



KOMBUCHA BREWING INSTRUCTIONS

TIME TO BREW SOME GOOD!

THIS KIT CONTAINS



3L BREWING JAR



ORGANIC KOMBUCHA
MOTHER CULTURE &
STARTER LIQUID



ORGANIC CANE SUGAR



ORGANIC SIGNATURE
KOMMUNITY BREW
TEA BLEND



CLOTH COVER



TERMOMETER STRIP



pH TESTING STRIPS



REUSABLE TEA POUCH



RUBBER BAND



MEDIUM POT



MEASURING JUG AND SPOON



2.5L FILTERED WATER



KOMBUCHA STORAGE BOTTLES



20 MINUTES OF TIME

MAKING YOUR BREW



1. Start by preparing your equipment. Sanitise all surfaces and thoroughly clean your brewing jar and all utensils. Ensure you use hot water and no trace of detergent remains on any utensils or the jar. Detergent and contaminants can damage the health of your culture.



2. In a medium pot bring 500ml of filtered water to a boil. Once boiling, remove from the heat.



3. Add the prepared Organic Signature Kommunity Brew Tea Blend by submerging the already prepared pouch into hot water. Allow the tea to steep for 8 to 10 minutes. Give the tea pouch a 'dunk' or stir at 4 to 5 minutes.



4. While tea is steeping, fill the brewing jar with 2 litres of filtered water. The cooler the better.



5. Remove the tea pouch from the hot water and add the entire contents of the Organic Cane Sugar Pouch. Stir until the sugar is dissolved.

Remember the cotton tea pouch is reusable and the tea leaves are compostable. Just give the pouch a hand wash and leave to dry.



6. Carefully add the hot tea and sugar mixture to the cold water in the brewing jar by pouring it in. Your 3 litre brewing jar will now contain 2.5 litres of liquid.



7. Stick the thermometer strip vertically on the side of the jar so that the top of the strip sits at your 2.5L volume and ensure the temperature reads between 20 – 30°C before moving on to the next step.



8. When the brewing jar is between 20 and 30°C, add the entire contents of the Organic Kombucha Mother Culture (SCOBY) and Starter Liquid packet into the jar. Stir gently.



9. Check the pH of your brew. While this is optional, it helps ensure your ferment is acidic enough to prevent unwanted yeasts or moulds entering your brew. Using one of the pH strips provided, dip the end into your Kombucha, remove and match the colour to the colours on the pH card. *If the pH is not below 5 as per your testing strip instructions. Please go to www.kommunitybrew.com/kits/pH to find out what to do.*



10. Give your brew one final gentle stir then secure the cloth cover over the jar with the elastic band. We recommend writing the date on your jar to keep track of your fermentation time.



KOMBUCHA

BREWING INSTRUCTIONS

WHAT NOW?



Congratulations, you have just brewed your first batch of kombucha! Now wait while it ferments and creates gut loving good bacteria.



11. Place the jar in a warm (20–28°C), well ventilated place away from direct sunlight and other ferments or compost. Allow to ferment for 7–21 days.



12. Every one to two days check the thermometer strip to ensure the fermentation temperature is sitting between 20–28°C; if the temperature is too low it will take longer to ferment, if it is too warm the SCOBY will be harmed. *For advanced brewing you can purchase a 30watt Heat Belt and Thermostat via our website.*



13. After 7 days, start tasting your brew! If it is too sweet for you let it ferment a little longer. We recommend not drinking from the jar or double-dipping to stop contamination as this can agitate your new SCOBY forming on the top of your brew. Use the tap to pour 10 to 20mls for tasting. When you are happy with how your kombucha tastes, it is ready!



14. With a very clean hand remove your SCOBY/S. Place it in a clean jar or bowl and add 300 to 450mls (more is better) of kombucha liquid. Set this aside for your next batch.



15. Pour the remainder of your finished kombucha into your final storage bottles and keep chilled until served.



16. Ready to brew again and wondering which SCOBY to use? The old one or the new one? You can use both! We recommend using anywhere between 1–2 cultures in your brews at a time. A culture is ready to be retired after 10–15 brews, or if it turns really dark brown and shows signs of being fragile.



Oftentimes, your old and new culture will form into one large culture. This is fine too, just make sure to keep it less than 3cm thick.



17. You can also flavour your Kombucha with herbal teas and cold-pressed juices. Visit our website www.kommunitybrew.com/kits/flavour-recipes

To learn more about storing your SCOBY for future use or about shelf-life and how your ferments age once bottled visit www.kommunitybrew.com/kits/faq