

KOMBUCHA – 2 GALLONS



Day 1: Starting a Batch

- 1) Boil 8 cups of water, add 10 black tea bags (4 heaping tablespoons or 4 family size) and steep for 20 minutes.
- 2) Pour tea into a 2-gallon, glass jug and stir to dissolve 1 cup of sugar while hot.
- 3) Add 8 cups of water (or water to fill jug to 3-inches below opening) and let cool to under 75°F.
- 4) Add scoby (at least one pellicle) with 1-2 cups of the tea you made (your starter).
- 5) Cover the top of the jar with a clean dish cloth and tight rubber band. Let sit for 7 to 10 days. Monitoring to keep temperature between 65-80°F.

Day 6 or 7: Bottling

- 1) Gently remove the scoby (pellicle) and put in a clean jar with 1 - 1 ½ cups of the tea. This is the starter for your next batch.
- 2) Add flavors of choice to each bottle fitted with flip-on lids.
- 3) Fill each bottle with flavorings then tea, leaving room at the top for additional fermentation (about 2 inches).
- 4) Close the bottle and leave at room temperature for 8-10 days.

Day 8 to 10: Burping

- 1) For the next 3 days, burp each bottle to release gas and avoid explosion. Do this in the sink—with your hand over the top of the bottle—to avoid overspray!
- 2) Continue to let it sit at room temperature until desired flavor and carbonation. After the last burp on day 10, refrigerate bottles and drink daily.
- 3) For more flavor and bubbles, you can leave it on the counter for another day or two.

Flavor ideas: (per 1 liter bottle)

- 1 small green tea bag, sprig of rosemary, 2 Tbsp. honey
- 1 Tbsp. grated ginger, packed, 1 tsp. dry lemon basil, 1-2 Tbsp. honey
- ½ cup fruit juice

Tips:

Do not move container around when brewing! Do not place near potted plants. Place container away from steam, odors, drafts, and direct sunlight. Cover needs to be tightly woven, can double it to be dustproof.