

## Guide to Bokashi Composting

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Thank you for starting your Bokashi journey with Wiggly Wigglers! By choosing to ferment/compost your kitchen waste with Wiggly's LIVE Bokashi Bran, you're not just reducing waste; you're transforming it into a nutrient-rich soil conditioner that benefits your garden, the soil, and the planet.

Here's a simple guide to get you started, and remember, there's plenty more support online. Just scan the QR code for additional help or go to [wigglywigglers.co.uk/pages/bokashi-support](http://wigglywigglers.co.uk/pages/bokashi-support)

### Getting Started

Thank You for Choosing Bokashi: We're really delighted to have you start your composting journey, contributing positively to soil health and reducing kitchen waste.

- **Efficient & Clean:** No more pests; just a straightforward, sealed system that transforms your scraps into nutrient-rich compost for your garden.
- **Enhance Your Soil:** Turn your kitchen waste into a valuable resource, enriching your soil with vital nutrients and micro-organisms.
- **Reduce Your Carbon Footprint:** By composting at home, you're directly reducing the carbon emissions linked to waste transport and landfill methane production. A simple act with a direct impact.
- **Take Charge of Your Waste:** Embrace the responsibility of managing your waste sustainably. It's a practical way to contribute to a greener planet and reduce landfill.

By choosing Bokashi, you're not just disposing of waste; you're transforming it into something beneficial for your garden and the environment. It's a smart, impactful choice that echoes the ethos of living more sustainably. Let us Ferment!

### Setting Up Your Bokashi Composting System

To get a continuous flow of fermentation and to deal with all your food waste you need a Bokashi Kit which includes 2 buckets. Whether you have two purpose-made Bokashi buckets or are repurposing existing containers, the setup is straightforward:

#### For Purpose-Made Bokashi Buckets:

Get your buckets set up. Unpack your kit, fit your tap and sump and secure the lid to ensure an airtight environment.

#### Using Existing Buckets:

Ensure your buckets are clean and have tight-fitting lids. If it's not airtight, consider using a strong, sealed bag inside the bucket to maintain an anaerobic condition.

It's an advantage to have a tap or sump to drain the liquid but it's not essential. Your LIVE Bokashi Bran ferments anaerobically whether or not the liquid is separated.

#### Location and Support:

Place your Bokashi system in a location that's convenient yet away from heat and sunlight, Choose a spot away from direct heat and sunlight. A porch, or garage or utility room or kitchen will work well. Your Bokashi Buckets can be set up outside, but the fermentation works faster when the units are sheltered and as near to room temperature as practical.

For guidance tailored to your setup, including tips for those repurposing containers, visit [wigglywigglers.co.uk/pages/bokashi-support](http://wigglywigglers.co.uk/pages/bokashi-support).

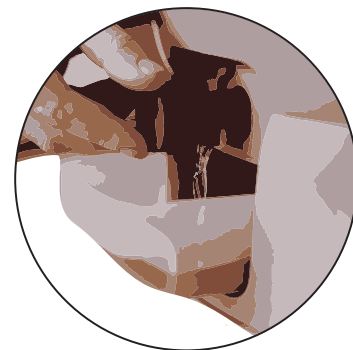
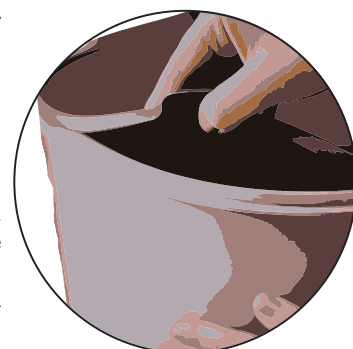
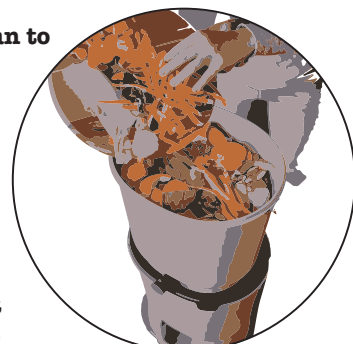
### What to Compost/Ferment with LIVE Bokashi Bran

**Will Ferment Well:** Vegetable Peelings, Plate Waste (including fish/meat) Cooked food scraps, tea leaves, coffee grounds, fruit skins.

