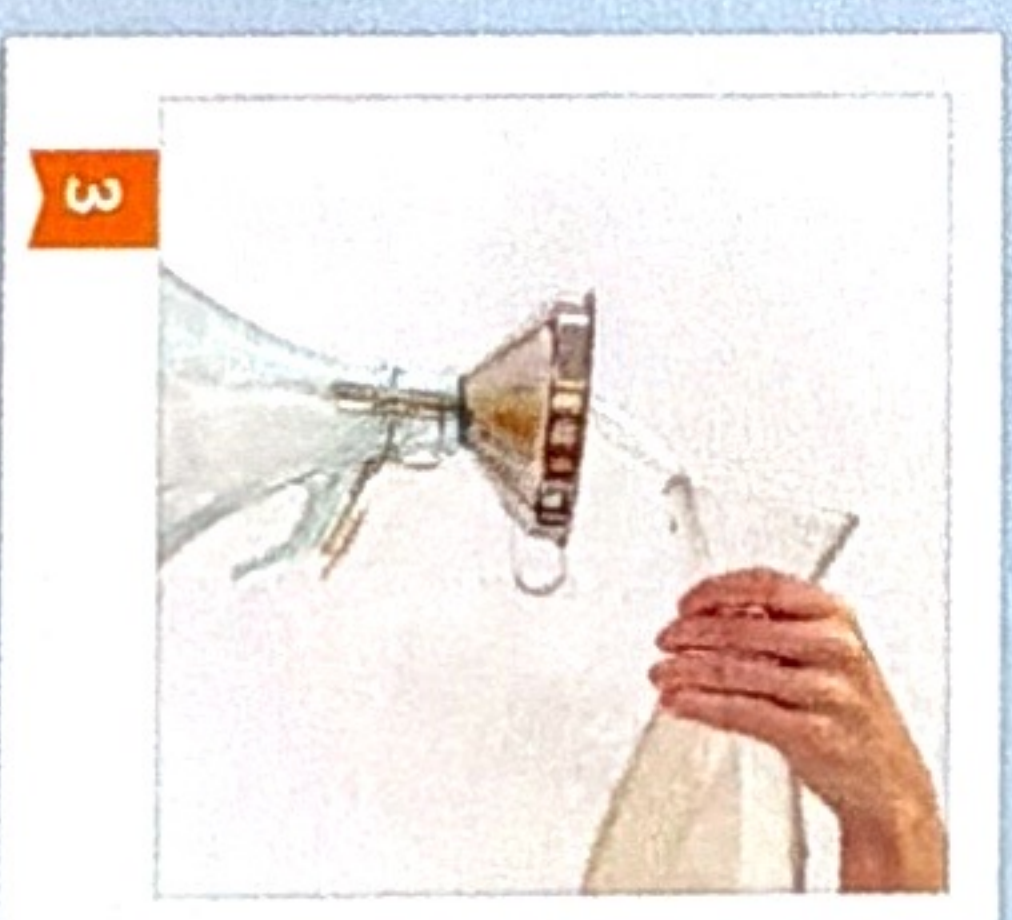
Before you start don't forget to thoroughly clean and sterilise your equipment with boiling water. Run all glass under hot tap water before submerging in boiling water to prevent the glass from cracking. With fermentation, this is very important to ensure you are giving your ginger beer yeast the best chance of success!



Mix the ginger and lemon juice in 2 L (2 US qt) of warm water.



Add to the fermenting jar.



Top up the fermenting jar with remaining water.

