



Old Fashioned
GINGER
★ BEER ★
KIT

BEGINNERS

— . . . —
1 HOUR to make
Ready in 3 weeks.

— . . . —
Makes: Alcoholic Ginger Beer and Non Alcoholic Ginger Beer*

Alcoholic Ginger Beer

Makes approx: 6 x 750 ml bottles of approx 5.8% ABV

The recipe makes a beautiful tasting, natural ginger beer with a lovely ginger bite, and nothing artificial! Can be sweetened using your choice of sweetener including honey, raw sugar or stevia.

INGREDIENTS

- 15 g (0.5 oz) dried ginger
(or, you can also use 0.5 cup of grated fresh ginger, refer to instructions below)
- Ginger beer yeast
- 4.25 L (1.1 US Gal) water
- 500 g (1.1 lb) brown sugar
- 0.5 cup of lemon juice (approx 3 lemons squeezed and strained)

EQUIPMENT

- Kitchen funnel
- Long stirring spoon
- Large, 3 L (3 US qt) measuring jug
- 6 X 750 ml PET bottles
- Glass 5 L (1.3 US Gal) fermenting jar with airlock
- Straining cloth
- Steriliser
- 3 way sugar measurer

METHOD:

1. Sterilise all equipment with steriliser. Use according to the directions on the bottle.
2. In a measuring jug, dissolve the sugar in 2 L (2 US qt) of warm water made by mixing 250 ml (8.5 US fl oz) of boiling water with 1.75 L (1.85 US qt) of cold tap water, and stir in the sugar.
3. Add the ginger sachet to the measuring jug with the sugar and water, stir to mix through.
4. Add to fermenting jar using a funnel.
5. Juice the lemon, removing as many pips as you can, then add the lemon juice into the glass fermenting jar (you may like to line the funnel with straining cloth before doing this to help remove any extra pips and flesh). Top up the glass fermenting jar with the remaining 2.25 L (2.4 US qt) of cold water.
6. Add the yeast to the glass fermenting jar. Half fill the airlock with water, then fit the rubber bung and airlock into the mouth of the jar.
7. Ferment for 1 week at room temperature (approx 20°C or 68°F) or until fermentation is complete. Fermentation is complete when there are no more bubbles coming through the airlock.
8. When fermentation is complete, prepare 6 x 750 ml PET bottles by sterilising with the provided steriliser.
9. Use the 3 way sugar measurer to put 1 scoop of normal white sugar into each bottle, use the 0.75 scoop (do not use the other 2 scoops otherwise you will change the carbonation level).
10. Without shaking the fermentation jar, carefully pour the fermented ginger beer into the bottles using a sterilised funnel. If doing this alone, you may like to first pour the ginger beer into a smaller sterilised jug before pouring into the bottles.
11. Leave bottles out at room temperature to carbonate for 1 - 2 weeks until bottles feel firm when squeezed. Once firm, transfer to the fridge before drinking.
12. Ginger beer may need to be sweetened further to taste. This can be done by either using raw sugar, honey, stevia or any other natural sweetener. Carefully pour (so as to not disturb the sediment in the bottles) a small amount of ginger beer into a glass, add desired sweetener, stir to dissolve, then top up the glass with more ginger beer (3 tsp is the recommendation based on a 200 ml (7 US fl oz) glass when using sugar or honey). It is necessary to do it this way to ensure you don't stir out all of the carbonation in your glass, which would leave you with a flat ginger beer.

USING FRESH GRATED GINGER

Instead of step 2, steep the fresh grated ginger in 250 ml (8.5 US fl oz) of boiled water for 10 minutes and then strain the hot ginger liquid into a measuring jug. Add 1.75 L (1.85 US qt) of cold tap water to the measuring jug and stir in the sugar. Continue to step 4.

Non Alcoholic* Ginger Beer

Makes approx: 6 x 750 ml bottles of up to 0.5% ABV

Non alcoholic ginger beer does not undergo the primary fermentation process which converts all of the sugar to alcohol and therefore does not require the fermentation.

*The final product will be very low alcohol (up to 0.5%).

INGREDIENTS

- 15 g (0.5 oz) dried ginger
(or, you can also use 0.5 cup of grated fresh ginger, refer to instructions below)
- Ginger beer yeast
- 4.25 L (1.1 US Gal) water
- 0.5 cup of lemon juice (approx 3 lemons squeezed and strained)

EQUIPMENT

- Kitchen funnel
- Long stirring spoon
- Large, 3 L (3 US qt) measuring jug
- 6 X 750 ml PET bottles
- Glass 5 L (1.3 US Gal) fermenting jar with airlock
- Straining cloth
- Steriliser
- 3 way sugar measurer

METHOD:

1. Sterilise all equipment with steriliser. Use according to the directions on the bottle.
2. Add the ginger sachet to a measuring jug and mix with 2 L (2 US qt) of warm water made by mixing 250 ml (8.5 US fl oz) of boiling water with 1.75 L (1.85 US qt) of cold tap water. Stir to mix through.
3. Add to fermenting jar using a funnel.
4. Juice the lemon, removing as many pips as you can, then add the lemon juice into the glass fermenting jar (you may like to line the funnel with straining cloth before doing this to help remove any extra pips and flesh). Top up the glass fermenting jar with the remaining 2.25 L (2.4 US qt) of cold water.
5. Add the yeast into the jar. Mix, by stirring or shaking with bung and airlock to prevent spillage. Ensure the yeast is well mixed through.
6. Sterilise 6 x 750 ml PET bottles with the steriliser.
7. Use the 3 way sugar measurer to put 1 scoop of normal white sugar into each bottle, use the 0.75 scoop (do not use the other 2 scoops otherwise you will change the carbonation level).
8. Pour the mix into the bottles using a sterilised funnel lined with straining cloth. Mix regularly while distributing the ginger beer into each bottle to ensure each bottle receives an equal share of the yeast.
9. Leave bottles out at room temperature to carbonate for 1 - 2 weeks until bottles feel firm when squeezed. Once firm, transfer to the fridge before drinking.
10. Ginger beer may need to be sweetened further to taste. This can be done by either using raw sugar, honey, stevia or any other natural sweetener. Pour a small amount of ginger beer into a glass, add desired sweetener, stir to dissolve, then top up the glass with more ginger beer (3 tsp is the recommendation based on a 200 ml (7 US fl oz) glass when using sugar or honey). It is necessary to do it this way to ensure you don't stir out all of the carbonation in your glass, which would leave you with a flat ginger beer.

USING FRESH GRATED GINGER

In step 2, instead of adding the ginger sachet to 2 L (2 US qt) of warm water, steep the fresh grated ginger in 250 ml (8.5 US fl oz) of boiled water for 10 minutes and then strain the hot ginger liquid into a measuring jug. Add 1.75 L (1.85 US qt) of cold tap water to the measuring jug. Continue to the next step.

Our kits makes it easy! But if you do get stuck, check out our YouTube videos or contact our friendly customer support team.



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