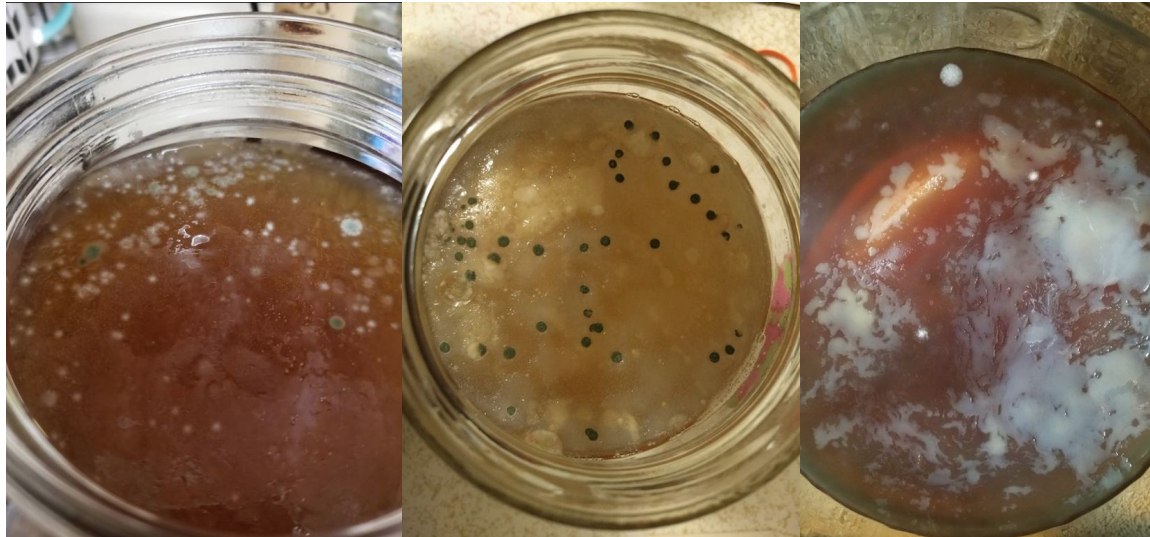


## NORMAL SCOBY OR MOLD?

### MOLD

Mold grows on top of the scoby and is always fuzzy or furry-like. Mold can be black, blue or white in color. If you encounter mold on your kombucha, dispose the whole batch including all scobies in the jar and start over with a fresh scoby and starter liquid from scoby hotel. Make sure to wash the jar thoroughly after mold contamination.



### NORMAL SCOBY

Scoby transforms greatly in different growth phases. Sometimes the surface has craters like the moon while other times it is uniform and smooth. If you don't see any fuzzy or furry growth on the top of the scoby, then it's most likely growing normally. Brown strings floating underneath the scoby are dead yeast cells - that's completely ok. Especially in the beginning of fermentation scoby can form as small rafts slowly covering the whole surface of the vessel. Wait patiently for a few days to see how scoby develops.

Sometimes carbon dioxide bubbles get trapped inside the scoby looking like white blobs. Note that these are inside the scoby and don't have a fuzzy surface.

