

Brew Your Own Malt Vinegar



A Timeless Tradition

Makes: 1.2 litres in approximately 4 weeks

Ingredients:

- 300 ml Deacon's Malt Vinegar (live bacteria)
- 820 ml of your favourite beer (4.8%)
- 40 ml vodka (40%) — optional *(to raise ABV to 6.5%)

Tools:

- 2-litre jar
- Rubber band (large enough to fit tightly around jar mouth)
- Paper towel
- Stirrer

Instructions:

Prepare the Jar:

1. Clean thoroughly with hot water.
2. Combine all ingredients at room temperature.
3. Stir vigorously for 1 minute to mix well.

Cover the Jar:

1. Secure a paper towel over the jar opening with a rubber band.
2. Allows oxygen in and keeps flies out.

Store in a Warm Environment:

1. Place in a spot away from direct sunlight.
2. Keep temperature between 20-30°C (68-86°F).

Label the Jar:

1. Write the start date for tracking.

Let the Magic Happen!

Rest undisturbed for about 4 weeks. A jelly-like “mother of vinegar” will form on the surface. Do not shake or disturb. If the mother sinks, remove it — another will form.

Harvest & Reuse:

After 4 weeks, taste for a sharp, tangy flavour (~4% acidity). Remove 300 ml of vinegar and the mother. Return the vinegar, seed and mother to a small jar, filling as much as possible. The vinegar seed can last indefinitely — perfect for your next batch!

The Endless Supply!

This method provides a continual source of homemade Deacon's Tasmanian Malt Vinegar. For the best flavour, store bottles for a few months to mature. Enjoy a delicious, unique condiment for your favourite dishes!

For more info and recipes, scan the QR code



Our Story

www.tasmanianmaltvinegar.com.au