

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 | | | | | | | | |

Have you downloaded a QR code app ?
 Scan this with your phone for
 more instructions or to ask a question.



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.