

Home Made Ginger Beer

Servings: 4.5l

Prep Time: 15min + fermenting

Cook Time: 0



Ingredients

- 50g fresh ginger, peeled
- 500g (625ml) sugar
- 2 cinnamon sticks
- Rind and juice of one lemon
- 4.5l boiling water
- 25g cube fresh yeast
- 60g (100ml) raisins

Directions

1. Grate ginger finely
2. Place ginger, sugar, cinnamon and lemon rind in a bowl, pour boiling water over sugar mixture. Leave to cool until lukewarm
3. Mix yeast thoroughly with a little lukewarm ginger liquid
4. Add lemon juice to ginger liquid, stir in yeast
5. Cover bowl with cling wrap, leave to ferment overnight in a warm place
6. Strain liquid through a muslin cloth. Add raisins

To complete:

Bottle and seal, store in refrigerator. Server after 2 days