

TO MAKE NON ALCOHOLIC GINGER BEER

Instructions to make Naturally Brewed Ginger Beer

In accordance with these instructions, this product will make less than 1% alcohol.

Preferred Equipment: Food grade fermenter fitted with an airlock., syphon, glass bottles,

1. Dissolve Ginger Beer Concentrate in approx 3 litres of water taken off the boil. (do not add yeast at this stage)
2. Pour this dissolved mixture into a 23-30 litre fermenter fitted with an airlock. Top up to 22.5 litres with cold water and when the temperature of the liquid is below 28C add the sachet of yeast and nutrient.
3. Seal fermenter with lid and airlock. Fermentation will start in approx 8-12 hours (faster in warm climates) and bubbles will be seen escaping through the water in the airlock. Fermentation will only take place for about 24 hours (as this product is making very low alcohol) and during this time stir the liquid twice a day until fermentation is complete. If using a larger capacity fermenter, ie. 30 litre, it is not unusual to see very little activity through the airlock because of the large space above the 22.5 litres you are making.

Fermentation is complete when no more bubbles can be seen escaping through the airlock and if using an hydrometer the reading is less than SG1010. (some unfermentable sweeteners cause the hydrometer to read higher than normal when complete)

To Bottle. Clean 30 x 750ml bottles or 60 x 375ml bottles .Amber or green Glass beer bottles are preferred as these filter light.

Place one teaspoon of white or caster sugar into each large bottle (half that amount into smaller bottles) and syphon the ginger beer into each bottle. Note: Just prior to syphoning into the bottles give the ginger beer a gentle stir to distribute any settled yeast evenly through the liquid.

Seal glass bottles with a crown seal (or bottle into PET bottles). Allow to mature for at least 3 weeks.

Your ginger beer will throw a small sediment as this is the result of natural ginger and yeast induced bottle carbonation.

TO MAKE GINGER BEER with ALCOHOL (the difference is you add sugar which ferments into alcohol)

1. Dissolve Ginger Beer Concentrate, 500gms OF WHITE SUGAR in approx 3 litres of water taken off the boil. (do not add yeast at this stage)
2. Pour this dissolved mixture into a 23-30 litre fermenter fitted with an airlock. Top up to 22.5 litres with cold water and when the temperature of the liquid is below 28C add the sachet of yeast and nutrient.
3. Seal fermenter with lid and airlock. Fermentation will start in approx 8-12 hours (faster in warm climates) and bubbles will be seen escaping through the water in the airlock. Allow fermentation to take place until no more bubbles are escaping from the airlock. This can take up to a week.

If using an hydrometer the reading is less than SG1010. (some unfermentable sweeteners cause the hydrometer to read higher than normal when complete)

To Bottle. Clean 30 x 750ml bottles or 60 x 375ml bottles . Amber or green Glass beer bottles are preferred as these filter light. Place one teaspoon of caster sugar into each large bottle (half that amount into smaller bottles) and syphon the ginger beer into each bottle. Note: There is no need to stir alcoholic ginger beer as more yeast has been made during the fermentation process

Seal bottles and allow to mature for at least 3 weeks.

Your ginger beer will throw a small sediment as this is the result of natural ginger and yeast induced bottle carbonation.