THE GINGER BEER PLANT Just add water.... (& a few other things)

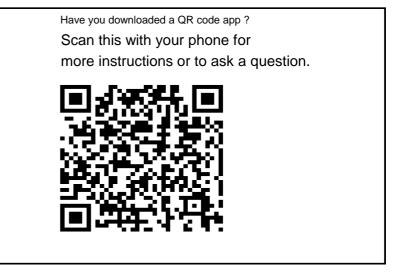
You will need : the yeast, a muslin cloth, a thermometer, a container, a bag of sugar, 2 lemons and some bottles (to store around 8 pints worth)

All equipment can be sterilised using a hot wash in the dishwasher.

stage1 Preparation : boil a pint of water & leave. When it has cooled to 21 degrees celsius add it to the bowl with the yeast, 2 teaspoons of ginger & 2 teaspoons of sugar.

stage 2 Thereafter add 1 teaspoon of ginger & 1 of sugar every day for seven days. You can mark this on the below chart. Keep at room temperature.

	day 2	day 3	day 4	day 5	day 6	day 7	day 8	bottled on date
batch 1								
batch 2								
batch 3								
batch 4								
batch 5								
batch 6								
batch 7								
batch 8								
batch 9								
batch 10								
batch 11								



stage 3 Day 9 - strain mixture through muslin into an 8 pint container for bottling (see prepare to bottle). Retain the solids and return to the existing bowl.Boil a pint of water & allow to cool. Once it reaches 21 deg celsius add this back to the solids and leave overnight. Then repeat from stage 2 above.

Prepare to bottle

Dissolve 470g of sugar into 2 pints of boiling water

Once dissolved, add 5 pints of cold water, the juice of 2 lemons and **finally** the strained mixture.

Bottle and enjoy after 7 days !

After 2 weeks the residue can be halved and reused using the the same method. Why not share it ?

Let's keep track of the ginger beer family tree - ask the person you share this with to comment on the blog : http://blog.theenduringgardener.com/ginger-beer-plant/ or scan the qr code above.