

**Wiggly  
Wigglers**  
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# COMPOSTING WITH WIGGLY BOKASHI

PUTTING BENEFICIAL MICRO-ORGANISMS TO WORK



## INSTRUCTIONS & GUIDE

# COMPOSTING WITH BOKASHI ACTIVE BRAN IS AN AMAZINGLY EFFICIENT METHOD OF TURNING KITCHEN WASTE INTO A NUTRIENT RICH SOIL CONDITIONER.

Bokashi acts in a different way from conventional composting: after a couple of weeks under the influence of the Bokashi Bran, your waste will have 'pickled'. It might not look composted but, if you add it to a conventional composter or dig it into your garden, it will break down amazingly quickly. Even better, you will be releasing lots of beneficial micro-organisms into your garden where they will help to promote your soil's health and fertility.



## OUR VALUE PACK CONTAINS

- 2 waste buckets
- 1kg Bokashi bran
- 2 x drainage tap
- 2 x lids
- 2 x strainers
- A scoop
- A compressing utensil
- A draining cup
- & this guide!



Composting with Bokashi brings one big benefit when composting indoors, for example in the kitchen: the housing is sealed up air-tight so that vermin are completely locked out.

Choose a site for your Bokashi Composter, most people use their's indoors. It is quite safe to keep the Composter in the kitchen, that's the most convenient location after all, but keep it away from radiators and direct sunlight.

## **USING A BOKASHI COMPOSTER IS REALLY EASY, IT WILL SOON BECOME SECOND NATURE, BUT FOR YOUR FIRST FEW COMPOSTING CYCLES YOU CAN FOLLOW THE STEP BY STEP GUIDE BELOW:**

- 1** Start composting by adding waste into the bottom of the bin. Make sure that it covers the base evenly. You always want to add waste in layers.
- 2** Sprinkle a layer of Bokashi Active Bran over the whole surface of the waste.  
**PRESS DOWN TO COMPACT THE WASTE.**  
The aim is to exclude as much air as possible. You want to get lots of waste into each bin: to this end you should chop up chunky waste (cabbage stalks for instance) into smaller pieces.
- 3** **REPLACE THE LID TIGHTLY**  
Seal the lid down each time you add waste and Bokashi. The lid can make an airtight seal, so push gently down on the centre of the lid then clip round the whole rim. As with compacting the waste the aim is to keep air out as much as possible so that the beneficial micro-organisms can work efficiently.
- 4** Keep adding waste in layers. Every time a layer gets to be 30–40mm thick cover the surface of the waste with a sprinkling of Bokashi Active Bran; one or two handfuls is a good amount to use. if in doubt add more Bokashi not less.
- 5** Drain the Bokashi Juice regularly. You should use Bokashi Juice as soon as you collect it as it does not store well. Dilute with 30 parts water and use it as a wonderful feed for your plants, or simply pour it down the drain! Bokashi Juice is full of beneficial beneficial microorganisms and will help keep drains and septic tanks clean and free from harmful bacteria.
- 6** Keep adding waste and Bokashi until the housing is full to overflowing. Then add one last sprinkling of Active Bran and replace the lid for the last time.  
**LEAVE IT UNDISTURBED FOR TWO WEEKS**  
Set this bin aside to let the beneficial micro-organisms get to work. You will need to leave it sealed and undisturbed for 2 weeks. However you should keep draining off any excess Bokashi Juice.  
Start composting your second batch in your other bin. After two weeks the waste pickling in the first bin will be ready and that bin ready to start on your third batch.

## **USING YOUR BOKASHI COMPOST IN THE GARDEN**

After the Composter has been completely filled, the beneficial micro-organisms in the Bokashi take around two weeks to work their magic. After a fortnight has passed you can add the contents of your Bokashi Composter to a conventional compost heap or bury it directly in the ground. Beware if burying however, Bokashi treated waste is a powerful compost— it may be too strong for some new planting. The best course of action is to dig the compost into a bed, mixing well with the existing soil, then leave it for two or three weeks before adding plants to the bed.

Burying Bokashi Compost in the ground is an excellent way of promoting soil health, indeed the whole principle of beneficial micro-organisms was conceived of by Professor Higa as a way of returning goodness to soils that had been overworked and treated with artificial fertilisers. Fresh Bokashi Compost has a low pH (ie it is acidic) but it will neutralise (pH close to 7) after 7–10 days when mixed with soil.

# TROUBLESHOOTING GUIDE

## WHAT CAN GO WRONG?

Not a lot. The Bokashi fermentation process is extremely simple, however if you notice that a particular load of waste is rotting (smelling foul) instead of fermenting (smelling of pickles) it is a sign that something has indeed gone wrong. There are four possible reasons for this:

- 1.** The lid has not been replaced tightly after adding the waste. The beneficial micro-organisms in the Bokashi Bran work at their best in anaerobic conditions (ie when there is no oxygen about), if the lid is left open—even just a crack—air can get into the composter and stop the beneficial micro-organisms from working properly. So squash down fresh waste to squeeze the air out and always seal the lid down tight.
- 2.** Not enough Bokashi Active Bran has been added. Every 30–40mm deep layer of waste needs a sprinkling of Bokashi Bran over its whole surface. For best performance, always try to add a little extra Bokashi when composting high protein waste such as fish and meat scraps.
- 3.** The Bokashi Juice has not been drained sufficiently frequently. Drain often, but remember always to close the tap after use.

The tap too makes an air tight seal and prevents air from getting in and spoiling the fermentation process.

- 4.** The Bokashi Composting system has been kept in an extremely warm spot, such as by a sunny window where the sun can shine directly on to the housing. Waste is rotting not fermenting and some action is needed (see above).

## WHAT SHOULD I DO WITH A FAILED LOAD?

If a particular load has rotted instead of fermented (see above) you should dig a hole somewhere in the garden (choose a spot that's away from plants if possible) and bury the failed batch mixed in with some soil and two or three handfuls of Bokashi. Back fill the hole with soil.

## I HAVE FUNGUS GROWING IN MY BOKASHI COMPASTER, IS THIS A PROBLEM?

That depends on the colour of the fungus! Patches of white, fluffy fungus is a good indicator that the fermentation process has worked really well, so congratulations. However a growth of black or dark green coloured fungi denotes that the waste is rotting not fermenting and some action is needed (see above).

## WILL COMPOST WELL

Cooked Food Scraps, Tea Leaves, Coffee  
Grounds and Vegetable Peelings

## DO NOT COMPOST

Liquids such as Milk or Juice  
Glass, Plastic, Metal or Bones

## ANY MORE QUESTIONS?

If there are any other queries you have about Bokashi Composting please don't hesitate to, drop us an email to [WIGGLY@WIGGLYWIGGLERS.CO.UK](mailto:WIGGLY@WIGGLYWIGGLERS.CO.UK), find our wiggly blog at [WIGGLYWIGGLERS.CO.UK/BLOG](http://WIGGLYWIGGLERS.CO.UK/BLOG), send us a message on Facebook at [FACEBOOK.COM/WIGGLYWIGGLERS](https://FACEBOOK.COM/WIGGLYWIGGLERS), or give our Office Wigglelets a call on **01981 500391**.