



HOW TO BREW KOMBUCHA

Supplies Needed:

- 1 gal glass jar
- Coffee filter
- Rubberband
- Small pot
- 1 cup of sugar
- 8 tea bags or 2 TBSP loose leaf tea (black, green, or blend)
- Reusable mesh bag for steeping tea
- Scoby culture with starter liquid
- Adhesive thermometer
- pH strips
- Bottles capable of withstanding carbonation (flip-top E.Z. cap bottles work very well for this application)

BREWING INSTRUCTIONS

1. Bring two cups of water to boil and remove from heat
2. Put tea in mesh bag and steep for 5-10 minutes, and remove
3. Add sugar and stir until dissolved
4. Place adhesive thermometer on glass jar
5. Pour into clean one gallon jar
6. Add 10-12 cups of cold water (leave about 3 inches of headspace)
7. Check temperature. If it is above 80 degrees, wait for it to cool before proceeding to the next step.
8. Add Scoby culture along with starter liquid to the jar
9. Check pH level with test papers. If 4.0 or below, do not add anything. If above 4.0, slowly add distilled white vinegar until you reach 4.0 or below.
10. Use rubber band to secure coffee filter to the top of jar
11. Place the jar in a warm spot, out of direct sunlight. (75-85 degrees is ideal. Lower temperatures will result in longer brewing time).
12. Begin tasting your brew after 7-10 days. Your brew is ready when it is slightly sweet with a kick of tartness.
13. When you achieve your desired level of tartness your brew is ready to bottle as is, or you can add fruit or other flavoring at this point.
14. Once bottled, leave at room temperature for a few days. Open a bottle, and check the level of carbonation. Once desired carbonation level is achieved, move bottles to the refrigerator until ready to drink.