

Ginger Beer Kit Instructions

The instructions on the side of your ginger beer kit to make a **non-alcoholic** brew is somewhat lacking in information you may want. Below is a more detailed description of how to mix up your brew. It is based on using a **Brigalow Ginger beer** kit. Use these instructions, not those on the kit's label. If you intend to make yours alcoholic or if you have a **Brewcraft Ginger beer** kit then use the instructions as supplied for beer kit making.

When we are making a non-alcoholic brew we are only adding enough sugar to the mixture to produce a nice level of bubbles in the bottles. Too little sugar and it won't be very fizzy but too much and we will burst the bottles. We would recommend that you use a **250gm pack of Dextrose** to do this at **.80c** a pack.

You will need a suitable mixing vessel for your brew. This vessel will need to be food-grade and hold a minimum amount of 23 litres. A normal beer making pail or barrel is suitable for this job. It has an advantage of having a tap at the bottom and measurements on the side. This vessel can also be used for an alcoholic mixture as well as other products such as beer kits, ciders and wine kits. It will also be helpful to have a long handled stirring spoon for mixing.

If you have brought a fermenter make sure you water test that the tap is fitted correctly before using. Then **clean** and sanitise equipment with **Bottlewash** Compound and then rinse well. **Sterilize** all the clean equipment with a solution of **Sodium Metabisulphite** before it is used. As the solution is intended to give off Sulphur Dioxide Gas (SO₂) care should be taken with it. All surfaces and hands should also be cleaned. Your fermenter should be drained well after using the sterilising solution but not rinsed. For more info on this step you can read our sheet called **Cleaning and Sterilising** or ask us.

Remove the yeast packet and any other sachets from underneath the lid of the can and put them to the side.

Next measure out how much sugar you intend to use to produce the final "fizz" or carbonation in the brew. For plastic bottles we can use up to 180gms of Chelsea White Cane Sugar or **250gm of Dextrose Brewing Sugar**. If you are using your own sugar you will need to be able to weigh it out for accuracy. For plastic bottles we will allow a higher amount of sugar than when using glass bottles to err on the cautious side.

For glass bottles we will use less sugar and usually drop down to 160gms. Dissolve your sugar choice up in a little boiling water, continue to stir until no sugar crystals are visible at all. Next you can dissolve the contents of the packet labelled **Nutrient Salts** in with the sugar solution. Double check the packet and DO NOT use the Yeast pack in error.

Empty the contents of the **Ginger Beer kit can** into the fermenter and swish out the inside of the can itself with plenty of cold water to get all the flavour out. Add your dissolved sugar solution in.

Continue to slowly add **cold water** and stir well as you add it. The final volume of the brew should be at 23 litres when you are finished. If you have a thermometer then the final temperature should be around 20C but definitely try to be under 25C. At this point you can sprinkle the packet called Ginger beer yeast on to the surface and stir it in. Alternatively if you are an experienced brewer you can first "rehydrate" the yeast before adding. Stir well and cover the ferment with its lid. If you have an airlock and grommet it can be fitted at this point but as we are not actually fermenting at this point it is not necessary to have them.

We will allow the brew to stand at this point for a few hours only. After about 3 hours you will need to prepare your bottles. Good quality 750ml amber pet beer bottles will be the best for the ginger beer and are safe and re-useable. A set of 30 x 750ml bottles and caps is available for \$24.95. Plastic soft drink bottles can be used but remember that there will be a yeast sediment deposit in the bottom of the bottle so large bottles may not be so suitable. Avoid glass bottles if possible but reduce the sugar quantity for safety.

Clean and sterilise your bottles and caps. A Brew Bottle filler can be used on the tap to make filling the bottles easier but this is optional. Make sure you have cleaned and sterilised your stirring paddle again. We are going to stir the brew as we bottle it to ensure that all bottles get an even proportion of product (yeast, sugar, ginger mix). Firmly cap the bottles.

NB: No sugar should be added to the bottles. We have added the sugar in at the start using a method we call "bulk priming".

Now store the bottles standing upright in a cool, dark place. If possible have this around 20C or lower. At warmer temperatures as suggested on the can label the brew will carbon-

ate up quicker but there will be consequences. When a yeast works too quickly it will usually produce a more pronounced smell which is often referred to a "that home brew smell". Slow down the yeast by brewing cooler and that smell is reduced. Cooler brewing will also produce finer bubbles in the brew which persist through out the glass better and will also produce a lower amount of yeast deposit in each bottle. It will take longer however to be ready to drink.

