

TESTING KOMBUCHA PH LEVELS

A DROP IN PH IS A GOOD INDICATOR THAT THE BACTERIA AND YEAST ARE AT WORK. WE RECOMMEND A TARGET PH OF APPROXIMATELY 3.6 FOR YOUR FINISHED KOMBUCHA.

- 1 Dip test strip into test solution for 1-2 seconds
- 2 After 10-15 seconds, compare with below color scale. Do not let test strip dry before comparing.
 - Kombucha pH should be 3.6 or lower.



2.8



3.2



3.6



4.0



4.4

TIPS & TRICKS FOR SUCCESS

- Temperature is important for your SCOBY to thrive. Always keep your SCOBY between 68°F and 85°F. Any lower, it will take much longer to culture. Any higher, harmful bacteria will start to grow.
- SCOBY is yeast and bacteria that makes up kombucha in solid form. It normally floats in the liquid and looks like a jellyfish. A formation of a SCOBY in your kombucha is a good sign that fermentation is active!
- If you are wanting to add some carbonation to the kombucha, place your finished kombucha in a sealed bottle and leave it for 3 days at room temperature.



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Want to learn more about fermentation?
Check out our website below for tips and tricks to becoming a fermentation pro!

WWW.ENDLESSFERMENTS.COM

endless FRESH KOMBUCHA



IMPORTANT:

*MAKE SURE TO REFRIGERATE YOUR STARTER IMMEDIATELY UPON RECEIPT, AND FEED IT WITHIN 24 HOURS. YOU MAY NOTICE A SHARP, ASTRINGENT ODOR - THIS IS NORMAL. IT JUST NEEDS TO BE FED AFTER ITS JOURNEY.

DIFFICULTY

BEGINNER

BATCHES

ENDLESS

TIME NEEDED

7-30 DAYS

YIELD

ENDLESS

EQUIPMENT NEEDED

- 1 x Mesh Strainer
- 1 x Thermometer
- 1 x Package of Butter Muslin
- 1 Quart Glass Jar
- Rubber Band

INGREDIENTS NEEDED

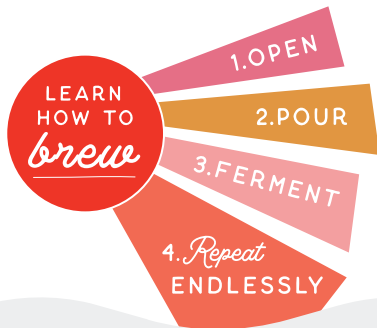
- 1 x *Endless* Kombucha SCOBY starter
- tea bags or loose leaf tea
- White or Organic Cane Sugar
- Water free of Chlorine and Fluoride, such as filtered or spring water

REFRESHING YOUR KOMBUCHA

- 1 In a glass jar or plastic container, prepare tea by combining hot water and sugar. Add the tea and steep at least 10 minutes.
- 2 Cool the mixture to room temperature (72-85°F). Remove the tea bags or completely strain the leaves from the liquid.
- 3 Add the entire package of live SCOBY with 4 ounces of starter tea to your freshly brewed, cooled sweet tea.
 - Taste every 2-3 days until your kombucha reaches your desired taste. A SCOBY should start to form during this time.
 - The longer kombucha ferments, the less sweet and more tangy it will taste.
- 4 Cover with a butter muslin cloth and secure with a rubber band. Allow mixture to sit undisturbed at 68-85F, out of direct sunlight for 7 to 30 days.
- 5 Pour Kombucha off the top of the jar for consuming, retain SCOBY and enough Kombucha from the bottom of the jar to use as starter for the next batch.

MAINTAINING YOUR KOMBUCHA

- 1 Repeat steps 1-3 to have continuous batches of kombucha. Add the SCOBY that formed during your first batch and 8oz. of your finished kombucha.



BATCH RATIOS

ONCE YOU HAVE BREWED YOUR FIRST BATCH, USE THE CHART BELOW FOR SUBSEQUENT BATCHES OF KOMBUCHA.

BATCH SIZE	batch one	regular batches	
	QUART	1/2 GALLON	GALLON*
HOT WATER <small>Cups</small>	2-3	6-7	13-14
SUGAR <small>Cups</small>	1/4	1/2	1
LOOSE TEA <small>tsp.</small>	1 1/2	3	6
TEA FROM <small>Cups</small> PREVIOUS BATCHES	1/4	1	2

*FOR GALLON-SIZED BATCHES, WE RECOMMENDING BREWING 2-3 SMALLER BATCHES FIRST