

How to Make Bokashi

Household - Bokashi

Bokashi is mostly used in the food waste fermentation buckets we sell, called Bokashi Buckets. Below we give you a recipe to make **EM•1® Bokashi** yourself. If you choose not to make it, you can purchase it from on the link above. It takes about 10-15 minutes from start to finish to make a 50# bag of EM•1® Bokashi.

Wheat bran or rice bran can be purchased at any grain/feed supply. A 50 pound bag of wheat bran usually costs between \$10 and \$15 (plus tax). The molasses we use can be purchased at a feed store or in any grocery store in the baking section (near the sugars). Molasses are pretty inexpensive and usually come in a 4 or 5 gallon bucket at a feed store and in quarts or gallons at a grocery store. You are looking for Blackstrap, cane, or feed molasses.

Recipe for 50 pounds of Bokashi:

Materials:

1. 50 lbs wheat bran or rice bran
2. 1 cup Waste Treatment or EM•1® Microbial Inoculant
3. 1 cup molasses
4. 3-5 gallons clean water
5. large black plastic garbage bag or airtight container
6. Something to mix the materials in or on

Procedure:

1. Mix one gallon of the water with the molasses to dissolve the molasses. Mix in the EM•1®.
2. Mix the liquid thoroughly into the bran
3. Squeeze some of the bran into a ball. If it holds shape and no extra liquid comes out, it is the correct moisture. Put into bag or container. If it is too dry, add more water and mix.
4. If using the bag, tie the bag tightly, squeezing out excess air. If using a container, press down mixture and cover container tightly.
5. Place mixture somewhere warm and out of the way. Let it ferment for a minimum of two weeks. Longer is fine.
6. When fermentation is complete, you may notice some white mold on/in the bokashi. This is good. Black or green mold means some air got into the container or it was too moist and is undesirable. You can use the material as is, or dry for long-term storage.
7. Keep airtight during storage, whether dry or wet.