KOMBUCHA STARTER

[CARE GUIDE]

The starter liquid that arrives with your SCOBY is essential. It acidifies the batch from the beginning and contains most microorganisms that are needed for the fermentation.
Use the following quantities and feeding rhythm. Clean tools, fully dissolved sugar and water without a strong chlorine smell give the culture a steady start.

ferment it. love it.

INGREDIENTS

1 kombucha SCOBY
12 g black or green tea
1.3 l water
150-200 ml starter liquid
100 g sugar

STEPS

1. Brew sweetened black or green tea, then allow it to cool completely.
2. Pour into a clean glass vessel. Add all the starter liquid and the SCOBY.
3. Cover with a tightly woven clean cloth and secure it. Keep the vessel away from direct sun.
4. Begin checking flavour around day seven. It should move from sweet tea towards a clean, pleasantly tart balance.
5. Reserve enough mature kombucha as starter for the next batch — we recommend using at least 10% starter liquid for your next kombucha brew.
6. Bottle and refrigerate the rest of the kombucha. For optional flavouring and extra fizz, leave the bottled kombucha for a second ferment at room temperature for 2-4 days.