

Mrs Grieve's Dandelion 'Stout'

Original source: rosenlake.net (original recipe from Mrs Grieves, 1931)

If applicable, recipe adapted to Imperial measurements as well as for availability of ingredients in South Africa

NB: Makes 8 litres

Ingredients:

- 4 litres water for boiling
- 4 litres water, boiled & allowed to cool
- 900g sugar
- ½ packet SAF 04

Spices &/or Herbs:

- 60g dried dandelion herb (ie. leaves & aerial parts)
- 60g dried nettle (stinging nettle)
- 30g dried yellow dock
- 2 tablespoons powdered ginger

Brewing Instructions:

- Boil dandelion, nettle & yellow dock in the water for 15 minutes.
- While hot, strain the liquid onto the sugar, over the top of which is sprinkled the powdered ginger.
- Leave until lukewarm, then add cooled plain water to bring the quantity up to 8 litres (the temperature of this mix must not be above 24°C).
- Dissolve the yeast in a little of the liquid and stir into the bulk.
- Allow to ferment for 24 hours
- Skim and bottle.
- Will be ready to drink in a day or two.

Recipe from: www.BrewingWithSpicesAndHerbs.co.za 