

KOMBUCHA FERMENTER

Simple to use large glass fermenter designed for first fermentation or continuous brew of kombucha.

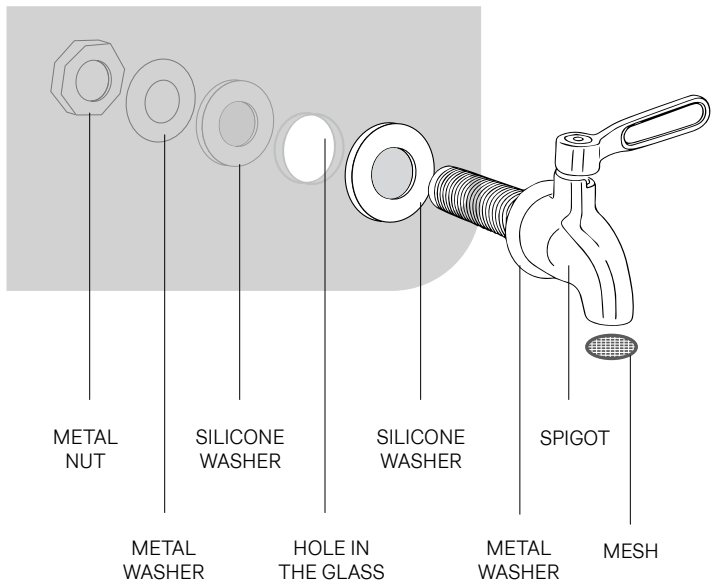


ELEMENTS



STAINLESS STEEL SPIGOT

Attach the spigot according to the picture.



- Remove the plastic protection from the washers first.
- Make sure a silicone washer is placed on each side of the glass before tightening.
- Be sure to tighten the nut by hand. Use enough force to prevent leaking but at the same time be careful not to over-tighten it and break the glass



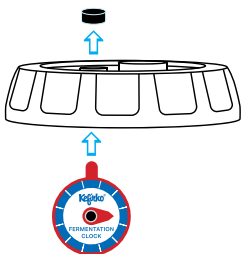
Fermentation clock - mark the first day of each fermentation to avoid over-fermentation and keep track of duration. Kombucha ferments 7-10 days or more. Position it on the lid by pushing it down (click) or remove it by pulling the handle.



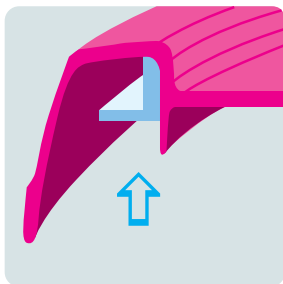
Active carbon filter - to neutralise unpleasant smells. Replace after 2-3 months of constant use.



Thermometer - Keep in mind the kombucha ferments best when it's kept at room temperature, around 21-25°C (69.8-77°F).



Use the handle of the fermentation clock to remove the filter from the lid.



Place the sealing ring under the lid. See the correct placement on the picture.

HOW TO START

Fermenting kombucha requires a culture called SCOBY - this forms on top of the jar when you ferment kombucha. You need it for every batch of kombucha. You can also use a kombucha starter - a concentrated liquid that you use with the first batch. During the fermentation, SCOBY will form on top of the liquid.

KOMBUCHA RECIPE

- Quality glass with a lid
- 4g / 3 tsp (2 tea bags) black or green tea
- 50g sugar
- Kombucha SCOBY with liquid or 100 ml Kombucha Starter

The amounts described here are used to prepare 1 L of kombucha drink. To make larger quantities, adjust the ingredients proportionally. It's recommended to increase the amount after you finish your first two batches with a new kombucha starter or SCOBY. Once your kombucha is strong enough you will be able to make large volumes or continuous brews.

AMOUNT	TEA	SUGAR	WATER	STARTER
1L / 34 oz	4g / 3 tsp / 2 tea bags	45g / ½ cup	0.9L / 30 oz	100mL / 3.4 oz
2L / 68 oz	9g / 6 tsp / 4 tea bags	90 g / ⅔ cup	1.8L / 61 oz	200mL / 6.5 oz
3.5L / 119 oz	17g / 12 tsp / 8 tea bags	170g / ½ cup	3.2L / 108 oz	300mL / 10 oz

* You can prepare the tea from all the water or just from a part of it, to make sure it cools down faster.