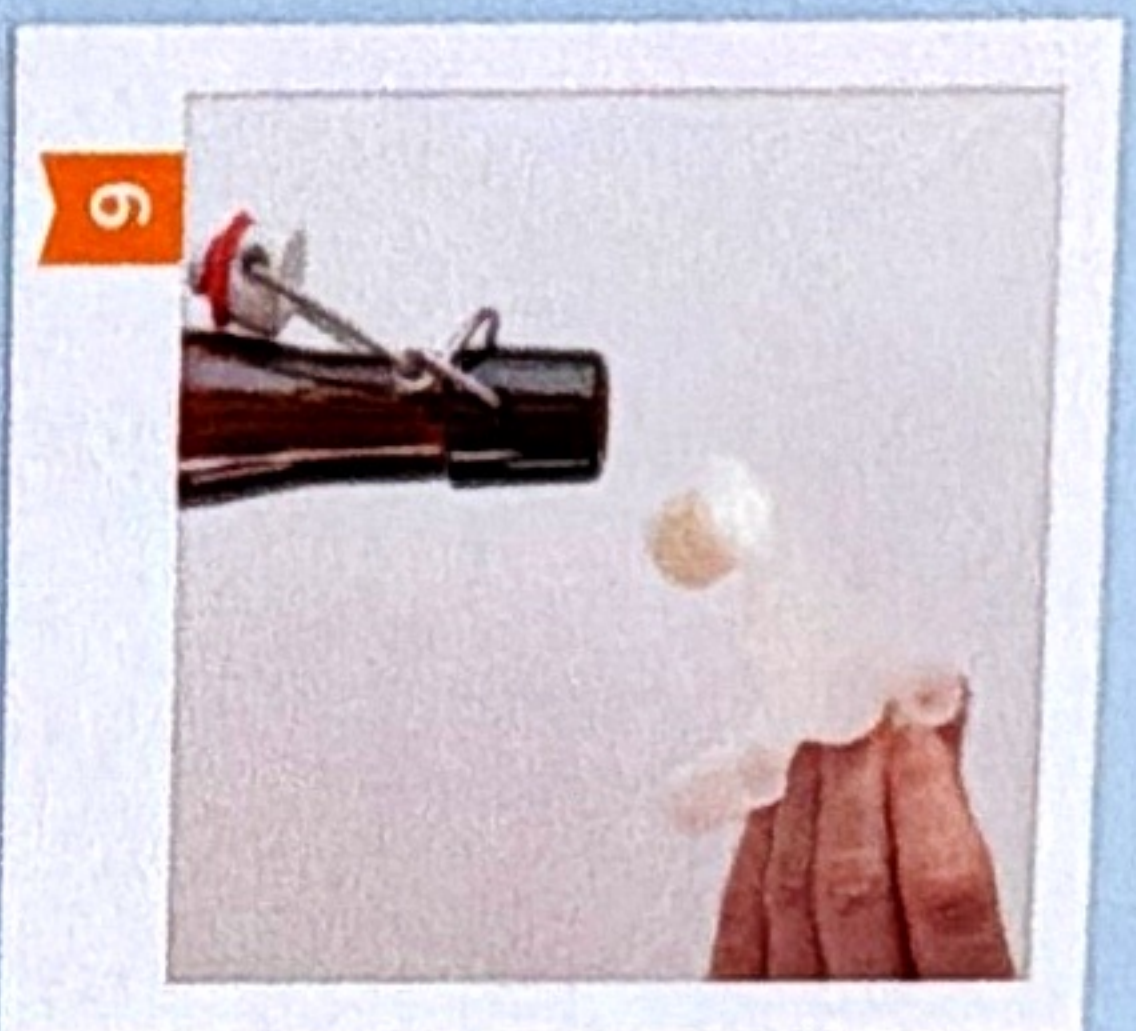


Add the yeast and carefully swirl to mix.



5

Sterilise 6 x 750 mL glass bottles, a jug, and a funnel with boiling water (run all glass under hot tap water before submerging in boiling water to prevent the glass from cracking).



6

Use the 0.75 scoop on the 3-way sugar measurer to add 1 scoop of white sugar to each bottle.



7

Pour the ginger beer into bottles using the jug.



8

2 WEEKS 1

Seal and ferment for 2 weeks at room temperature (20°C/68°F).

