



GINGER BEER

INGREDIENTS:

MAKES 1 GALLON

- 2 QUARTS OF WATER
- 4 INCHES/40 GRAMS FRESH GINGER FOR MILD FLAVOR, UP TO 120 GRAMS FOR INTENSE FLAVOR
(I USE 70 GRAMS PER BATCH AT LOST DOG FARM)
- 1 1/2C SUGAR
- 2 LEMONS, JUICED

INSTRUCTIONS:

- BRING THE WATER TO BOIL, GRATE THE GINGER AND ADD TO BOILING WATER. REDUCE THE HEAT AND SIMMER FOR 30 MINUTES.
- STRAIN OUT THE GINGER, ADD THE SUGAR, STIR TO DISSOLVE, AND ADD THE LEMON JUICE.
- ADD COLD WATER TO MAKE ONE GALLON.
- ADD THE STRAINED GINGER BUG (APPROX. ONE CUP) IF YOU PLAN TO MAKE THIS PROCESS AN ONGOING RHYTHM, RESERVE A FEW TABLESPOONS OF THE ACTIVE BUG AND REPLENISH WITH ADDITIONAL WATER, GRATED GINGER, AND SUGAR.
- FERMENT IN A CROCK, JAR, OR BUCKET FOR 24 HOURS. IF IT DOESN'T SEEM BUBBLY AFTER 24 HOURS, ADD A FEW SLICES OF GINGER AND STIR FOR ANOTHER DAY OR TWO TILL BUBBLY.
- BOTTLE IN SEALABLE BOTTLES, FILLING UP TO 1-2 INCHES FROM THE TOP. FERMENT BOTTLES IN A WARM SPOT FOR A DAY OR TWO, DEPENDING ON AMBIENT TEMPERATURE. WARMER DAYS ARE A SHORTER FERMENT.
- THE BEST WAY I KNOW TO MONITOR CARBONATION PRESSURE IS TO USE AT LEAST ONE PLASTIC BOTTLE. WHEN IT IS FULLY PRESSURIZED LIKE A SODA BOTTLE, THE BATCH IS READY TO BE CHILLED.