

How to Make Alcoholic Ginger Beer at Home

Bootleg Botanicals homemade Ginger Beer ingredients can be brewed to be alcoholic or non-alcoholic depending on your preference.

The following instructions will produce an alcoholic Ginger Beer. Your brews final ABV will depend on the time and temperature the Ginger wort is kept at during fermentation. Each yeast will yield a different finished alcohol proof however, the Safale US-50 provided in all Bootleg Botanicals Ginger Beer making kits can produce a finished brew ranging from 0-10% ABV.

If you would like a non-alcoholic Ginger Beer, please follow the instructions on the next tab.

Step 1: Bring 17 cups of filtered water to a boil in your clean 5-1/2 quart + pot. Once boiling, reduce the heat to a simmer.

Step 2: Pour all of the contents from the Ginger Beer Spice bag into the boiling water and stir to help dissolve the sugar. Partially cover the pot with a lid to allow steam to escape and prevent overflowing.

Step 3: Allow your brew to boil for 60 minutes, stirring occasionally.

After 60 minutes, you will have successfully created wort, the un-fermented liquid that will turn into your amazing batch of homemade Ginger Beer.

Follow the instructions under the Cooling and Fermentation tabs...