



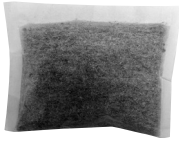
# EverBru Kombucha™

## RAINFOREST RECIPE KIT

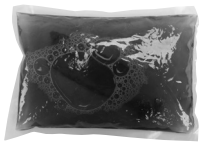
### INVENTORY



Sugar Blend



Loose-leaf Tea



SCOBY sealed in plastic  
*Symbiotic Culture of  
Bacteria & Yeast*



Can of Fast Pitch®  
Organic Barley Wort

### ALSO REQUIRED, BUT NOT INCLUDED

- Cooking pot large enough to boil 1 quart of water
- Fermenting Jar
- Tea Ball or other means of steeping loose leaf tea
- Spoon for stirring
- Scissors
- 1 Tbsp Measuring Spoon
- 1 Cup Measuring Cup
- 1 gallon of clean quality water  
*We recommend either filtered or bottled water for best results*

*Our EverBru Kombucha™ Starter Kit features much of the required equipment for making Kombucha.*

### INSTRUCTIONS FOR 1 GALLON OF KOMBUCHA

This kit includes enough ingredients for 1 gallon of delicious Kombucha.

**STEP 1** Measure 1-2 tbsp of the loose leaf tea and add that to the tea steeping ball. How much you use will depend on the strength of tea you prefer.

**STEP 2** Add 1 quart of water to your cooking pot and bring to a boil. When a boil is reached, turn off the burner.

**STEP 3** Place the tea ball into the water and allow the tea to steep for 5-10 minutes. Once complete, remove the tea ball from the cooking pot.

**STEP 4** Measure out 1/2 cup of the provided sugar. Gently add this to the hot tea solution and stir until dissolved. Then pour in the can of Fast Pitch® Organic Barley Wort. Stir.

**STEP 5** Cover the sweet tea mixture and let cool.

**STEP 6** While the sweet tea is cooling, add the remaining 3 quarts of water to the fermenting jar.

**STEP 7** Once the sweet tea has cooled to room temperature, mix this into the fermenting jar. You should now have 1 gallon of tea in the fermenter.

**STEP 8** If needed, cut open the plastic pouch containing the SCOBY and the starter liquid. Pour all of the liquid AND the SCOBY into the fermenter and sweet tea.

**TIP** If reusing another full grown SCOBY from a previous batch, simply save the included SCOBY as a back-up. It can be stored at room temperature for quite some time.

**STEP 9** Kombucha fermentation requires an exchange of oxygen and CO<sub>2</sub>. Instead of using a hard lid, we will cover the fermentor with clean cotton cloth or butter muslin. This allows the fermentation to take place, while also keeping out pests, such as fruit flies. Secure the cloth in place with a rubber band.

**STEP 10** Place the fermenter in a warm location. Anywhere between 72° - 80° F is ideal. Allow the fermenter to sit undisturbed for 7 days. Do not expose it to direct sunlight.

**STEP 11** You will see the SCOBY grow to cover the surface of the liquid. This is normal and indicates healthy growth of the culture. The yeast and bacteria are busy converting the sugar into finished kombucha.

**STEP 12** After 7 days, sample your kombucha. This can be done with a straw, a turkey baster, or even with a clean measuring cup or spoon. If the tea tastes too sweet, allow the kombucha to ferment longer. The flavor should have some tartness to it, but the balance between sweet and tart is a matter of personal taste.

**STEP 13** Once the kombucha reaches the flavor you prefer, transfer the tea to another vessel, such as a pitcher. Leave roughly 1 quart of kombucha in the fermenter with the SCOBY. This liquid will keep the SCOBY alive and act as the starter liquid for your next batch.

**TIP:** Have another quart of sweet tea and additional water ready to start your next batch so it can ferment while you drink the first batch.

**STEP 14** You can choose to drink your kombucha as-is or bottle it. The choice is yours. Bottling your Kombucha unlocks the opportunity to get creative with flavoring and carbonation. We recommend screw top or swing-top style bottles. Keep in mind that Kombucha will continue to ferment slowly in the bottle. Residual sugars will ferment and create carbonation. It only takes 2 - 4 days for the bottles to carbonate at room temperature. You must then refrigerate ALL of your bottles to prevent them from getting too carbonated. Over-carbonated bottles can explode, so be sure to refrigerate them after no more than 4 days.

## PRO TIPS

**TIP** As long as it is kept in a sufficient supply of starter liquid, your SCOBY will last for many future batches.