

DIY Kombucha

Brew Baby

- 3 ½ quarts water with 2 tbsp tea + 1 cup sugar
- Brew, cool and strain out tea

Get Friendly

- 2 cups starter kombucha + tea + scoby
- Mix starter with tea, jar, slide in scoby & seal her up!

Ferment

- 6-10 days

Go to Flavor Town

- Remove 2 cups for future batches
- Strain remainder, add juices or flavorings

Get Bubbly

- Ferment again for 1 - 3 days until it carbonates

Fridge Time

- Enjoy your hard work within 1 month