



# EverBru Kombucha™ STARTER KIT

Unlock the ancient secrets of Kombucha at home, with the EverBru Kombucha™ Starter Kit! Kombucha is a fermented tea beverage brewed since ancient times. Although the exact origins are relatively unknown, the process has remained unchanged. A Symbiotic Culture of Bacteria and Yeast (SCOBY) ferments a sweet tea mixture to produce a refreshing, yet tart, tea beverage.

## INVENTORY

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Little Big Mouth Bubbler®



Rack Magic® Mini Siphon



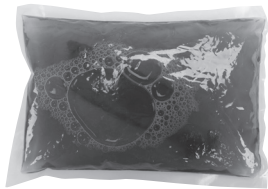
Siphon Tubing



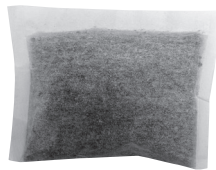
Butter Muslin



Sugar



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



Loose-leaf Tea



Stainless Mesh  
Tea Ball



Rubber Band



Fermagraf®  
Adhesive  
Thermometer

## BEFORE YOU BEGIN

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The Little Big Mouth Bubbler® will come with a screw-on lid. Set this aside for later use, as it is not needed for fermenting Kombucha.

Clean all of the equipment, including the Little Big Mouth Bubbler®, with a mild dishwashing detergent. Rinse well. Once dry, apply the Fermagraf® adhesive thermometer to the outside of the Little Big Mouth Bubbler®. This will help you monitor and control the health of your fermentation.

Ensure your water is at room temperature. Cool water will negatively affect the start of fermentation.

## ALSO REQUIRED, BUT NOT INCLUDED

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- Cooking pot large enough to boil 1 quart of water
- 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*

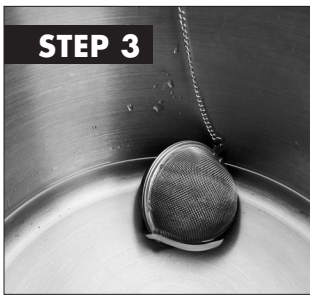
# INSTRUCTIONS FOR 1 GALLON OF KOMBUCHA



**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 cup of the provided Fermenter's Favorites 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 Little Big Mouth Bubbler Fermenter.



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



**STEP 8** 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.

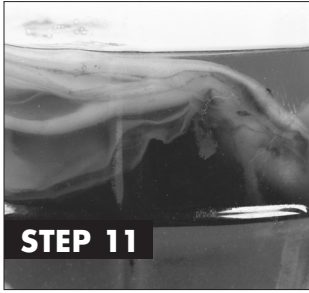


**STEP 9** Kombucha fermentation requires an exchange of oxygen and CO<sub>2</sub>. Instead of using a hard lid, we will cover the fermenter with two layers of the provided butter muslin. Cut a section that is large enough to cover the opening of the fermenter while folded over in a double layer. This allows the fermentation to take place, while also keeping out pests, such as fruit flies. Secure the muslin in place with the rubber band.



**STEP 10**

**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**

**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**

**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**

**STEP 13** Once the kombucha reaches the flavor you prefer, transfer the tea to another vessel, such as a pitcher, using the included Rack Magic siphon and siphon tubing. Leave roughly 1 quart of kombucha in the Little Big Mouth Bubbler 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.