



4391 S Broadway, Englewood, CO (303)781-4680

Kombucha Bottling Directions

Tools Needed:

- Spoon
- One Gallon Glass Jar
- Small Auto Siphon w/
Tubing
- Bottling Wand
- 5-6 16oz EZ Cap
Bottles

Ingredients Needed:

- ½-1 Cup *Juice or Sugar

Bottling Directions:

1. Clean all bottles and equipment. Rinse well to remove all cleaner residue.
2. Using Auto Siphon w/ tubing, transfer kombucha to empty gallon jar. Leave approximately one cup of kombucha with SCOBY in jar. Set SCOBY jar aside.
3. Add juice (or sugar) to transferred kombucha and stir.
4. Attach bottling wand to tubing on Auto Siphon.
5. Set bottles up for bottling and set siphon.
6. Fill bottles and cap. Allow bottles to sit at room temperature for 1-2weeks, until desired carbonation is reached then refrigerate and enjoy.
7. Start new batch of Kombucha by following our Kombucha Brewing Instructions.

*Juice must be all natural and preservative free.