After a minimum of 3 weeks feel free to "sample" your first bottle to check on its progress. As it is unlikely to have fully carbonated up yet it is advisable not to over chill it. Only lightly refrigerate (1 hour) at this age. If you are happy with your ginger beers taste and fizz level then continue to consume at your leisure. Otherwise wait another week and try again. A fully matured batch can be expected to take 2-3 months so be patient!

At this point you will have a non-alcoholic brew that is naturally brewed. It can be enjoyed as a low calorie soft drink. Compare this to commercial products such as Bunderburg which has more sugar in each bottle than Coca Cola does! Your ginger beer will be crisp and dry. Do not add more sugar to try to sweeten as this will simply explode your bottles. Talk to us about your options of non-fermentable sugars such as lactose or artificial sugars.

If your ginger beer is too mild then you can add more ginger flavour and zing! quite easily. The easiest way is to try 1-2 teaspoons of **Ginger Powder** as sold in the supermarket spice aisle. You can also use your own fresh **Ginger Root** to spice it up. It is harder to estimate the strength of ginger root however. So shave up some fresh ginger and steep in some boiling water. You can add it all in or just the liquid itself. We also have a **Flavour Burst Ginger Flavour** \$3.00 which can be added for ease. There are also other flavours in this range that you could use.

You can also increase the drinks bite with a lemon slice or by increasing the acidity of the ginger beer when being mixed by adding more acid (citric, tartaric, malic), ask us for more details.

This allows you to customise the ginger flavour to suit your personal style.

For Alcoholic Ginger Beer

You can also use the **Brigalow Ginger beer** kit to make an alcoholic brew if you like. First read over our “**Beermaking**” brochure which is the same method we will use here and we will need the same equipment. If you want a mid strength ginger beer at around 3 % alcohol then use **1 kg of dextrose brewing sugar**. If you want a higher strength brew then you can add 2 kg’s of brewing sugar which will make around 5 % alcohol. At this strength you are likely to need to increase the ginger flavour so try one of the hints at the bottom of the other page.

If you are using the **Brewcraft Ginger beer** kit remember this can only be done as an alcoholic brew. It is malt extract based which will lead to a fuller bodied, more tasty brew but makes the kit dearer. Add 1kg of dextrose to this kit and it will end up around 4 % when brewed out. This kit already has a stronger ginger flavour, which is actually added in at the end of the fermentation process, but you can still increase this if you like.

When we make the ginger beer alcoholic we will also add more sugar at the bottling stage just like a batch of beer. Refer to our “**Carbonation**” brochure for more info on this. Once we have confirmed fermentation is complete, ideally using our hydrometer, we will bottle it off and add this sugar. Assuming we are using quality 750ml pet bottles then we should add 1 heaped teaspoon of Chelsea White Cane Sugar **OR** 2 x Carbonation drops. Again do not add more sugar to try to increase the sweetness level or you will blow up the bottles.

As with a non alcoholic ginger beer if we take our time to brew this out cooler in the fermenter and store the bottles in a cooler place then we can expect a more pleasing result. For me cooler always means trying to stay under 20C rather than over it. A bit longer to mature then the kit label says will also be an advantage. Labels always suggest a shorter time frame to generate your interest, so yes you can try at 2-3 weeks old but as with many types of brew you’ll need to allow 2-3 months for the final result.

So mix up your next one now!

Non-alcoholic Ginger beer

Brigalow Ginger Beer Kit	\$2490
250 gm Dextrose Bulk Priming pack	.90
30 litre fermenting pail complete	42.90,
Long handled stirring spoon	6.60
Bottle filler with valve	6.00
30 x 750ml amber bottles and caps	25.60

Alcoholic Ginger beer

Brewcraft Ginger Beer Kit	\$27.50
Brigalow Ginger Beer Kit	24.90
1 kg Dextrose Brewing Sugar	2.80
Carbonation Drops x 60	5.60

Alcoholic Ginger Beer Starter Sets*

Option 1. with Brigalow Ginger beer included	\$129.10
Option 2. with Brewcraft Ginger beer included	\$131.70

*Both Sets will include a 30 Litre Fermenting Barrel with lid, tap, airlock and grommet, stick-on thermometer, , stirring spoon, 1 kg dextrose brewing sugar, 100gm Bottlewash Cleaner, 100gm Sodium Met Steriliser with instruction sheet, Beer Hydrometer, Plastic Hydrometer Testing Jar, Bottle Filler with Valve, 30 x 750ml Amber PET bottles and caps, 60 x Carbonation Drops, Carbonation brochure and Beermaking Instruction sheet.

You can also choose from our large range of Beer Kits and Cider Kits, as well as Wine Kits to use in your 30 litre fermenter.

Ginger Beer

Information Sheet: Non alcoholic or Alcoholic?



Introduction Supplied for You by :
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