

# How to Brew Your Own Kombucha

The Process- Please Watch the [VIDEO](#) for Detailed Instructions

## For your first ferment

- Brew enough tea for 1 gallon and add 3/4 – 1 cup of sugar.
- Fill your clean jar about 3/4 of the way full with tea and filtered water.
- Add your SCOBY and at least a cup of starter tea. If there is still room in the jar, top with more filtered water to reach the neck of the jar, leaving some head space.
- Cover the jar with a coffee filter and place it in a cabinet or pantry for 10-14 days.

## For your second ferment

- Remove SCOBY and 1-2 cups of kombucha tea from your jar and place them in a bowl (this will be used to start another first ferment process).
- Place fruit of your choice into your kombucha bottles (I use 2 tbs of blueberries).
- Fill bottles with kombucha tea all the way to the neck of the bottles.
- Tightly cap each bottle.
- Place bottles in a pantry or cabinet for 3 days.
- Now your kombucha is ready to drink. Store in the refrigerator until ready to consume.