**Kombucha**

Makes ½ gallon

**Equipment:**

* Tea kettle or pot, for heating water
* Measuring cups
* Half gallon glass mason jar
* Clean fine weave cloth, towel, or coffee filter (large enough to cover brew vessel)
* Rubber band (wide enough to fit around brew vessel)
* Bottles or jars, for finished kombucha and secondary fermentation
* Large measuring bowl or pitcher
* Funnel
* Strainer

**Ingredients:**

1/8 cup green and/or black tea (in mesh bag), or tea bags

1/2 gallon of filtered water

1/2 cup cane sugar

1 cup kombucha starter liquid (from a previous batch)

1 SCOBY

**Directions:**

1. Prepare sweet tea

1. Boil water
2. Add sugar to brewing vessel, along with tea bags. Steep tea for 10 minutes.
3. Allow sugar to dissolve and sweetened tea to completely cool to room temperature.

***Note:*** *Alternative method to cool faster: heat only half the water in step #1 to make a strong sweet tea, then add the remaining water as cold water*.

1. Add SCOBY and kombucha starter liquid
2. Once cooled to room temperature, with washed hands, add SCOBY and kombucha starter liquid to sweetened tea.
3. Cover with clean cloth or coffee filter.
4. Secure with a rubber band to keep insects and contaminants out but allow air flow.
5. Record start date.
6. Ferment
7. Allow kombucha to ferment at room temperature (ideally 64-79°F/18-26°C) for 7-14 days.
8. A new SCOBY will develop on the surface of the liquid, starting as a light haze that gradually turns whitish, then opaque and thicker as time progresses.
9. Check the kombucha flavor after a week. Stop fermenting when you like the flavor.
10. Prepare for secondary ferment, or bottle and refrigerate
11. Clean bottles sanitized by rinsing with boiling water or vinegar.
12. Strain fermented tea into a pitcher or large measuring bowl, retaining SCOBY and ½ cup of fermented tea for your next batch. ***Note:*** *Save more, at least 20%, if following continuous brew technique (see below).*
13. Using a funnel, pour tea into bottles. If you are going to add flavorings (juice or fruit) leave enough space in the bottle to accommodate them (10-20%), plus at least an inch of headroom.
14. If you do not want to carbonate or flavor your kombucha, you are done--cap bottles and refrigerate.
15. Flavor and carbonate finished kombucha
16. Add 10-20% juice or clean fruit to your bottled kombucha-- experiment with clean herbs and spices based on preference.
17. Cap tightly. Leave at room temperature 1-3 days for potential carbonation or refrigerate immediately if you do not want bubbles.
18. If carbonating, open bottles daily to release gasses, and check progress.   
    ***CAUTION:*** *Longer time capped at room temperature could result in carbon dioxide accumulation and even explosion of the contents.*

**Repeat batches using continuous brew technique:** To minimize handling the SCOBY and reduce introduction of contaminants, it is better to leave the SCOBY and starter liquid in the vessel and not wash the vessel between uses, but only if it becomes built up with yeast. Gently pour in new sweetened, cooled tea along the inside of the jar to limit disturbing the SCOBY. SCOBY growth can be peeled and shared with others or stored for several weeks in a similar cloth covered vessel, covered by kombucha.

*Source: Colorado State University Extension, Farm to Table, “Understanding and Making Kombucha”*