

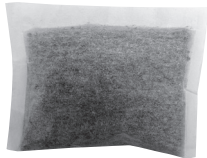


EverBru Kombucha™ REFILL KIT

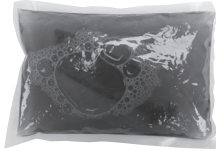
INVENTORY



2lbs Sugar



Loose-leaf Tea
4 Packs



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



Butter Muslin

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 5 gallons of Kombucha. You can prepare the tea in any amount you prefer by simply scaling the recipe below.

STEP 1 Measure 1-2 tbsp (per gallon of final kombucha) 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 cup (per gallon of finished kombucha) of the provided sugar. Gently add this to the hot tea solution and stir until dissolved.

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 considerably, 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 CO₂. Instead of using a hard lid, we will cover the fermenter with two layers of the provided butter muslin. Cut a section that is large enough to cover the opening of the fermenter while folded over in a double layer. This allows the fermentation to take place, while also keeping out pests, such as fruit flies. Secure the muslin 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. Fruits and spices can be added directly to the bottle. There are many recipes and ideas online and the possibilities are endless.. Keep in mind that Kombucha will continue to ferment slowly in the bottle. Residual sugars in the Tea or in any fruit flavorings 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. Keep the fermenter covered between batches.

TIP Herbal or flavored teas are not recommended as they often lack the nutrients necessary for healthy fermentation. Some may even contain flavors that are harmful to the yeast or bacteria culture. Black Tea (and it's derivatives: Green, White, etc) is the best choice.

TIP You can also use standard tea bags. When using tea bags, use 4 - 6 bags per gallon of finished tea. One tea bag is equivalent to 1 tsp of loose-leaf tea.