1. Prepare tea. Use green, black or a mixture of both teas. Cool it down and add sugar. Pour tea (and water) into the fermentation jar. Cool down to room temperature.



2. Add kombucha starter and/or SCOBY with some liquid to the tea. (Always use at least 10% of the starter/kombucha tea for every new batch of kombucha).



3. Ferment for 7-10 days or less if you make jun kombucha. Taste during fermentation to find the right taste of kombucha.



4. Take out the SCOBY and save the liquid for the new batch.



5. Store kombucha tea in bottles. Use immediately or make a second fermentation.

TIPS



You can use only a part of the water for the tea then add the remaining water to cool down the tea faster.



Save SCOBY and an appropriate amount of kombucha after each batch. The amount depends on the amount your next batch will be. It's recommended to always use at least 10% of starter liquid/kombucha tea (more is OK).

CONTINUOUS BREW

You can prepare small batches of kombucha at first. But after some time and when your culture gets stronger, small batches probably will not suffice anymore, especially if you want to have the kombucha available all the time. Continuous kombucha brewing means that you never stop brewing kombucha. Once you know what taste of kombucha suits you best, you can set the fermentation plan.

For continuous brewing of kombucha, it's best to have a jar with a spigot for easier pouring. It's important to always replace the amount you draw off with fresh sweet tea. Make sure you always leave enough kombucha in the jar to enable continuous brew.

STEPS FOR CONTINUOUS BREW

1. Prepare a starting amount of kombucha. Use appropriate ratios of ingredients.
2. Leave to ferment for 1 week. Keep track of how the taste of kombucha changes, it usually takes about a week to brew kombucha.
3. Start pouring kombucha. You can take a cup or a bottle at once. You can draw off a few bottles and second ferment kombucha.
4. Leave at least 20 % of kombucha in the jar to make sure fermentation continues. More is even better to make sure you will have kombucha ready quickly.
5. Replace the amount you draw off. Replace the exact amount you draw off with fresh sweetened tea.
6. Ferment again for 24-48 hrs. After this short fermentation time, you can draw off the kombucha again. This means you can pour kombucha at least 2-3 times every week.



TIPS FOR CONTINUOUS BREW



The Kombucha Fermenter is optimal for preparing 3,5 l (119 oz) of kombucha.



Stir the contents before pouring. Sometimes there can be some deposits on the bottom of the jar. Stir it before pouring to get a mix of all the good stuff in kombucha.



Cleaning the spigot. Sometimes the spigot gets clogged and you need to clean it to enable easy pouring. This can happen sometimes because of all the small strains that float in kombucha.

SECOND FERMENTATION







Kombucha is ideal for second fermentation. This way you can complete the fermentation, add some flavours and increase the amount of bubbles in the drink.

Second ferment kombucha in capped bottles to keep the bubbles inside. You can add fresh fruit juice, sugar, syrup or pieces of fruit. Even though you remove the SCOBY from the kombucha, fermentation is still happening and the taste of your kombucha will change in a day or two.

OTHER USES

While your kombucha fermentation is on pause transform the container into a convenient beverage dispenser. Or you can use it to ferment a large batch of water kefir.

CARE FOR KOMBUCHA FERMENTER

-  Before first use, wash all parts with warm soapy water. Make sure to wash out the detergent thoroughly.
-  Hand washing is recommended for all parts of the Kombucha Fermenter.
-  Do not expose it to direct sunlight during fermentation; also do not place it near any heat sources.
-  Do not wash the filter. Replace after 2-3 months of constant use.
-  When moving the jar, do not hold the jar by the spigot or lid.
-  Note, that the jar is not suitable to use with hot beverages.



Bioplastic is used to make every plastic component. This indicates that their manufacturing is more environmentally friendly because they are made of organic material.