

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

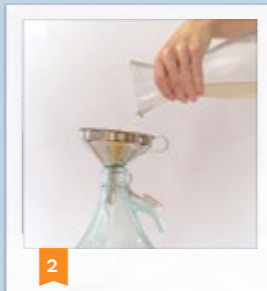
Muslin cloth

3-way sugar measurer

Before you start don't forget to thoroughly clean and sterilise your equipment with boiling water. With fermentation this is very important to ensure you are giving your ginger beer yeast the best chance of success!



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



2 Add to the fermenting jar.



3 Top up the fermenting jar with remaining water.



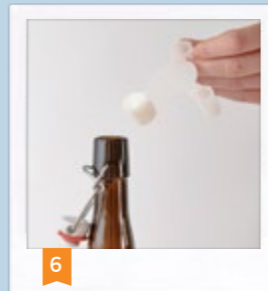
4 Add the yeast and carefully swirl to mix.



5 Sterilise 6 x 750 mL glass bottles, a jug and a funnel with boiling water.



7 Pour the ginger beer into bottles using the jug.



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



8 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, honey) and dissolve.

Top up the rest of the glass with ginger beer.



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www.madmillie.com



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 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

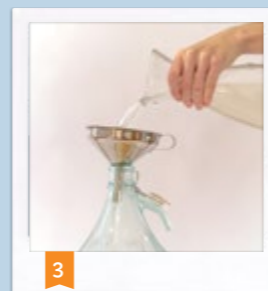
Before you start don't forget to thoroughly clean and sterilise your equipment with boiling water. With fermentation this is very important to ensure you are giving your ginger beer yeast the best chance of success!



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



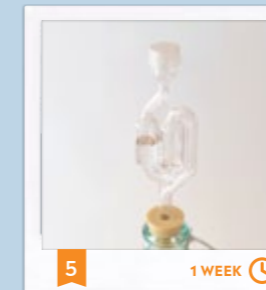
2 Add to the fermenting jar.



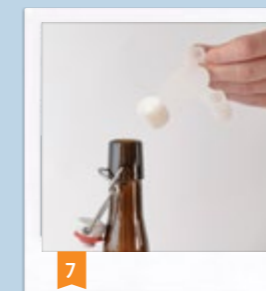
3 Top up the fermenting jar with remaining water.



4 Add the yeast and carefully swirl to mix.



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



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



6 Sterilise 6 x 750 mL glass bottles, a jug and a funnel with boiling water.



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

How to make your own

Old Fashioned Ginger Beer



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