

# Translations:Boissons fermentées - Sodas maison/25/en

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1. Fill a pot with water, ginger and lemon juice and sugar. Bring to boil until the sugar is dissolved.
2. Remove from heat and decant in a 1.5 l jar. Let cool at room temperature.
3. Add the ginger bug (don't forget to put back as much water as you took in the ginger bug, with a pinch of sugar).
4. Close hermetically and let ferment for 2-5 depending on the room temperature.
5. Filter and put in a bottle (a glass bottle with joint and metal lid or a plastic soda bottle).
6. Use within 2-3 days if kept at room temperature or under 2 weeks if kept in the fridge.