

LODGE FARM NURSERY

Ginger Beer: (Origin Unknown)

To Make a Ginger Beer "Plant" you will need:

25gms approx of brewers yeast (there seem to be a few suppliers around)
granulated sugar
ground ginger
cold water
4 lemons

To get the "plant" going put the yeast in a jam jar together with 1 teaspoonful of granulated sugar and 1 teaspoonful of ground ginger, add 250ml of water and stir. Place the lid loosely on top to prevent ingress of dust etc but do not tighten. The gas produced by the yeast needs to escape.

Every day, add 1 teaspoon of sugar and 1 teaspoon of ground ginger. Do this for 6 - 7 days.

On day 6 or 7 put the juice of 4 lemons and 3 cups of sugar into a bowl stir well then add 1250ml of boiling water, stir until the sugar has dissolved. Add a further 3 litres of water and stir.

Strain the liquid of the "plant" through a piece of muslin into the bowl and stir.

Pour the liquid into bottles (Preferably plastic ones available from your brewing supplies outlet) do NOT put lids on for at least 2 hours and do NOT place on a cold floor.

There is a risk of bottles exploding. Using corks will lessen this particularly if you use glass bottles (not advised) once capped store for a few days in a garage or somewhere that you don't mind getting messy should a bottle burst. You will feel the pressure building in the bottle so when they feel hard they are ready to drink. Open carefully and slowly.

If you enjoyed your first attempt, you could try altering the amount of sugar and the amount of lemon. We successfully made a much more Lemony flavoured version.

NOTE: We have tried this recipe and it works, however we cannot accept responsibility for damage etc should things go wrong. If you are worried by this then please don't try it.