

Mad Millie Ginger Beer (non-alcoholic)



Looking for the perfect alternative to a cold beer at a BBQ? Homemade ginger beer does just the trick!

Being able to control the sweetness level allows you to perfect your brew and get all the delicious ginger flavours, without the mountains of sugar of the commercial stuff.

If you prefer to use fresh ginger over dried, try the below:

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.

INGREDIENTS

- 15 g (0.5 oz) Mad Millie Dried Ginger
- 1 sachet Mad Millie 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

METHOD

1. Sterilise all equipment thoroughly.
2. Mix the ginger and lemon juice in 2 L (2 US qt) of warm water.
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 and mix well.
5. Sterilise 6 x 750 mL glass bottles, a small jug and a funnel with boiling water.
6. 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.

7. Seal and ferment for 1 week at room temperature (20°C/68°F).
8. 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.