

# Kombucha

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# Notes

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

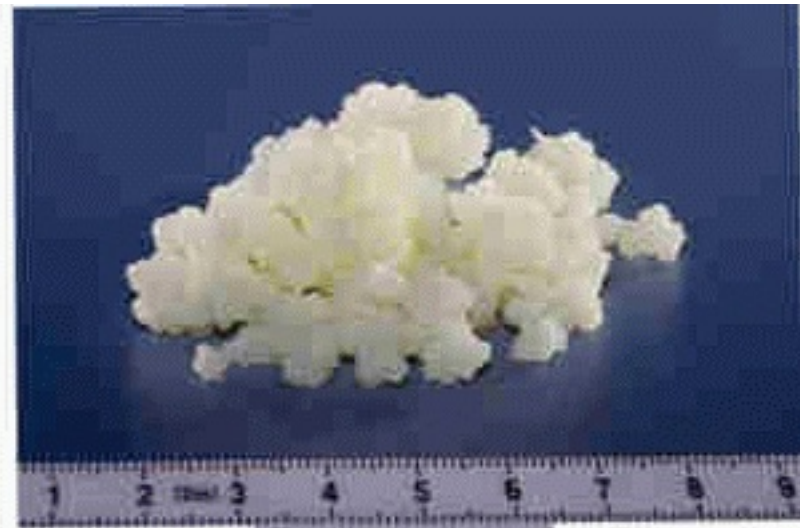


# Scale



# 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  $\frac{1}{2}$  tablespoon for 1 quart

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Questions