

The Kombucha Kit

Congratulations! In front of you are the tools you'll need to easily brew, ferment and enjoy your own homemade kombucha tea. Follow these instructions, and within 2-4 weeks you'll have your very own kombucha! In addition to what's included below, you'll need a few ounces of white vinegar and about an hour of time.



-  Wooden display box
-  64 oz. Mason Jar with crystal thermometer
-  SCOBY (symbiotic culture of bacteria and yeast)
-  2x 16 oz. Reusable Flip-Top Bottle
-  Laboratory Thermometer
-  Loose Leaf Black, Oolong, and Green Tea Blends (enough for 3 batches)
-  3x Muslin Straining Bag
-  1 1/2 cups Organic Cane Sugar
-  Fine Cotton Cloth
-  Funnel
-  10 x pH Strips

Founded in Boston by woodworkers and fermentation enthusiasts, Box Brew Kits is focused on handcrafting beautiful beer, wine and kombucha kits that look just as great as they brew.



Let's get brewing

A. Boil water in a small stockpot with the lid off.



Boiling removes impurities that can affect the flavor of your kombucha.

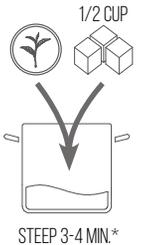
B. Clean your mason jar and thermometer with white vinegar (1-2 oz.), then discard.



Note: If you have already brewed kombucha (and still have a SCOBY and starter tea inside your mason jar), simply clean around the rim of your mason jar using a cloth and white vinegar.

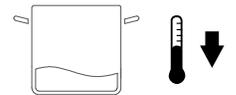
C. Make a sweet tea using loose tea and cane sugar. This will give your SCOBY the sugar it needs to ferment your tea into tart, delicious kombucha. Start by selecting your tea blend.

Allow boiled water to cool to steeping temperature (details on tea tin). Tie end of steeping bag, then add to water and submerge. While your tea is steeping, add 1/2 cup cane sugar (1/3 of the package included in your kit). Using a sanitized spoon, stir to dissolve. After steeping is complete, remove steeping bag and discard.



Each type of tea will impart its own unique flavor to your kombucha - black teas will result in a bolder, deeper flavor, while oolong and green teas are perfect for lighter, zestier kombucha. Consult your tea tin for optimal steeping temperature and time.

D. Cool your sweet tea to between 70-80F.



TIP: Especially in warmer climates, using an ice bath can help reduce cooling time.

Adding the SCOBY

Pour tea into mason jar. Liquid should reach 6 -7 cups.



Carefully cut open the SCOBY package. Add both the SCOBY and starter liquid.

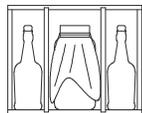


If handling the SCOBY with bare hands, be sure to rub your hands with white vinegar. Soap can weaken your SCOBY and should be avoided.

Lightly moisten cotton cloth with white vinegar, and place it over the top of your mason jar. Tightly screw on **ONLY** the open metal ring. Your kombucha needs to breathe, so do **NOT** use the center portion of the metal lid. As your kombucha ferments, lightly dab your cap cloth with vinegar once or twice per week to prevent mold growth. **Ensure temperature is between 68-85F for best results** - temperatures outside of this range can weaken or kill your SCOBY, or result in mold growth. Place your kombucha out of direct sunlight (we recommend placing it back into your wooden box) for 7 days after fermentation.



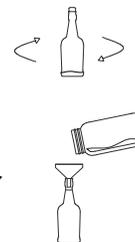
After 7 days have passed, measure the pH (acidity) of your kombucha using pH test strips. A pH between 2.5 and 3.5 is ideal, but you can bottle at any time. If your kombucha is not in this range, re-cover and let ferment several more days. The first few batches can take longer to ferment, so don't worry. Dip a spoon or straw in vinegar and taste your kombucha often. If it tastes good, you're ready to bottle!



If you notice a baby SCOBY growing during fermentation, don't worry - this is a sign of a healthy SCOBY! This new SCOBY can replace the original SCOBY for future batches, or be given to a friend getting started brewing their own kombucha - it's best to avoid having more than 2 SCOBYs in a single batch. For more details, visit our FAQ page at www.boxbrewkits.com/pages/kombucha

Bottling and Flavoring

Swish vinegar inside each bottle and drain. Using a funnel (also swished with vinegar), fill each bottle to halfway up neck, pouring directly from the mason jar. For added carbonation, add 1/2 tsp white sugar to each bottle (or consult our online flavoring guide - link below) before capping. **Always be sure to reserve 1-2 cups of kombucha - along with the SCOBY - in your mason jar for your next batch. This liquid will keep your SCOBY healthy and ready to quickly ferment your next batch.**



After 1-2 days at room temperature, slowly open caps to "burp" your kombucha, then re-cap. This will ensure your bottles don't build too much pressure. Your kombucha can now be refrigerated until you're ready to enjoy it.

Flavoring kombucha is easy and tastes great. Kombucha can be flavored with anything from mild additions like lavender or blueberries, to bolder options like oak, ginger, or even chili peppers. The sky's the limit!

For full instructions, & FAQs, visit us at www.boxbrewkits.com/pages/kombucha

Congratulations! Your kombucha is ready to enjoy. If you'd like to start another batch, simply repeat the process using your existing SCOBY and leftover kombucha from your last batch. If you won't be brewing for a while, be sure that your SCOBY has more than a cup of kombucha to remain healthy.

For more information, troubleshooting tips, or additional supplies, visit us at www.boxbrewkits.com/pages/kombucha, or email michael@boxbrewkits.com with any questions. We're happy to help!