



EverBru Kombucha™ DELUXE STARTER KIT

Unlike other starter kits, our Everbru Kombucha™ Deluxe Kit includes our Everbru Kombucha™ Starter Kit with a live SCOBY, an Everbru Kombucha™ Stainless Steel Carafe for brewing an endless supply of Kombucha, two Everbru Kombucha™ glasses for enjoying your refreshing tea, and a 32 oz. Everbru Kombucha™ EZ Cap Bottle with swing top for taking your delicious tea 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.

DELUXE EQUIPMENT



EverBru Kombucha™
Stainless Steel Fermenter



EverBru Kombucha™
32 oz. Swing
Top Bottle



EverBru
Kombucha™
7 oz. Glass Qty 2

STARTER KIT INVENTORY



Little Big Mouth Bubbler®



Fermagraf™
Adhesive Thermometer



Loose-leaf Tea



Rack Magic® Mini Siphon



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



Sugar



Butter Muslin



Siphon Tubing



Rubber Band



Stainless Mesh
Tea Ball

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 EverBru 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 EverBru Kombucha™ Stainless Steel Fermenter 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.

ALSO REQUIRED, BUT NOT INCLUDED

- Cooking pot large enough to boil 1 quart of water
- Spoon for Stirring
- Scissors
- 1 Tbsp Measuring Spoon
- 1 Cup Measuring Cup
- Clean, quality water
We recommend either filtered or bottled water for best results.

INSTRUCTIONS FOR CONTINUOUS BREWING METHOD OF KOMBUCHA



STEP 1 Utilize the tea brewing instructions from the EverBru Kombucha™ Starter kit, but prepare 2 gallons of sweet tea instead. Add this tea 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 1/3 of your volume of Kombucha before replacing the sweet tea mixture. This leaves enough liquid to encourage healthy growth.



STEP 5 When ready to re-brew, 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 its 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.