

Get ready to start brewing!



WHAT YOU'LL NEED

Ingredients

3 tea bags of your choice or the equivalent in loose leaf tea
1/4 cup (50 g) + 1.5 tsp white sugar
1 SCOBY
950 mL (1 US qt) water

Equipment

1 L (1 US qt) glass jar
Thermometer strip
Pot to hold 1 L (1 US qt)
Muslin Cloth
750 mL (25 US fl oz) bottle*
Funnel

*Need bottles for your brew? Go to www.madmillie.com



1 Clean and sterilise your jar and bottle with boiling water to ensure any nasties are removed before use.



2 Bring 950 mL (1 US qt) of water to a rolling boil.



3 Add white sugar and dissolve. Add tea and steep for 3-5 minutes.

TIP: Wrap your loose leaf tea in muslin cloth if you don't have a tea strainer.



4 Attach thermometer. Pour sweet tea into the jar and cool to room temperature.



5 Add scoby and starter liquid when the tea has cooled.



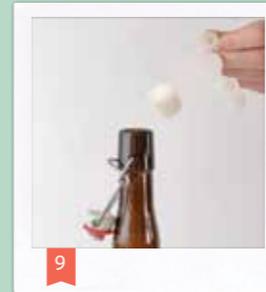
7 Taste with a clean, sterile spoon every day from day 8 until you are happy with the flavour.



6 Cover jar and store at 24 - 30°C (75 - 86°F), out of direct sunlight for 1 week.



8 Gently remove the scoby and 300 mL (10 US fl oz) of brew. Cover and refrigerate until your next brew.



9 Add 1.5 tsp of white sugar into your clean bottle for the second ferment. Add flavours or infusions at this step.



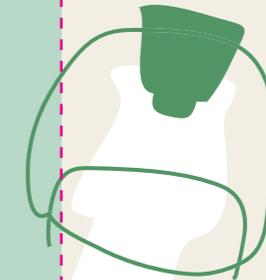
11 Leave at room temperature for 2 - 3 days to carbonate then refrigerate.



10 Pour kombucha into your bottle through a muslin cloth lined funnel.

TIP:

To scale up to bigger volumes, make the 1 L (1 US qt) first to get your SCOBY active. At the SCOBY removal step, add the whole 1 L (1 US qt) to your bigger batch as the starter culture.



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WWW.MADMILLIE.COM





The best flavour profile is usually found between 15 and 25 days (on the first ferment).

- Day 1
//20_
- Day 8
Start tasting!
//20_
- Second ferment
- Enjoy!

WHY SECOND FERMENT?

The second ferment is when flavours can be infused, and the carbonation is created. By adding a little sweetness this will feed the SCOBY which then ferments more and produces bubbles.

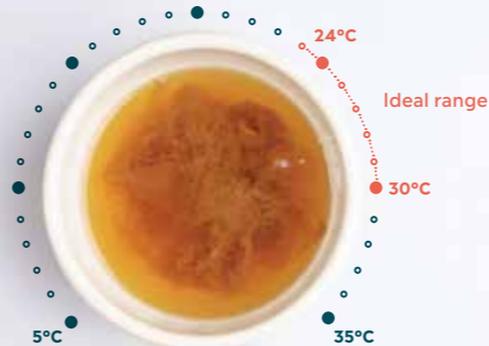
If you don't second ferment the kombucha is still just as good for you! We recommend a shot of kombucha at day 25 with some sparkling water.

For second ferment flavour suggestions visit www.madmillie.com



TEMPERATURE WILL CHANGE YOUR FERMENT TIME

Keeping your brew between 24 - 30°C (75 - 86°F) is important as it maintains the perfect balance of yeast to bacteria.



Colder: If your brew drops below 20°C (68°F) for an extended time it is more likely to develop mould and the brew takes longer. It will still work, just give it more time to ferment and develop those tangy notes.

Warmer: Try and avoid your brew going above 30°C (86°F) as the yeasts will overpopulate, the brew will speed up and the vinegar flavour will be stronger. If you live in a particularly warm place check your brew from day 5 - 6.

TIP: If you live in a particularly warm or cold climate, try using the Mad Millie Culturing Flask to help maintain your temperature. It fits the Mad Millie 1 L (1 US qt) jar, found at www.madmillie.com.

CULTURE STORAGE AND RE-USE

Your kombucha culture can be used again and again! It must always be submerged in starter culture (300 mL / 10 US fl oz) from your previous batch) and refrigerated. Take it out of the refrigerator the night before brewing to allow it to return to room temperature.

If you have stored it longer than 2 weeks, feed it the night before brewing:

- 250 mL (8.5 US fl oz) of brewed caffeinated tea
- 1/4 cup (50 g) white sugar

Dissolve the sugar in the tea. Allow it to cool to room temperature and add to your starter culture and scoby.

The following day add the refreshed scoby and starter fluid to your batch.

For all FAQ's and customer support visit www.madmillie.com



How to make your own Kombucha



Available online at www.madmillie.com

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