

Making Ginger Beer

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Notes

- Don't make notes, I will email you the slides.
- Be sure to vote for future subjects you want.
- Be sure I can read your email address so I can notify you when something of interest is coming up.

What is ginger beer?

- It is a water kefir
- Plus ginger

What is water kefir?

- The result of fermenting sugar
- In the presence of some minerals
- The minerals are critical to the health of the SCOBY

SCOBY??? Say what?

Symbiotic

Colony

Of

Bacteria and

Yeast

Aka Ginger Beer Plant (GBP)

Will just any water kefir SCOBY do?

Not to hear the partisans tell it...

Some partisans:

yemoos.com \$25US murky brown puffed rice

ginger-beer-plant.com \$29/2 oz small & round

Jim McDonald gingerbeerplant.net 16.50GBP

Like water kefir, like rice, clear, angular

SCOBY rogue's gallery



ginger-beer-plant.com



yemoos.com



Yemoos..com

What is the plan?

- Make ginger extract
- Get GBP
- Set up culture
- Ferment
- Bottle and age

Make Ginger Extract

- Blend ginger and minimum water
- Bring to boil, drain water in strainer
- Repeat 3-6 times or more
- Store in refrigerator

Get GBP

- Select vendor and order and wait

Set up culture

Follow vendor instructions

SF tap water is very pure, too pure for GBP

Use mineral water

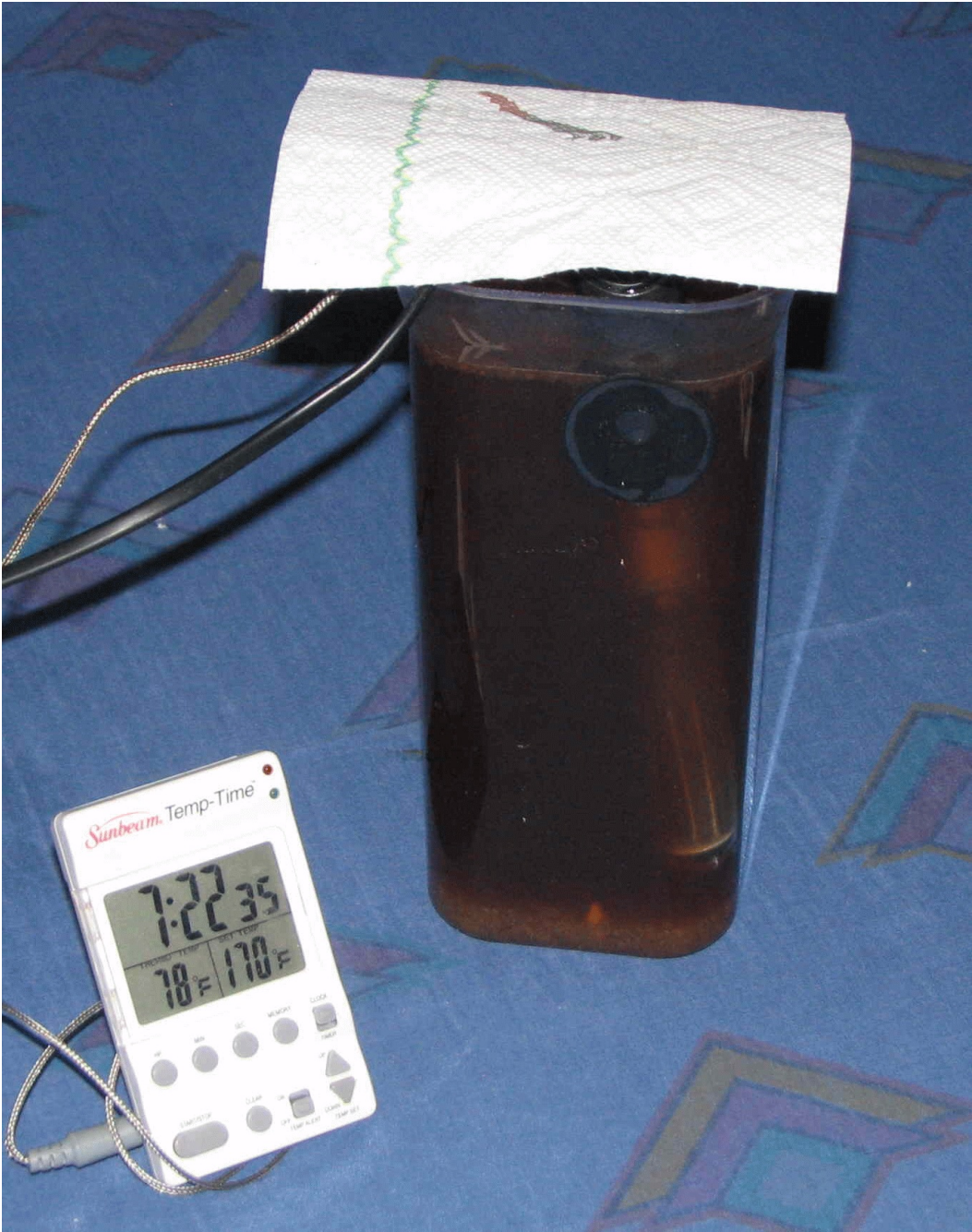
or make your own with dechlorinated tap
and epsom salt, KCl, CaCl₂

Add ½ cup cane sugar and
1 oz molasses per quart

Add pinch wheat gluten, 1T lemon juice, GBP

Ferment

- Incubate at room temperature till foaming stops
- You should taste every 2-3 days
- Add more sugar if you want more flavor
- When you have enough flavor, time to bottle



Bottle and Age

- Add final sugar dose, $\frac{1}{2}$ t/quart for carbonation
- Plus residual sweetening as desired
- Bottle in plastic, cap TIGHTLY
- Ferment until bottle rock hard
- Then refrigerate
- Keeps for weeks, even months

Questions?