HOW TO USE FRESH GINGER INSTEAD OF DRIED

Steep half a cup of fresh grated ginger in 250 mL (8.5 US fl oz) of boiled water for 10 minutes. Strain the hot ginger juice through the muslin cloth and into a measuring jug.



Alcoholic Ginger Beer

Prep time: 1 hour Ready in: 3 weeks

Makes approx. 6 x 750 mL bottles of **5.8% ABV**



WHAT YOU'LL NEED

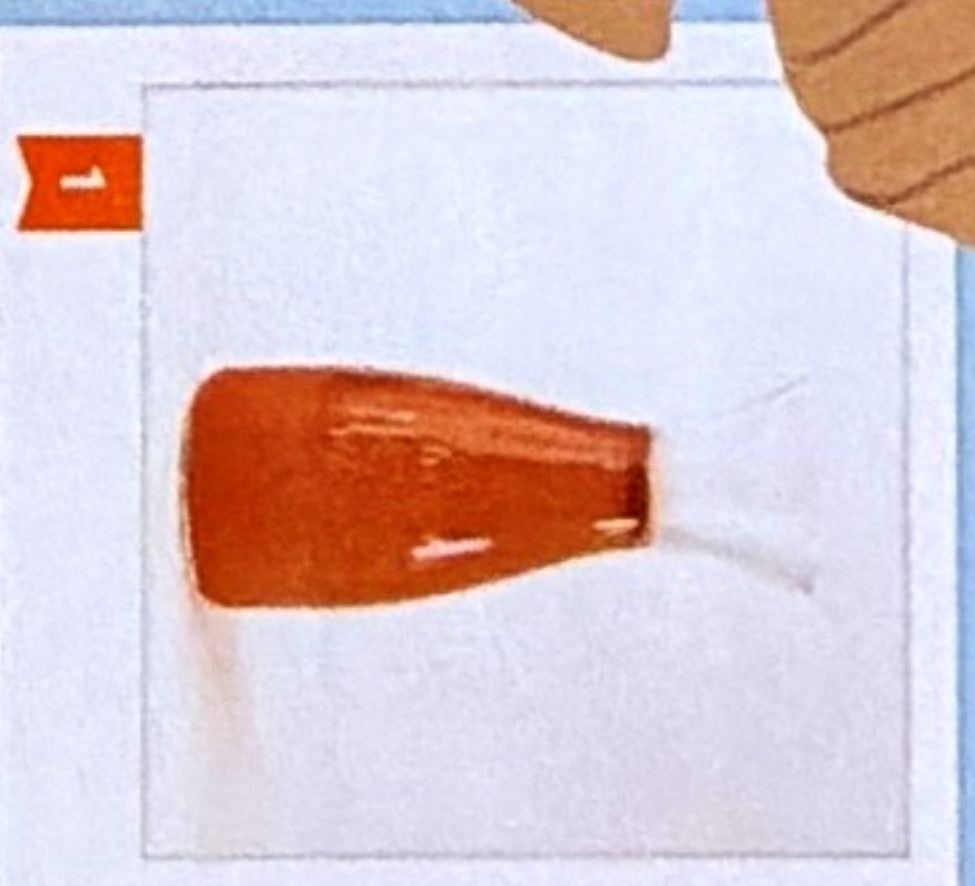
Ingredients

15 g (0.5 oz) dried ginger
or 1/2 cup (1 oz) of
fresh ginger juice
500 g (1.1 lb) brown sugar
Ginger beer yeast
4.25 L (1.1 US Gal)
warm water
1/2 cup (125 mL) lemon juice
White sugar for carbonation

Equipment

Kitchen funnel
2 L (2 US qt) measuring jug
6 x 750mL glass bottles
5 L (1.3 US Gal) fermenting
jar with airlock
Muslin cloth
3-way sugar measurer

Before you start don't forget to thoroughly clean and sterilise your equipment with boiling water. Run all glass under hot tap water before submerging in boiling water to prevent the glass from cracking. With fermentation, this is very important to ensure you are giving your ginger beer yeast the best chance of success!



