

*It's Alive!*

START THESE STEPS AS SOON AS YOU RECEIVE YOUR CAN

STEPS

YOU'LL NEED:

- Endless Kombucha Can
- Large Jar
- Sugar
- Tea



1. BREW YOUR TEA: COMBINE 2 CUPS (16 OZ.) HOT WATER WITH 1 TBSP (16 G) TEA LEAVES. BREW FOR 10 MINUTES THEN STRAIN OUT THE TEA LEAVES.
2. DISSOLVE  $\frac{1}{2}$  CUP OF SUGAR (120 G) INTO 4 CUPS (32 OZ.) OF WATER. COMBINE WITH YOUR TEA IN A BIG JAR AND LET COOL TO ROOM TEMPERATURE.
3. ADD YOUR ENTIRE CAN (8 OZ.) OF ENDLESS KOMBUCHA TO THE JAR AND COVER WITH A BREATHABLE CLOTH. BREW FOR 7-14 DAYS AT ROOM TEMPERATURE, TASTING EVERY 2-3 DAYS UNTIL YOUR KOMBUCHA REACHES YOUR DESIRED TASTE. A SCOBY (SEE BACK) SHOULD START TO FORM DURING THE FERMENTATION PROCESS.

\*Once your kombucha is ready, strain out the scoby and keep for future batches (See Page 2).  
Drink your kombucha or bottle it to make your own bubbles!

# *kombucha tips, tricks, and terms...*

## THE SCOBY

All Kombucha starts with a SCOBY (Symbiotic Culture of Bacteria and Yeast).

A SCOBY is just the yeast and bacteria that makes up kombucha in solid form. It normally floats in the liquid and looks like a jellyfish. The formation of a SCOBY in your kombucha is a good sign that fermentation is active. Make sure you keep your SCOBY so you can brew batch after batch!

## JUST HOW YOU LIKE IT

Your brew should ferment at room temperature (between 68 - 85 °F). The warmer the temperature, the shorter the fermentation (and vice versa).

Taste your brew after five days, until you've reached your desired flavor. The longer the 'booch ferments, the more sour it will start to taste. Once you've got your finished kombucha be sure to store it in the refrigerator to stop the fermentation process.

## ADD SOME SPARKLE

Your finished kombucha becomes bubbly if you put it in a sealed bottle and leave it for around 3 days at room temperature.

## YOUR NEXT BATCH

For future batches of kombucha, repeat the same steps 1-3, adding the SCOBY that formed during your first batch and 8 oz. of your finished kombucha in place of the can in step 3.