

HAKANOA'S HOME-MADE PROBIOTIC GINGER BEER

GEAR:

- A jar & a clean cloth to hold 1 litre of 'bug'
- A lidded vessel fitted with a gas exchanger to hold 4 litres of ginger beer
- Enough plastic bottles with lids to hold 4 litres of ginger beer; 8 x 500ml, or 6 x 750ml, or 4 x 1000ml

INGREDIENTS:

- Fresh ginger root
- Sugar
- Dried powdered ginger (this is much hotter than fresh)
- Lemon Juice

Stage 1. Build up your bug to 1 litre **

- Add water to make 1 litre, then feed every day with 1 tablespoon each sugar & fresh ginger (chopped or grated).
- Keep the lid on but loosened, or cover with a clean cloth.
- When you are seeing little foam & bubbles moving around even though you haven't touched it, taste it.
- Run the liquid over the front of your tongue.
- Can you detect fizz? Has yesterday's sweetness been 'eaten up' and now it tastes a bit tart?
- When you are confident the answer is yes, your bug is ready to brew with.

Stage 2. Make a flavour base;

- Mix or cook together your ginger & sweetener & flavourings.
- You can experiment as much as you like with these.
- I recommend all flavourings for your primary ferment are cooked to make a more stable ferment.
- Raw ingredients contain enzymes that will make your ferment unpredictable.
- Use a strainer when adding your flavour base and your bug to the brewing vessel.

Basic recipe to make enough flavour base for 4 litres of ginger beer;

- 3 cups water
- 1 cup sugar
- 1/3 cup fresh ginger, grated
- 1 tbsp dried ginger
- 100mls lemon juice

Simmer together for 2 hours over a low heat.

Allow to cool, then strain through a fine sieve into your brewing vessel.

Or you can use 480mls Hakanoa Ginger Syrup, check hakanoa-handmade.co.nz to buy online.

Stage 3 - Primary fermentation;

- Clean and sterilize your brewing vessel
- Put the flavour base into your brewing vessel.
- Pour 90% of your bug into the brewing vessel **
- Top up your vessel (leaving at least 10% head room) with clean water to make 4.5 litres total volume.
- Cover the jar, let gas out all the time but stop most air getting in.
- Ideally use a gas exchanger - available from all brew-shops.
- Now taste it every day – and give it a jolly good stir - until it tastes pretty much how you want it to be but a bit flat.

** start Stage 1 again with the remaining 10% ready for next week's brew

Stage 4 - Bottling & Secondary ferment;

- Wash & sterilize your bottles.
- Use plastic soft drink bottles ideally, glass is simply not safe for home brewing.
- Add a little extra sugar to your brew just before bottling – to taste.
- Add enough to make it just a bit sweeter than you like it, because some of that sugar will get 'eaten' to make the bubbles.
- Add extra flavours here – If you are adding a tablespoon or less of your extra flavour to each bottle and drink within a week, then raw juices are fine, but if you want more intensity then it's better to cook and concentrate extra flavours before adding or you'll risk making explosive hooch.
- Fill each bottle leaving a little bit of head room. Leave sediment in the bottom of the brew vessel, it's better to chuck away the last half a litre of dregs. A tiny bit of sediment in the bottle is ok, but a lot of sediment will make your bottles explode.
- Put aside for at least 12 hours before trying.
- Once it tastes good – CHILL IT STRAIGHT AWAY.
- Drink it while it's good – between 5 and 15 days - or lose it. Eventually will become explosive and taste yuk.
- Be SUPER-CAREFUL when opening a bottle after secondary fermentation as pressure builds and the drink will be fizzy. Open the lid a little at a time to release excess pressure.
- Never point a bottle at your face (or at any other person) while opening.
- Never hand a bottle to a child to open.