1

Dissolve the sugar in 2 L (2 US qt) of warm water and mix in the ginger and lemon juice.



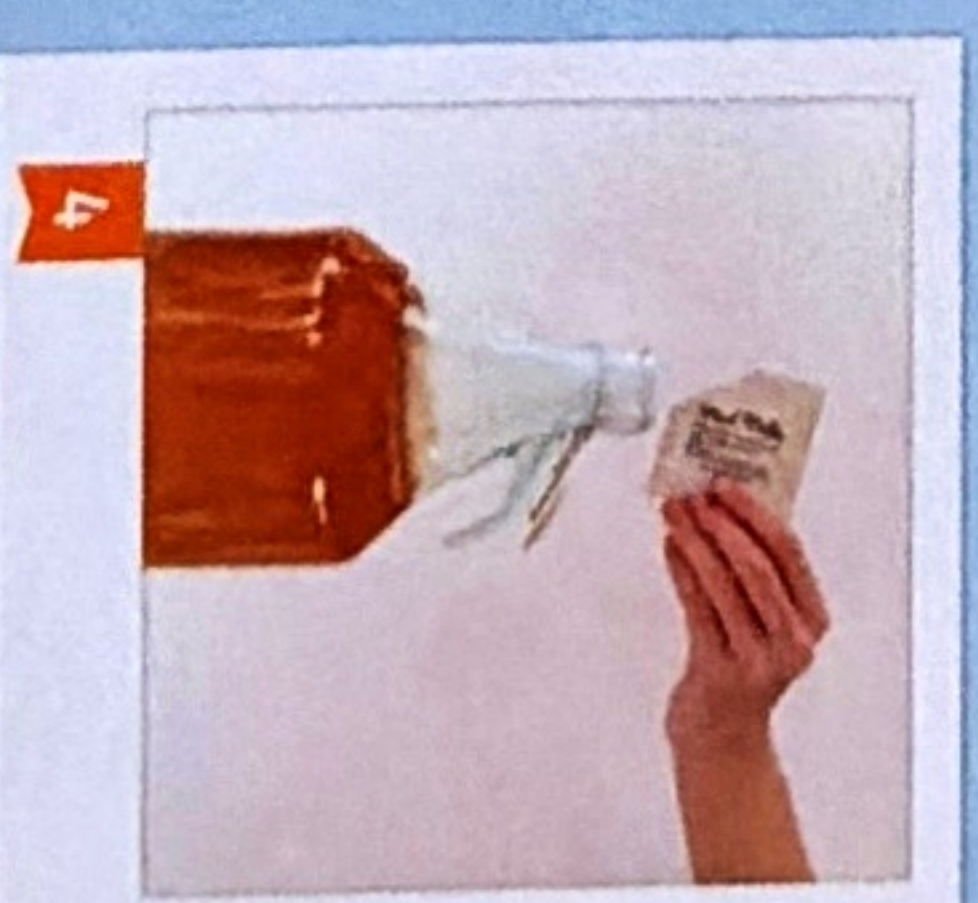
2

Add to the fermenting jar.



3

Top up the fermenting jar with remaining water.



4

Add the yeast and carefully swirl to mix.



Half fill the airlock with water and fit to the top. Ferment for 1 week at room temperature (20°C/68°F).



Sterilise 6 x 750 mL glass bottles, a jug and a funnel with boiling water (run all glass under hot tap water before submerging in boiling water to prevent the glass from cracking).



Use the 0.75 scoop on the 3-way sugar measurer to add 1 scoop of white sugar to each bottle.



Pour the ginger beer into bottles. Seal and ferment for 2 weeks at room temperature (20°C/68°F).

