

# FIERY GINGER BEER (7.5% ABV)

Fermenting Time = 1 Week  
Minimum Conditioning Time = 4 Weeks

## Ingredients

### Demijohn (5 Litres)

- 300g Fresh Ginger Root*
- 3 Tea spoons Ground Ginger*
- 1 Lime*
- 1 Lemon*
- 1 Cinnamon Stick*
- 3 Tea spoons Ground Cinnamon*
- 1 Clove*
- 5 Litres of Water*
- 550g Sugar*
- 1 Tea Spoon Pectolase*
- 1 Tea Spoon Yeast*
- 1 Tea Spoon Yeast Nutriant*



## Fermenting Instructions

- Sanatize all equipment to be used.
- Cut the Lemon and Lime into quarters and remove the peel. Put the Lemon and Lime quarters into a pan with 1 Litre of Water. You can either throw away your peel, zest it and add it to the pan or Blend it. I personally blend it so if you choose the blending path put the peel into the blender with 250ml of water but don't blend it yet.
- Break up the Cinnamon Stick and add it to the pan long with the spoons of Ground Ginger, Ground Cinnamon and the Clove.
- You can peel the ginger root if you like but I leave the skin on and just make sure it is well washed. If you chose to blend your Lemon and Lime peel then cut 50g-100g of the Ginger Root and add it to your blender. Blend the mixture then add it to the pan. Cut the remaining Ginger Root (all the Ginger Root if you chose to throw away the peel or zest it) try to make sure the Root is cut small enough to be able to fit in and out of your Fermenting Container easily then add it to your pan.
- Bring your pan containing the ingredients to the boil then let simmer for between 25 and 30 minutes, While it is simmering add the Sugar to the brew in 50-100g sections to ensure it is able to dissolve easily.
- Allow the mixture to cool to room temperature.
- Add the mixture to the fermenting Containter then top it up to the shoulders of the Fermenting Containter with Water.
- Add your Yeast, Yeast Nutriant and Pectolase to the Fermenting Container.
- *Optional - Take a Hydrometer reading of your brew and note it down .*
- *Observation - The Fermenting Container should look something like the Demijohn on the Right pictured on the First page.*
- *Shake or stir well and apply airlock.*
- Once the yeast layer on surface of brew dicipates top it up with the remaining Water until the surface of the brew is around 1 Inch from the Bung.
- When bubbling slows take three Hydrometre readings over three days.
- If all readings are the same then you are ready to strain the brew, if not then repeat the process.
- Strain the brew to a new container through a Jam Bag or Net trying to keep as much of the Liquid as possible while leaving as much of the solid behind. Remember to squeeze the trapped liquid out of the Jam Bag to increase the liquid you keep. You can try using a

sterilised Racking Cain and Siphon Tube to Siphon your liquid away from the solid but you would lose all the liquid that has been absorbed by the ingredients. If you don't wish to carbonate the brew at a later stage it is advised that you add a crushed Campden Tablet to the receiving container. If you are wanting to carbonate it then do not add the Campden Tablet.

- *Observation - The brew should look something like the Demijohn on the left in the picture on the First page now.*
- *Optional - Take a reading with your Hydrometre and note it down.*
- *Optional - Workout your Alcohol percentage using (First Reading-Second Reading)/7.36.*
- Put the racked brew in a dark place with a steady temperature for at least 4 weeks to age.
- Bottle and Back sweeten the brew as you please if required. If you want to carbonate the brew add around 1 Tea Spoon of Sugar to the bottles before sealing them shut.
- Drink the brew and enjoy.