

Mad Millie Ginger Beer (alcoholic)



It doesn't get much better than homemade ginger beer on a hot, sunny day. 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!

INGREDIENTS

- 15 g (0.5 oz) Mad Millie Dried Ginger
- 500 g (1.1 lb) Brown sugar
- 1 sachet Mad Millie Ginger Beer Yeast
- 4.25 L (1.1 US Gal) Warm water
- 1/2 cup (125 mL) Lemon juice
- White sugar for carbonation

METHOD

1. Sterilise all equipment thoroughly.
2. Dissolve the sugar in 2 L (2 US qt) of warm water, mix in the ginger and lemon juice.
3. Add to the fermenting jar.
4. Top up the fermenting jar with 2.25 L (2.4 US qt) of warm water, around 30°C (86°F). Add the yeast.
5. Half fill the airlock with water then fit the rubber bung and airlock onto the jar.
6. Ferment for 1 week at room temperature (20°C/68°F).
7. Sterilise 6 x 750 mL glass bottles, a small jug and a funnel with boiling water.
8. 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.

9. Seal and ferment for 1 week at room temperature (20°C/68°F).
10. Gently open the bottles to release some gas and taste test a small amount. If the carbonation is good, transfer to the fridge. If not, ferment for 1 more week.
11. To sweeten your ginger beer - Pour 3 tsp of ginger beer into a glass, add natural sweetener (raw sugar, honey, stevia) and dissolve. Top up the rest of the glass with ginger beer.