

Home-Made Ginger Beer

Servings: ±7l

Prep Time: Overnight

Cook Time: 0

Ingredients

- 7L (28 cups) cold water
- 1kg white sugar
- 2g (1 tsp) ground ginger
- 5g (1 tsp) tartaric acid
- 5g (1 tsp) cream of tartar
- 85g (½ cup) raisins
- 1 x 10g packet instant dry yeast

Directions

1. Place all of the ingredients in an extra-large glass jar. Mix until well combined. Cover with a clean tea towel. Set aside to ferment overnight.
2. When ready to serve, pour the ginger beer through a chinois or a fine-mesh sieve into clean glass bottles. Keep refrigerated.

