

Margie's Kombucha Recipe

First Fermentation

In this method, you prepare the full amount of Kombucha for a 1 gallon container in fewer steps. Because it is a larger amount of hot liquid, it will take longer to cool.

Recipe & Procedure:

15 cups filtered water

- Bring the water to a boil*
- When the water boils, stir in the sugar, turn off the heat and move the pot off the burner.*
- Place 5 single-serving bags English Breakfast tea into the boiled water. Let them steep for about 25 minutes. Let the liquid come to almost room temperature or to a temperature where it is not too hot to handle.*
- Pour the liquid into your Kombucha vessel. I usually pour it halfway, then stop to add the 1 cup Kombucha starter. Stir it in.*
- Fill the rest of the container almost to the top. Leave room for your SCOBY and place it flat on the top.*
- Use a piece of paper towel doubled or a coffee filter to cover the vessel. Secure it with a rubber band, and tape a piece of paper with the date on it. This is reminder of the date you started the fermentation.*

Second Fermentation

Strawberries, Raspberries or Pineapple, washed and cut up into small dice

Method:

- After tasting your first fermentation and determining you like it, remove the SCOBY and place in a bowl or your SCOBY hotel.*
- Place a clean pitcher in the sink. Cover the open top with a fine mesh strainer, and pour the first fermentation slowly through the strainer into the pitcher.*
- Set clean bottles on the counter. Pour the Kombucha in the pitcher through a funnel into each bottle. I fill each bottle half-way. I designate 1 bottle for my starter, and I fill that one with 1 or 2 cups, depending on how much Kombucha I am making.*

- *Drop pieces of fruit into each bottle of the other bottles. I use 8 - 12 pieces. You can start with less. It depends on your own taste buds and/or the sweetness of the fruit.*
- *Using the funnel, fill the bottles, leaving 2 to 3 inches of headspace. Close or lock down the bottle tops.*
- *You can place the bottles directly in the refrigerator, or if you want to build more carbonation, place the bottles in a cool, dark place for 1 to 3 days, or longer. I leave them out for 5 or 6 days because I like a lot of carbonation. The carbonation will continue to build in the refrigerator if the bottles sit there for a long time. I recommend opening each bottle over the sink in case there is a lot of bubbling foam.*