Kombucha

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Don’t make notes, I will email you the slides. Be sure to vote for future subjects you want. Be sure I can read your email address so I can notify you when something of interest is coming up. We are talking about plain products, no jam!
Kombucha

What is it??

Fermented tea with sugar added
Sugar forms food for the fermentation
Why make it

Interesting, “fruity” flavor
Lots of probiotics
Can be the base of soft drinks by adding sweets
Do you like it?

Have a sample
Plain
Sweetened
Carbonated
Sweetened and carbonated
With fruit/fruit juice added
Come have a taste, pick up and keep cup
Materials required

Saucepan
Strainer
1L Pyrex cup
Sugar
Tea
Dechloraminated water (Campden tabs)
Jars with narrow mouths
Paper towels and...
Digital thermometer
Scale
SCOBY
Symbiotic Colony Of Bacteria and Yeast
Plan

Heat 1L dechloraminated water to 170F
Add 40g green organic tea
Stir, wait 2', stir, wait 2', stir
Strain out tea leaves
Add .5 cup sugar and stir to dissolve
Add 1L cool dechloraminated water
Cool to room temp, pour into jars
Add SCOBYs, cover with paper towel, date
Here is the result:
Dechloraminated water

1 Campden tablet dechloraminates 3 gallons
Costs about $.03 at a homebrew store
So dissolve 1 tab in 3 ounces tap water
Set aside for future use
Use 1 oz for 1 gallon
Use 1 tablespoon for 2 quarts
Use ½ tablespoon for 1 quart
Kombucha

Questions
Buttermilk

Buttermilk
IT'S EASY TO MAKE CULTURE
*Easy to use, works to add flavor to my breads etc.
~Julie, Happy Cheese

$6.95

$6.95

100% NO-RISK MONEY BACK GUAR
4.97 ★★★★★

Description
This buttermilk culture makes
Style: Buttermilk. For each
whole milk, depending on yi