

# Real Home Made Root Beer

(Approximately 1.5 to 10% Alcohol - See Note)

## 1 Gallon in Ounces

12	Ounces	molasses
40	Ounces	boiling water
0.2	Ounces	sarsaparilla root
0.2	Ounces	bruised sassafras bark
0.2	Ounces	birch bark
0.5	Ounces	yeast
top off	Ounces	enough water for 1 gallon volume

## Directions

1) Mix yeast with luke warm water and dissolve. Let stand in a warm place until needed.

2) Add molasses to boiling water and let stand for 3 hours.

3) Add yeast and enough water to come to desired batch size.

4) Ferment at 70 degrees for about 12 hours then transfer to secondary fermentor.

5) Bottle and maintain 70 degrees until carbonation is completed.

**NOTE:** The longer the soda ferments before bottling the higher the alcohol level up to 10%. Not topping off bottle will allow for continued fermentation.

**NOTE 2:** A 1/2 inch sized piece of vanilla bean goes great in this recipe!

<http://www.deejayssmokepit.net>