

# Extract Recipe Kit Instructions



## DrSmurto's Ginga Ninga

### What's in the Kit:

- 2 x 1kg Dextrose Mono-hydrate -(Powder);
- 1 x 500g Lactose; and
- 1 x Lalvin - EC-1118 Yeast X 5G - Wine / Sparkling / Champagne / Cider Yeast



### Brew Specifications:

Volume	23 litres
IBU's	0
OG	1.037
FG	1.000
ABV	4.9% (5.5% if bottling)
Colour	0 EBC

*A spicy, flavoursome alcoholic ginger beer with some sweetness. If you prefer a dry ginger beer, omit the lactose.*

*Additional items required;*

*1kg fresh ginger, 3 lemons, 2 sticks cinnamon, 10 cloves (not garlic, the spice).*

### Instructions:

For beginner instructions on how to home brew, please check out our guide by [following this link](#).

#### 1. Cleaning and sanitising:

Clean and sanitise **all** brewing equipment that will come into contact with your beer (including fermenter, spoons, can openers, thermometers, air locks, etc.) with a quality no-rinse sanitiser, such as [StellarSan](#).

#### 2. Mini Boil:

Roughly chop the ginger and quarter the lemons. Dissolve the dextrose in a large pot with 4L of water and bring to the boil. Add the ginger, lemons, cinnamon sticks and cloves and boil for 30 minutes. Remove all the solid matter from the liquid or alternatively, pour it through a colander or sieve.

#### 3. Adding everything to the fermenter:

Take your hot boiled sugar and spice mixture and pour it slowly into your sanitised fermenter.

Top up your fermenter to the 23 litre mark on your fermenter with cold water. You want the liquid to be below 20°C by the time you get to 20 litres, so if it's too hot as you're approaching 20L, you might want to add some ice cubes.

**4. Pitching the yeast:**

Open your sachet of yeast with a sanitised pair of scissors. Sprinkle the contents of the sachet evenly over the beer. Put the sanitised lid on your full fermenter and wait 5-minutes for the yeast to rehydrate, then cover the airlock hole with your sanitised thumb and rock the fermenter back and forth vigorously to aerate it so the yeast has plenty of oxygen to work well. Put the air lock into your fermenter filled with a bit of sanitiser.

**5. Fermenting your beer:**

This step is arguably the most important to get great tasting finished beer. Place the fermenter in a part of the house that will ensure the fermenting beer stays between 16-20°C (any higher and you will start to get undesirable flavours; any lower and the yeast may go to sleep). In winter, this can be maintained with a [heat belt](#) and a [temperature controller](#). In Summer, you will need a small fridge (Gumtree has plenty for next to nothing) to put your fermenter in with a temperature controller attached.

**6. Keg/bottle your finished beer:**

Once your beer has finished fermenting, bottle or keg as usual. Please refer to our [detailed beginners guide](#) for tips on how to do this.