

## Ginger Beer

### Ingredients

300g root ginger  
500g sugar  
1 lemon  
1/4 teaspoon cream of tartar ("weinstein")  
1 tablespoon (champagne) (solid or liquid) yeast  
4.5 ltrs of water  
60g sultanas

### Equipment

5 litre plastic jerry can  
airlock (with suitable cork for jerry can)  
clear plastic tube  
wide necked sieve  
normal sieve  
plastic coke bottles (do not use glass)

### Method

Sanitise all equipment (washing up liquid is generally anti-bacterial) and rinse well. Fill your biggest pot with water and boil. Peel lemon, avoiding the pith, and add it to the water. Squeeze the lemon and pour in the juice. Grate ginger (use a blender and don't peel the ginger) and add it. Add the cream of tartar. Add the sugar and reduce temperature. Simmer for 30 minutes. Add the sultanas. Pour it all into the jerry can and add cold to make it up to 4.5 litres. Wait for it to cool. Add the yeast and seal the jerry can and shake well. Replace the seal with the airlock. Wait 3-5 days for fermentation to start. Wait 7-10 days for fermentation to finish. Siphon the beer into the plastic bottles, keeping the end of the tube between the scum on the surface and the sediment at the bottom. Leave 5cm of air at the top of each bottle. Add 1/2 teaspoon of sugar to prime it (to make it fizzy) and seal the bottles. Wait until the bottles become pressurized. Drink!