



How to use a fermenting airlock

1

Watch this YouTube intro video (3.5 mins):
<https://www.youtube.com/watch?v=kM-rZ0shnsgE>

2

Ensure that the silicone (o-ring) seal is in place on the inside of your fermentation lid. This seal stops oxygen from seeping into your jar from underneath the lid.

3

As you push your airlock into the hole in your lid, support the silicone grommet from underneath the lid. This will keep the grommet in place and ensure that your airlock device does not break. Ensure that you do not push the airlock too hard into the grommet as it may break your airlock.

4

Fill your airlock device half way with water as per the instructions in the YouTube video. Although their lid is a slightly different design, the method is similar.

5

Fill your jar with vegetables and salty water (as per your recipe). Allow 3-4 cm of head space between the brine and top of your jar. Use your glass weight to push the vegetables underneath the brine. A large cabbage leaf can be used to keep little floating pieces under the brine.

5

TIP: The most important thing to remember, when fermenting, is to keep your vegetables under the brine. This stops harmful bacteria and mould from forming.

6

Replace the water in your airlock as necessary. Refill to half way mark.