

▲ NORTHERN BREWER

INSTRUCTIONS

DELUXE KOMBUCHA STARTER KIT



Unlike other starter kits, our Northern Brewer Kombucha Deluxe Kit includes our Northern Brewer Kombucha Starter Kit with a live SCOBY, an Stainless Steel Carafe for brewing an endless supply of Kombucha, two Northern Brewer glasses for enjoying your refreshing tea, and a 32 oz. Clear EZ Cap Bottle with swing top for taking your delicious kombucha on the go. The possibilities are endless with our deluxe kit, now you can brew the most refreshing and delicious Kombucha you have ever-brewed.

BREWING EQUIPMENT

STARTER KIT INVENTORY

- Fermentor
- Funnel
- Butter muslin
- Rubber band
- Adhesive thermometer
- Tea ball
- SCOBY *Symbiotic culture of bacteria & yeast*
- Loose-leaf tea
- Raw cane sugar
- pH strips
- Testing pipette

DELUXE EQUIPMENT

- Stainless steel kombucha fermentor
- Clear EZ cap swing top 32 oz. bottle
- Northern Brewer sampling glasses (2)

ADDITIONAL EQUIPMENT NEEDED

- Small pot
- Stirring utensil
- Scissors
- 1 - Tbsp measuring spoon
- 1 - cup measuring cup
- Kitchen spoon
- 1 Gallon of clean quality water
we recommend either filtered or bottle water for best results

BEFORE YOU BEGIN

This deluxe equipment kit will allow for brewing single batches of Kombucha in the Little Big Mouth Bubbler, or by utilizing a continuous brewing method. For a single batch, follow the instructions included in the Northern Brewer Kombucha Starter Kit, or for continuous brewing instructions see the back of this document. Clean all of the equipment, including the Little Big Mouth Bubbler® and the Kombucha Stainless Steel Carafe with a mild dishwashing detergent. Rinse well. Once dry, apply the adhesive thermometer to the outside of the Little Big Mouth Bubbler®. This will help you monitor and control the health of your fermentation. Remove the hard top and clear plastic air lock of the Little Big Mouth Bubbler® as you will not need this during the Kombucha making process.

INSTRUCTIONS FOR CONTINUOUS BREWING

If you choose to do the continuous brewing method:



STEP 1 Utilize the tea brewing instructions from the Northern Brewer Kombucha Starter kit, but prepare 2 gallons of sweet tea instead. Add this tea and your SCOBY to the Stainless Fermenter instead of the Little Big Mouth Bubbler®.



STEP 2 Allow the batch to ferment 7 days, and then draw a sample from the spigot. The flavor should have some tartness to it, but the balance between sweet and tart is a matter of personal preference.



STEP 3 Establish your re-brew rhythm - It is important when you begin the continuous brewing process not to draw off too much Kombucha early in the process before you have a fully mature SCOBY.



STEP 4 A good rule of thumb when starting out is to decant no more than of your volume of Kombucha before replacing the sweet tea mixture. This leaves enough liquid to encourage healthy growth.



STEP 5 When ready to rebrew, add an appropriate amount of prepared sweet tea and let the cycle continue to your taste.

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.

TIP If the mixture ever becomes too sour, drain off the majority of the mix and top up with 1 gallon of prepared sweet tea to reset the process.

