



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

## Kombucha Brewing Directions

### Tools Needed:

- 2 qt pot or tea kettle
- Heat Safe Pitcher
- Spoon
- One Gallon Glass Jar
- Light Weight Cloth & Rubber Band

### Ingredients Needed:

- SCOBY (Symbiotic Culture Of Bacteria and Yeast)
- 4 Quarts of Water Divided
- Tea
- Herbs (optional)
- Sugar

### Brewing Directions:

1. Boil 2 quarts of water.
2. Combine hot water with tea and herbs in heat safe pitcher.
3. Steep tea and herbs for 1-6 minutes.
4. Remove tea and herbs from pitcher.
5. Add sugar to pitcher and stir until dissolved.
6. Add 2 quarts of Cold water to gallon jar.
7. Pour sweet tea mixture into gallon jar and stir.
8. Take temperature of tea. When temperature is below 80° add SCOBY and cover with cloth secured with a rubber band.

The SCOBY will take 2-4 weeks to ferment the tea into kombucha!