HOW TO SWEETEN YOUR GINGER BEER ONCE MADE

Pour 50 mL (1.7 fl oz) of ginger beer into a glass.

Add 3 tsp of natural sweetener (raw sugar or honey) and dissolve.

Top up the rest of the glass with ginger beer.



SUGAR AND FERMENTING

Without sugar, there is no ginger beer! The yeast needs to be fed with sugar to allow the fermentation/brewing process to happen. Most of the sugar is consumed by the yeast, which is why homemade ginger beer isn't very sweet. The sugar that you use will have a big impact on the final flavour of your ginger beer.

We recommend brown sugar for your **alcoholic ginger beer** to give those delicious caramelised notes.

If you do want to try something a bit different, start with the below options at a 50/50 mix with brown sugar and take it from there.

- Evaporated Cane Juice or Cane Juice Crystals - this is a less refined sugar and is a good option to try.
- Coconut Palm Sugar or Syrup - this will work well but may give sour or bitter flavours due to the high level of minerals.
- Agave or Maple Syrup - make sure it is a pure source and not mixed with anything.
- Molasses - this has a relatively low level of sucrose so always pair with a mixture of brown sugar for best results. This will add some more intense caramel notes to your brew so experimentation will be required.
- Honey - there are different ratios of sugar in different types of honey so you may see some contrasting results, but it can be used for experimentation. If you have the nutrition information you can work out how much sugar/100g and substitute with your 500 g (1.1 lb) of brown sugar accordingly.

Note: do not substitute the white sugar added to each bottle, this is used up by the yeast to create the carbonation.

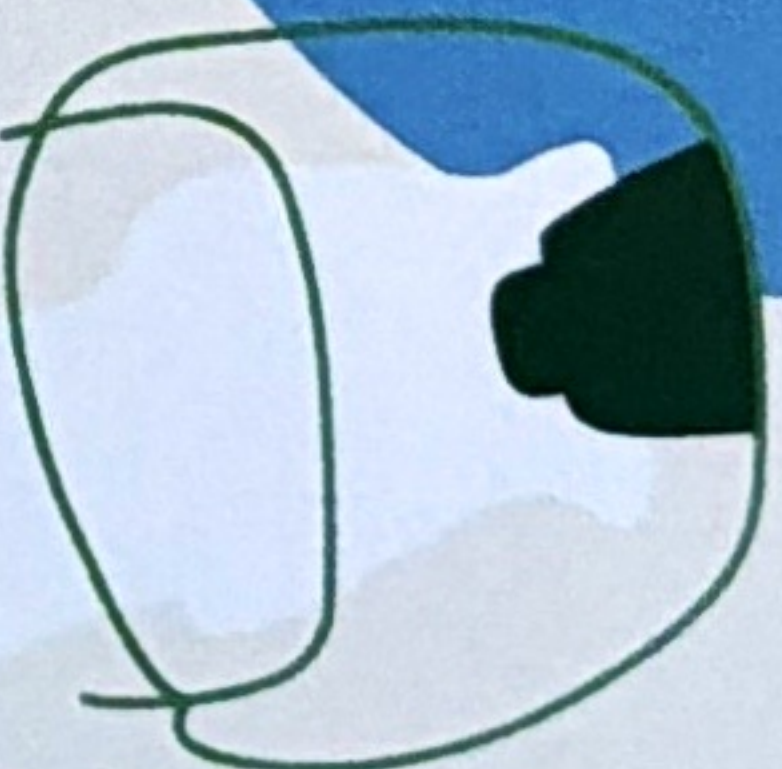
A BIG FAN OF GINGER?

If you're like us and LOVE ginger, don't be scared to throw in a few extra pieces of fresh ginger to really spice things up. You can grate it to give as much surface area as possible for flavour absorption. Or if you're feeling a little less organised, chop it into small chunks and pop it into the fermenting jar. Use your muslin cloth in a funnel to strain out the pieces when pouring into bottles.



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AS FRESH AS CAN BE



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