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| --- | --- | --- | --- | --- | --- |
| **Date:**  | **10/12/18** | **Product:** | **Root beer** | **Batch Size:**  | **6 bottles** |
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| * **Ingredients:** 10 cups water, 1.5 tsp. Ginger root, 3 tbsp. Sassafras root bark, 2 tablespoons Sarsaparilla root, 1 Star anise, 2 drops Wintergreen oil, 2 tablespoon Birch bark, 2 tablespoon Wild Cherry tree bark, 1.5 teaspoon Juniper berries, 2 Cinnamon stick, 1tbsp Molasses blackstrap, 1- 3/4 cup unrefined cane sugar.
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| **Bottling Date:** |  | **Finished Alcohol- Proof:** | **Bottle type:** |
| **Label:** |  |
| **Date opened:** |  | **Observations:** |  |
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| **Process: Add 10 cups Water to a pot and bring to a simmer add all ingredients except Wintergreen. Cover pot simmer on low for 1 hr. Remove lid and allow to cool for a bit. Then add no more than 3 drops of wintergreen oil stir fast and well (before you use the wintergreen oil research it online there is some controversy about it) but we like it ( if you can find fresh wintergreen leaves even better )…. then add to bottles (equal amounts to each bottle) leaving 1 to 2 inches of air space in each bottle. When they reach room temperature add a pinch of yeast close the bottle and shake. Place on a shelf at room temperature out of the sun, wait three days and try a bottle. If the carbonation is good put in refrigerator. If not give it a day or two more. Make sure not to shake before opening and open over a sink as they really get carbonated and can overflow.** |

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| **Sugar Type:** | **Cane** | **Amount:** | **1.5 cups** |
| **Sugar Type:** |  | **Amount:** |  |
| **H2O Added:** |  | **Nutrient:** |  |
| **Yeast:** | **Champagne or Bread**  |
| **Start Date:** |  | **Start pH:** |  | **Start S.G.:** |  |
| **1st Rack date:**  |  | **SG:** |  | **PH:** |  |
| **2nd Rack date:** |  | **SG:** |  | **PH:** |  |
| **Wood Type**  |  | **Date:**  | **Amount and Container:** |
| **Initial Tasting:**  |
| Taste: Dry Off-dry Semi-dry Medium Semi-sweet Sweet Smooth Harsh |
| Finish/After Taste |
| **Final S.G:** |  | **PH:** |  |