

# Translations:Boissons fermentées - Sodas maison/16/en

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1. Fill a big jar with 50 cl of water.
2. Add 100-150 gr of sugar and 40-50 gr (3 big spoons) of thinly sliced or diced ginger.
3. Don't close the lid completely to let out the fermentation gases ; 2-3 times a day, close it and shake it vigorously, then re-open it a bit.
4. Place it in a warm spot (south-facing window-sill, radiator, near the fireplace). Heat is important to start the fermentation.
5. After 24h, add 1 coffee spoon of sugar, 1 big spoon of ginger and 1 big spoon of water. Stir. Repeat every 24h for 4-5 days.
6. When the brewage is opaque and bubbly on the surface, it's ready. It may be used right away or kept in the fridge.
7. Nurture the ginger once or twice a month with 1 coffee spoon of sugar and some ginger to keep it alive. To reactivate it, put it back in a warm spot and feed it everyday as indicated above until it's opaque and bubbly again.
8. When used, replace the amount you've taken with the same amount of water and ginger.