

Ginger Beer Recipe

Ingredients:

Well-bruised root ginger	25g	1 $\frac{1}{4}$ oz
Sugar	500g	1 lb
Lemons	2	2
Cream of tartar	$\frac{1}{4}$ tsp	$\frac{1}{4}$ tsp
Water	4.5 litres	1 gallon
Yeast & nutrient		

Put into a large bowl or polythene bucket the sugar, the rinds (finely peeled) and the juice of the two lemons, and the well-bruised ginger.

Add the squeezed halves of the lemons to the water as it comes to the boil. When it reaches boiling point pour it over the ingredients in the bucket. Remove lemon halves, stir well and cover.

When tepid add the yeast, previously dissolved in a small amount of the warm liquid. Use a small bottle for this, dropping crumbled yeast in and shaking it to dissolve; leave it for half an hour or more before adding it to the liquor.

Lastly stir in the cream of tartar.

Cover and leave for 24 hours. Strain and bottle, tying down the corks. NEVER use screw stoppers or the bottles may burst.

Store in a cool place and drink fairly soon.

