



INSTRUCTIONS TO BREW YOUR OWN
**GREAT-TASTING
& REFRESHING**

ALCOHOLIC

GINGER BEER

at home

CONTENTS

EQUIPMENT

- 30 L Fermenter Bucket with Airlock, Grommet, Tap and Thermometer Strip
- Bottles
- Hydrometer
- Brewing Spoon
- Brew Bottler
- Cleaner Sachet
- 2 x No Rinse Sanitiser Sachets

INGREDIENTS

- Buderim Ginger Beer Kit
- The additional fermentable for your kit (dextrose)
- Carbonation Drops



BREWING ESSENTIALS

Before you get started, make sure you read through the instructions and these essentials carefully to set you up for a successful first brew.



KEEP THINGS CLEAN

Make sure all equipment is thoroughly cleaned and sanitised following the instructions on the included cleaner/sanitiser. Issues with a brew often stem from infections due to poor cleaning and sanitising.



SET UP

Make sure you set up your fermenter in an area outside of direct sunlight where you can maintain the appropriate ambient temperature to keep the brew happy. Yeast needs the right temperature to do its job.



RECORD

Take notes along the way. You can use the notes section on the back of these instructions to do so.

Enjoy the process

DON'T STRESS IF YOU HIT SOME BUMPS ALONG THE WAY – EVEN THE MOST SEASONED BREWERS DO AND IT IS A PART OF THE LEARNING PROCESS.

Buderim Ginger

SET UP & PREP

- Set up your fermenter by screwing the tap into the drilled hole at the bottom. **Make sure it is screwed in tightly and in the off position.**

Tip: Check for leaks by filling with water just above the tap line before getting started.

- Stick the thermometer strip lengthways onto the side of the fermenter **just above the 5 L mark.**
- To make it easier, mix one sachet of **No Rinse Sanitiser** in the fermenter following the instructions on the pack. Toss in the mixing spoon and airlock and fit the lid.
- Run some sanitiser through the tap before discarding.

Tip: To keep everything clean, place the lid sanitised-side up and rest the airlock and spoon on this while not in use. Hold onto some of the sanitiser solution to fill your airlock with when mixing up your brew, as well as for re-sanitising any equipment as needed.



MIX UP YOUR GINGER BEER

1. Grab your Ginger Beer kit and read through the instructions included on the side of the Box.
2. Add 3 L of boiling water to your fermenter followed by the 1 kg of dextrose and stir to dissolve. Next, add the Ginger Beer pouch contents and stir thoroughly to mix.
3. Top up the fermenter with cold water to 20 L.
4. Take a sample of the brew and measure the specific gravity (SG) with the hydrometer. To do this, refer to the instructions MEASURING SPECIFIC GRAVITY (SG) USING A HYDROMETER on the last page of these instructions.
5. Ensure the temperature of the brew is below 30°C, then sprinkle the yeast and nutrient sachet onto the surface of the brew and stir.
6. Place the lid on the fermenter, ensuring it is closed tightly. Half fill the airlock 'U' with previously boiled water or leftover sanitiser solution. Place the airlock into the grommet in the lid.
7. Leave to ferment for 5-7 days at around 25°C. During this time, it is important to monitor the fermentation temperature. Lower temperatures extend fermentation time.
8. Once the fermentation period is over and the airlock stops bubbling, it's time to take another SG reading with the hydrometer. Make sure it reads at or below 1.002 for two consecutive days before moving onto bottling.

BOTTLING YOUR BREW

Important

Do not bottle until fermentation is complete and the FG reading is the same for 2 consecutive days.

As you are using brand new bottles, you only need to sanitise them. If reusing bottles at your next brew **they need to be cleaned and sanitised prior.**

SANITISING

1. Prepare the sanitising solution with water in a sink or bucket (refer to instructions on the sanitiser sachet).
2. Place the bottle caps and brew bottler attachment into the solution.
3. Half fill the bottles, cover the top and shake them to ensure that the solution makes contact with all surfaces.
4. **Do not** rinse the bottles, caps or brew bottler with water – instead, upend the bottles and place everything on a clean and sanitised surface to drip dry.

BOTTLING & PRIMING

1. Attach the brew bottler onto the tap.
2. Turn the tap on (the lock valve on the end of the brew bottler will prevent the ginger beer from spilling out).
3. Stick the brew bottler into the bottle until it is pressing against the bottom. This will open the valve, allowing the bottle to fill.
4. Allow to fill until you have approximately 3cm of head space then release, then remove the bottle.
5. Repeat until all bottles are filled.
6. To carbonate your brew, place 2 carbonation drops into each 750 mL bottle. Secure the bottles with the caps.



STORAGE AND MATURING

Store your bottles upright for at least 2 weeks between 22-30°C to carbonate, before moving them to a cool, dark place to clear for a further 7 days. Your ginger beer will be ready to drink as soon as it is clear, but for a smoother drop, leave it somewhere cool and dark for an additional 2 weeks. Serve chilled.

CLEANING

It's time to clean your gear so it's prepped for your next brew. Mix the Cold Water Cleaner Sachet as per the pack instructions, give all equipment a good scrub, then rinse, dry, and store it until your next session.



Buderim Ginger

MEASURING SPECIFIC GRAVITY (SG) USING A HYDROMETER

Specific gravity (SG) measurements are important in homebrewing and allow us to track fermentation and to assess when it is complete. Once fermentation is complete, the SG will remain unchanged.

To take an SG reading:

- Pour a small sample of your ginger beer into the trial tube and float the hydrometer in the tube.
- Spin the hydrometer between your thumb and finger to remove any bubbles attached to the glass of the hydrometer that could distort the reading.
- Take the reading where the liquid meets on the hydrometer. Keep a record of this number.
- Discard the sample – do not pour it back into the fermenter.

The alcohol volume (ABV) of your ginger beer can also be determined by taking SG readings. To calculate the ABV, you'll need to take two SG readings – one at the start of fermentation (original gravity [OG]), and one at the end (final gravity [FG]).

Your ABV should be very close to the figure indicated on your kit, however you can also enter your OG and FG into an online calculator for an exact result.



NOTES

Brew Date: _____

Starting Gravity (SG): _____

Optimal Temperature: 25°C

Expected Final Gravity (FG): 1.002

Actual Final Gravity (FG): _____

Bottling Date: _____

Tasting Notes:

Notes: May include date of additions, if applicable, questions, observations, etc.

*Buderim
Ginger*

Great ginger beer begins right here

  /buderimginger

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