

# Larry's Kombucha Brew

Larry's Kombucha Brew Amazon List

## Kombucha & Jun Brewing Instructions

Jun rhymes with fun and is the same as kombucha,  
but with green tea and honey rather than black tea and sugar.

Feel free to use similar items to those on Larry's Kombucha Amazon List

See following pages for lists of needed items

1. Replace the SCOBY lid with a coffee filter and rubber band **ASAP**.  
The SCOBY must breathe and collect air for about 24 hours.

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2. Boil 1 gallon of water and ten tea bags to make tea.
3. While tea is hot, add 1 Cup of sweetener sugar/honey/syrup.
4. Let sweetened tea completely cool to room temperature.  
**Do not let the tea sit any longer than it needs to cool.**
5. Pour the tea into 1 Gallon Glass Beverage Dispenser.  
Place SCOBY on top of tea, and if SCOBY sinks, it's OK. See page 2.
7. Place a coffee filter over the top of your 1 Gallon Glass Beverage Dispenser and place a rubber band to secure the coffee filter like a lid.  
**Do not place anything over the coffee filter and make sure the rubber band has sealed the coffee filter around the jar.**
8. Let your brew sit for about two or three weeks.  
Taste your brew, and when you can taste a slight tartness and no sweetness, then your brew is ready for the next step.

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9. Use the spout of your 1 Gallon Glass Beverage Dispenser to fill both of your half-gallon Glass Pitchers.
10. Add flavor and seal the pitchers with the lids and let sit at room temperature for three to ten days.
11. Add flavor if you like and refrigerate with the lid on the pitchers.
12. Enjoy a good-gut-bug producing drink.

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**Search the WWW for videos and more information on brewing kombucha.**

### **If the SCOBY Sinks**

What can happen is that the SCOBY does not have as much oxygen as if it were on the surface. Lack of oxygen in the SCOBY might cause a slight slow in fermentation. A slower fermentation is not a problem and may produce a better quality of fermented kombucha, with higher levels of nutrients, and the health-giving organic acids notorious in kombucha.

### **When Brew is Ready**

Taste your brew after it has fermented for two weeks, taste it, and keep tasting it until it has a nice tart bite. You can keep tasting it until it is as tart as you like. We ferment ours for six weeks and sometimes longer.

When the brew is tart, use the spout to pour it into the half-gallon pitchers, don't let the SCOBY get down to the spout. Add flavoring, seal the pitchers with the lids, and let the pitchers sit outside the refrigerator for two to 15 days. Taste the brew periodically to check for tartness and carbonation. An excellent brew will be tart with some carbonation, but carbonation is difficult to attain, and the brew is still delicious and nutritious without the carbonation.

### **Starting a New Brew**

When it is time to separate your gallon into two pitchers, you will first prepare a new batch of sweetened tea and have it at room temperature. Have a big bowl ready to pour the SCOBY into after you drain the gallon into two pitchers. Clean the gallon jug (we use purified water to clean our jugs.) Pour the fresh batch of tea into the clean gallon jug and repeat the process.

**We may try brewing with fruit as the only sweetener, we will keep you posted.**  
[How to Brew Kombucha with Fruit Juice Instead of Tea \(Fruitbucha, a fruitier flavored Kombucha\)](#)

# Larry's Kombucha Brew

## Larry's Kombucha Brew Amazon List

### What You Need for Black Tea Organic Sugar Kombucha



[1 Gallon Glass Drink & Beverage Dispenser](#)



[2 half-gallon Glass Pitchers with Lid and Spout](#)



[Organics Black Tea](#)



[Organic Granulated Cane Sugar](#)



[Natural Brown Large Unbleached Coffee Filter](#)



[Business Source Rubber Bands](#)

Optional Flavoring (These are some that we use, choose anything you like)



[Pink Dragon Fruit Powder](#)



[Organic Mango Powder](#)



[Gundry MD Vital Reds](#)

# Larry's Kombucha Brew

## Larry's Kombucha Brew Amazon List

What You Need for Green Tea Organic Honey Jun (Jun rhymes with fun)



[1 Gallon Glass Drink & Beverage Dispenser](#)



[2 Glass Pitchers with Lid and Spout](#)



[Organic Green Tea](#)



[Pure All Natural Unfiltered & Unpasteurized Honey](#)



[Natural Brown Large Unbleached Coffee Filter](#)



[Business Source Rubber Bands](#)

Optional Flavoring (These are some that we use, choose anything you like)



[Pink Dragon Fruit Powder](#)



[Organic Mango Powder](#)



[Gundry MD Vital Reds](#)

# Larry's Kombucha Brew

## Larry's Kombucha Brew Amazon List

What You Need for Green Tea Organic Maple Syrup Jun (rhymes with fun)



[1 Gallon Glass Drink & Beverage Dispenser](#)



[2 Glass Pitchers with Lid and Spout](#)



[Organic Green Tea](#)



[Organic Pure 100% Grade A Dark Maple Syrup](#)



[Natural Brown Large Unbleached Coffee Filter](#)



[Business Source Rubber Bands](#)

Optional Flavoring (These are some that we use, choose anything you like)



[Pink Dragon Fruit Powder](#)



[Organic Mango Powder](#)



[Gundry MD Vital Reds](#)