**Do Not Compost:** Glass, plastic, metal, or large bones and liquids.

### Using Your LIVE Bokashi Bran to ferment your Kitchen Waste

1. **Start with a layer of LIVE Bokashi Bran.** Add a good handful or about 2 tablespoons of LIVE Bokashi Bran into your first Bokashi Bucket.
2. **Add Waste:** Chop your waste if practical and add a layer at a time (I add a caddy full at a time for ease of use which is about an inch full).
3. **Add LIVE Bokashi Bran:** Sprinkle a layer over your waste (around 2 tablespoons is enough).
4. **Compact:** Press it down with a tamper, your hands or a potato masher to compact it and get as much air out as possible
5. **Seal Tightly:** Replace the lid to create an airtight environment.
6. **Continue Layering:** Add waste and LIVE Bokashi Bran in layers, compacting each layer and adding app 2 tablespoons (or a good handful) of LIVE Bokashi Bran for every 2-3cm (1 inch) of food waste.
7. **Drain Bokashi Juice Regularly:** If you have a tap drain your Bokashi liquid and use it diluted as plant feed or to maintain and clean drains.
8. **Fill and Wait:** Once full, start the same process in Bucket Number 2 and leave the first bucket undisturbed for two weeks to ferment.
9. **Repeat and swap the Buckets:** Use your second bin to continue composting while the first batch ferments and once the second bucket is full empty the first and swap the buckets to allow the second one to ferment whilst you fill the first.



NOTE: You will notice a real vinegar/cidery smell which is normal when you remove the lid. There will probably be a white mould forming - this is also a really good sign that the fermentation is taking place.

## Making BEST use of your finished Fermented Bokashi Compost

Transform your garden and composting routine with your two-week-old Bokashi compost. Despite its unchanged appearance—similar to how pickled onions still look like onions—the science behind its transformation is what makes it a complete game-changer for your soil:

- **Microbial Magic:** LIVE Bokashi bran introduces beneficial microorganisms to your waste, kick-starting a fermentation process that breaks down the organic matter into simpler, more accessible nutrients.
- **Acidic Environment:** This process lowers the pH, creating an acidic setting that speeds up decomposition and wards off pathogens.
- **Nutrient-Rich Soil:** When added to the soil or compost, these pre-digested nutrients are readily available to plants, boosting growth and soil health.
- **Ecosystem Boost:** Introducing Bokashi Fermentation/Compost improves microbial diversity in the soil, leading to better structure, fertility, and overall garden resilience.

In essence, Bokashi composting turns your kitchen scraps into a superfood for your garden, enriching the soil and promoting a vibrant ecosystem below the surface.

### Here's how to use it effectively:

- **Mix with Garden Soil:** Dig your fermented compost directly garden soil. This introduces beneficial microbes, speeding up decomposition and enriching the soil. Wait a couple of weeks before planting new seedlings to allow the compost to neutralize.
- **Add it to Your Compost Heap:** Adding your Bokashi Fermentation/Compost to your compost heap, especially in systems like the Green Johanna, injects a microbial boost that breaks down organic material faster and creates a richer compost. \*This method makes Bokashi so easy to deal with at all times of the year as well.
- **Wormery Integration:** Feed your worms with Bokashi compost. It's pre-digested, making it easier for worms to process and enhancing the quality of your worm castings.
- **Soil Factory Method:** Combine your Bokashi Fermentation/Compost with soil in a container to create a nutrient-rich mix. After a few weeks, this becomes an excellent amendment for potted plants or garden beds.

Using Bokashi compost is a straightforward way to enhance soil fertility and improve your composting process. It's a sustainable choice that benefits your garden and the environment.

Remember, Bokashi composting is an easy and impactful way to manage kitchen waste. Should you encounter any problems or need advice, our support page has all the information you need. Let's make a positive impact together!

### For more help and advice pop on over to our Bokashi Support Page

[wigglywiggers.co.uk/pages/bokashi-support](http://wigglywiggers.co.uk/pages/bokashi-support) or scan this QR code



### Maintenance and Troubleshooting: Keeping Things Running Smoothly

Even with the simplest systems, a little upkeep ensures everything works perfectly. Here's how you can maintain your Bokashi composting setup with positivity and ease:

#### Regular Cleaning:

Simply rinse your bin with water after each cycle and let it dry. This keeps your system fresh and ready for the next batch.

#### Troubleshooting Made Easy:

**Odours and Unusual Growth:** If you notice any really foul smells or black fungus (white mould is very positive), it's a quick fix! Here's what to check:

- **Seal Integrity:** Ensure the bin lid is tightly sealed to maintain an anaerobic environment.
- **Bokashi Bran Quantity:** Use enough Bokashi bran to cover each layer of waste thoroughly.
- **Proper Drainage:** Regularly drain the Bokashi tea to prevent excess moisture.
- **Storage Conditions:** Keep your bin in a cool, shaded place to avoid overheating.

By following these straightforward steps, you'll keep your Bokashi composting system in tip-top shape, ensuring it continues to transform your kitchen waste into garden gold efficiently.

Remember, every sprinkle of LIVE Bokashi Bran is a step toward better soil health and a more fertile planet. If you have any questions or require further assistance, our dedicated support page is here to help

[wigglywiggers.co.uk/pages/bokashi-support](http://wigglywiggers.co.uk/pages/bokashi-support). Together, let's make composting an effortless part of our daily lives, nurturing the planet one Bokashi Bucket at a time.



Get in Touch

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