

Translations:Boissons fermentées - Sodas maison/31/en

1. Let the mixture ferment 3-5 days depending on room temperature. Stir everyday with a wooden stick.
2. When effervescent, filter and decant in a glass bottle or a soda plastic bottle.
3. Leave 1-2 days before drinking to let the sugar rate decrease.
4. Drink within 2-3 days. After a while, it turns into vinegar. If your drink is too vinegary, add sugar. If too sweet, wait a few days still or add ginger to extend the transformation.