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OUR GUARANTEE

We've Got Your Batch...It's not just a clever tagline. (Though we do like that about it). It's our satisfaction guaranteed promise that we take seriously.

We're so confident in the quality of our kombucha kits, we'll replace any kit, anytime, no questions asked.

WE'VE GOT YOUR BATCH.

BREWING SUPPORT

Our online support is available 7 days a week. Visit our customer service page at northernbrewer.com/pages/contact-us for all of our contact information and hours.

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**INSTRUCTIONS
KOMBUCHA MAKING KIT
STARTER KIT.**



BREWING EQUIPMENT

EQUIPMENT INCLUDED IN KIT

- Glass Fermentor w/ stainless steel spigot
- Butter muslin
- Rubber band
- Adhesive thermometer
- Tea ball
- SCOBY (*Symbiotic culture of bacteria & yeast*)
- Loose-leaf tea
- Raw cane sugar
- pH strips
- Testing pipette

ADDITIONAL EQUIPMENT NEEDED

- Small 1 gallon pot
- Stirring utensil
- Scissors
- 1 - Tbsp measuring spoon
- 1 - Cup measuring cup
- Kitchen spoon
- Clean, quality water
 - *we recommend either filtered or bottle water for best results*
- Distilled white vinegar (*optional*)

BEFORE YOU BEGIN

- The fermentor in your 1 Gallon Kombucha Starter Kit will come with a lid. Set this aside, as it is not needed for fermenting kombucha.
- Clean all of the equipment, including the fermentor, with a mild dishwashing detergent. Rinse well.
- Once dry, apply the adhesive thermometer to the outside of the fermentor.
- Ensure your water is at about 70 degrees Fahrenheit. Cool water will negatively affect the start of fermentation.

BREWING INSTRUCTIONS- MAKES 1 GALLON

NOTE: This recipe makes 1 gallon of kombucha. To make 2 or 3 gallons of kombucha, double or triple ingredients respectively.

1. Add 1 quart of water to your pot and bring to a boil. When a boil is reached, turn off the burner.
2. Add 2 Tbsp of the loose leaf tea to the tea ball.
3. Place the tea ball into the water and steep for 6 minutes. Remove the tea ball.
4. Add 1 cup of raw cane sugar into the hot water and stir until dissolved.
5. Cover the sweet tea mixture and let cool for 10 minutes.
6. While the sweet tea mixture is cooling, install the spigot on the fermentor. Test for leaks by filling the fermentor with water until the spigot is fully submerged.
7. After you test the fermentor for leaks, empty fermentor. Add the remaining 3 quarts of water to the fermentor. Then, once the sweet tea mixture has cooled, mix into the fermentor.
8. Cut open the plastic pouch containing the SCOBY and the starter liquid. Without touching the contents pour the liquid AND the SCOBY into the fermentor.
9. Using the pipette, remove a small amount of liquid from the fermentor and test the pH using the provided pH test strips. If the pH is 4.5 or below, move to step 10. If the pH is over 4.5, stir in 1 Tbsp of distilled white vinegar and test again until 4.5 or below. For directions for use of the pH test strips, refer to the Tips section.
10. Kombucha fermentation requires an exchange of oxygen and CO2. Instead of using a hard plastic lid, we will cover the fermentor with two layers of the provided butter

muslin. Cut a section that is large enough to cover the opening of the fermentor while folded over in a double layer. The remaining muslin can be used for future batches. This allows plenty of airflow during fermentation, while also keeping out pests, such as fruit flies. Secure the muslin over the fermentor opening with the rubber band.

11. Place the fermentor in a warm location, out of direct sunlight. Anywhere between 72°- 80° F is ideal. Allow the fermentor to sit undisturbed for 7 days.
12. By Day 7, you will see the SCOBY grow to cover the surface of the liquid. This is normal and indicates healthy growth of the culture. Using the spigot, while trying not to disturb the SCOBY, draw a tasting sample from the fermentor. 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. Repeat daily until desired flavor is reached.
13. Use your pipette, remove a small amount of liquid to test the pH. Verify your kombucha is within the ideal range of 2.5 to 3.5 pH.
14. Once your first batch of kombucha reaches your preferred flavor it is time to bottle or transfer into a serving vessel. Using the spigot, pour your kombucha from the fermentor into bottles or a serving vessel. Leave roughly 2 cups of kombucha in the fermentor with the SCOBY. This liquid will keep the SCOBY alive and act as the starter liquid for your next batch.
15. If bottling, 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.

TIPS

- To measure your pH, locate your pipette and a piece of pH paper. Take a small sample of kombucha by drawing liquid into the pipette. Hold the pH paper on the white end (at the top), and squeeze a drop of your sample onto the blue indicator rectangle between the rectangles marked 3.6 and 3.8. The blue indicator will change color. Compare the new color of the indicator to the full scale of rectangles located above and below it. Match the indicator to the rectangle it most resembles. This is the pH of your kombucha.
- As long as the SCOBY is kept in a sufficient supply of starter liquid, your SCOBY will last for many future batches. Keep the fermentor covered with muslin between batches.
- 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.
- If you would like to create another batch of kombucha (this kit includes enough cane sugar and tea for a second batch), start at step one and add to fermentor with starter liquid and SCOBY. Find our original recipes and refill kits at northernbrewer.com/kombucha

