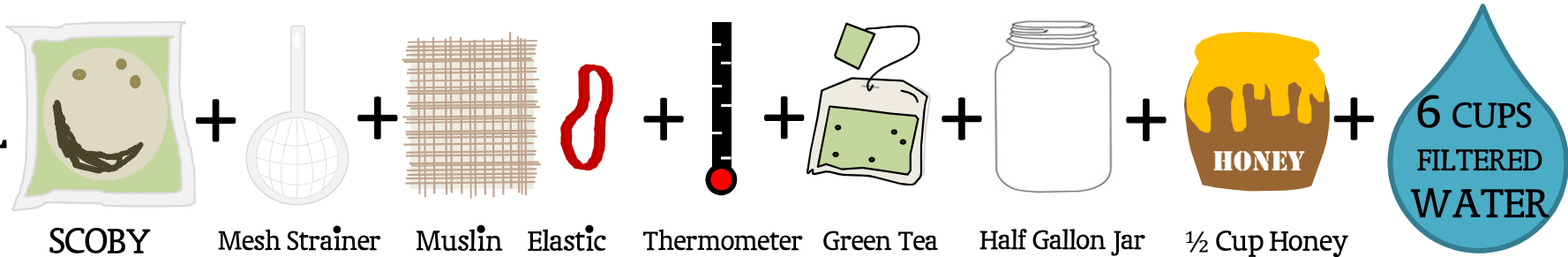


# DIY JUN TEA

## BREW YOUR own KIT

Having Trouble?  
Please send us a  
note on our website.  
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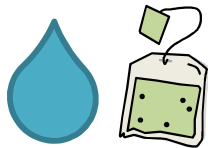
### WHAT YOU WILL NEED



The Kombucha SCOBY is Alive and stored in a starter brew with sugar. It is best used within 7-10 days. Keep in the refrigerator for best life.



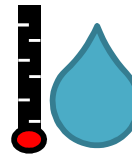
1. Clean and  
sanitize **Jar** and  
work area with  
hot soapy water,  
Air Dry



2. Boil 3-4 cups  
of **Water**, pour  
into jar and  
add **tea**. Steep  
for 10 minutes



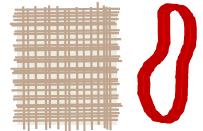
3. Remove **Tea**,  
add in ½ Cup of  
**Honey**, and stir  
constantly until  
dissolved



4. Pour in  
remaining 1-2  
cups of cold  
**water**, and stand  
until 20-26°



5. Transfer  
**SCOBY** Mother  
and Starter to  
Cooled Sweet  
**Tea** in Jar



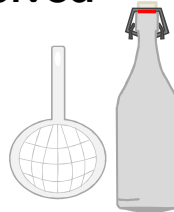
6. Cover **Jar**  
with **Muslin**  
Cloth and  
**Elastic Band**



7. Place covered  
**jar** in a cabinet,  
pantry out of  
direct sunlight



8. Allow to sit  
undisturbed at 20-  
26° for **5-7 days**. A  
**Daughter SCOBY**  
will grow on top!



9. Pour Jun Tea through  
**strainer**, leaving 1 cup  
of Jun Tea and **SCOBY**  
in Jar. Pour into **Soda**  
**Bottle** for Drinking!

10. **OPTIONAL**: Add 10 frozen or fresh berries  
to **soda bottle** with Jun Tea and allow to sit  
for 48 hours before drinking. Leave berries in  
the bottle place in refrigerator

11. As Jun Tea rests in **Soda Bottle** the  
Kombucha will become fizzy like soda.  
Place **Soda Bottle** in the refrigerator  
after 48 hours and open with caution

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