



OK, I got this Kombucha Kit... Now what do I do?

It's as easy as 1,2,3 - just Brew, Blend, Bottle. We will bring you through this three step process that creates wonderful, delicious, probiotic, life changing kombucha. So hold on to your SCOBYs and lets get brewing.

HALF-GALLON STARTER RECIPE:

- 1 Kombucha SCOBY
- 1 Cup of Starter Tea (pre-fermented Kombucha)
- ½ Cup of Cane Sugar
- 4 Tea Bags (1 Tbsp loose) of Black or Green Tea
- 6 Cups of Water (well, spring, or distilled)

WHAT YOU'LL ALSO NEED:

- Brewing Vessel – glass jars, porcelain, oak barrel, or food grade plastic*
- Muslin Cloth Cover
- Elastic Bands
- Wooden Spoon
- Funnel
- Measuring Cups

Clean all brew equipment before use with warm soapy water. Just use regular soap, nothing anti-microbial, as you don't want to harm your live cultures.

*Always be sure to brew in vessels that are slightly larger than the batch recipe calls for. After adding all of your sweet tea, SCOBYs, and starter liquid things can tend to overflow a bit more than expected. So when in doubt always go bigger. The extra space won't harm your batch.

What is a SCOBY and how does it make kombucha?

SCOBY is an acronym that stands for Symbiotic Culture Of Bacteria and Yeast, and it's the culture you use to ferment your sweet tea. They are often described as mushroom or pancake looking things. You may also know it by some other names such as 'The Mother'. Whatever the name, the cultures are the same. It is the essential ingredient for brewing kombucha tea, a naturally effervescent beverage packed full of probiotics and vitamins that your body will thank you for. It's easy and fun to do, and tastes delicious. Just follow our instructions below and remember these 3 simple steps:

BREW + BLEND + BOTTLE

STANDARD RECIPE:

Now that your SCOBY and you are now acquainted it's time to start brewing! After brewing a half-gallon you can scale the recipe up if you like to make larger yields. See modified recipes:

For a Gallon Batch:

- 1 Kombucha SCOBY
- 1 Cup Starter Liquid
- 1 Cup Cane Sugar
- 6 Tea Bags (2 Tbsp loose)
- 3 Quarts of Water (12 Cups)

For a 2 Gallon Batch:

- 1 Large/Mature Kombucha SCOBY*
- 2 Cups of Starter Liquid
- 8 Cups of Cane Sugar
- 8-10 Tea bags (3 Tbsp loose)
- 6 Quarts of Water (24 Cups)

INSTRUCTIONS FOR HALF GALLON RECIPE:

BREW - Time to make that Sweet Tea!

1. Bring at least one quart of water to a boil.
2. Once water begins to boil, turn off heat and steep tea for 10 minutes, once steeped remove tea bags or leaves.
3. Add cane sugar and stir until fully dissolved.
4. Mix in the remaining water the recipe calls for along with the sweet tea in your brew vessel, and makes sure the water is cool so it brings down the temperature of the tea. You want to make sure the tea is at least below body temperature (below 100°F). Use your finger to test.
5. Once the tea has cooled down to lukewarm, gently add your SCOBY to the batch with clean hands, and pour your starter tea over the top.
6. Place muslin cloth over top of the brew vessel and secure with twine or a rubber band. Then store kombucha tea in a warm location out of direct sunlight (ideally 75 - 85°F) and be sure to blow it a kiss.

8. Leave your tea undisturbed for at least 5 days; generally the batch is complete around 7 to 21 days depending on the size of your brew and temperature. (You'll notice that this time a new SCOBY has formed on the surface. This is normal, and a sign of success. You can use this to make more batches, share it with a friend, or toss it to the chickens.)

9. After 5 days it's okay to taste test your brew. We recommend taking a straw and gently placing it in your tea and giving it a sip. Taste each day until it reaches your desired flavor. Once it's fermented to your liking, it's time to blend and bottle.... But before you start blending - be sure to set aside your SCOBYs along with enough plain kombucha tea (starter tea). You'll need these ingredients to start the next batch.*

*Be sure to scoop your starter tea from the top of your batch of 'buch'. You want to avoid using kombucha from the bottom as a starter for your next batch because it's richer in yeast rather than good bacteria.

BLEND - Add your favorite flavors!

If you prefer to flavor your kombucha tea, have fun and experiment with limitless flavor options. Simply take the remainder of your kombucha tea and blend it with fruit juice, or add fruit slices, spices, and/or herbs for flavor! You can also blend different ingredients in each bottle of 'buch' if you want to really experiment. Just line up your bottles, pour in your kombucha, add your ingredients and start bottling.

There is no wrong way to do this, but as a starting point we recommend doing a 80/20 blend (80% kombucha, and 20% fruit juice); see how you like it and adjust from there. The

creative possibilities are endless, so get your fermentation creation on!

Just like it plain and don't want to blend? No problem, just go straight to bottling.

BOTTLE

After blending your ingredients, it's time to bottle that 'buch'! Once your brew is mixed, pour your kombucha in individual glass airtight containers. Be sure to leave about 1'' of headspace from the top of the jar or bottle. Then store in the fridge and enjoy!*

If you want to make your kombucha effervescent like champagne, you can continue the fermentation process by leaving your bottled kombucha at room temperature for 2 days and then refrigerate.**

After each BOTTLE phase be sure and repeat BREW phase to keep your kombucha SCOBY alive and kicking.

* A little fermentation pro-tip: Mason-jars, glass growlers, swing tops, and recycled kombucha bottles are great for bottling Kombucha at home.

**Fermentation pro-tip # 2: You can gauge the pressure of the second fermentation/bottling process by filling up at least one plastic bottle up with kombucha. Give the plastic bottle a squeeze to check the pressure. If the bottle is firm and bloated - you have a pressurized carbonated kombucha tea! When doing this always remember to leave at least 1'' of headspace in the bottle, and never leave bottles out for more than 2 days as contents can explode under pressure and be a safety hazard. Always use caution while opening the bottles too. Open them

over the sink or outside and be sure to put pressure down on the cap when opening. Treat opening it like you would a bottle of champagne.

NOW FERMENT, EXPERIMENT, AND HAVE FUN!

Now that we've told you what to do, you can do this! You don't need to bust out the beakers, lab coat, and the science goggles. Just follow our directions, have fun, and don't be scared to experiment. If for whatever reason your first batch does not turn out the way you hoped it would, that's ok, it's all part of the learning curve. Just grab your ingredients and start again until you achieve the batch you desire. AS long as you keep experimenting, treat every batch like an art more than a science, and stay optimistic you'll be making delicious 'buch' in no time. Before you know it, you'll be the go to kombucha brew master of your community.