

# CHARACTERS

**LOLY** INQUISITIVE  
6 YEAR OLD  
(1<sup>ST</sup> TASTER - IMPROVISED RESPONSE)

**SABE** 8 YEAR OLD  
OLDER SISTER  
(CAMEO APPEARANCE?)

"ADULT" ADVICE  
TO YOUNGER  
SISTER  
"TRY IT - IT IS  
GOOD FOR YOU"

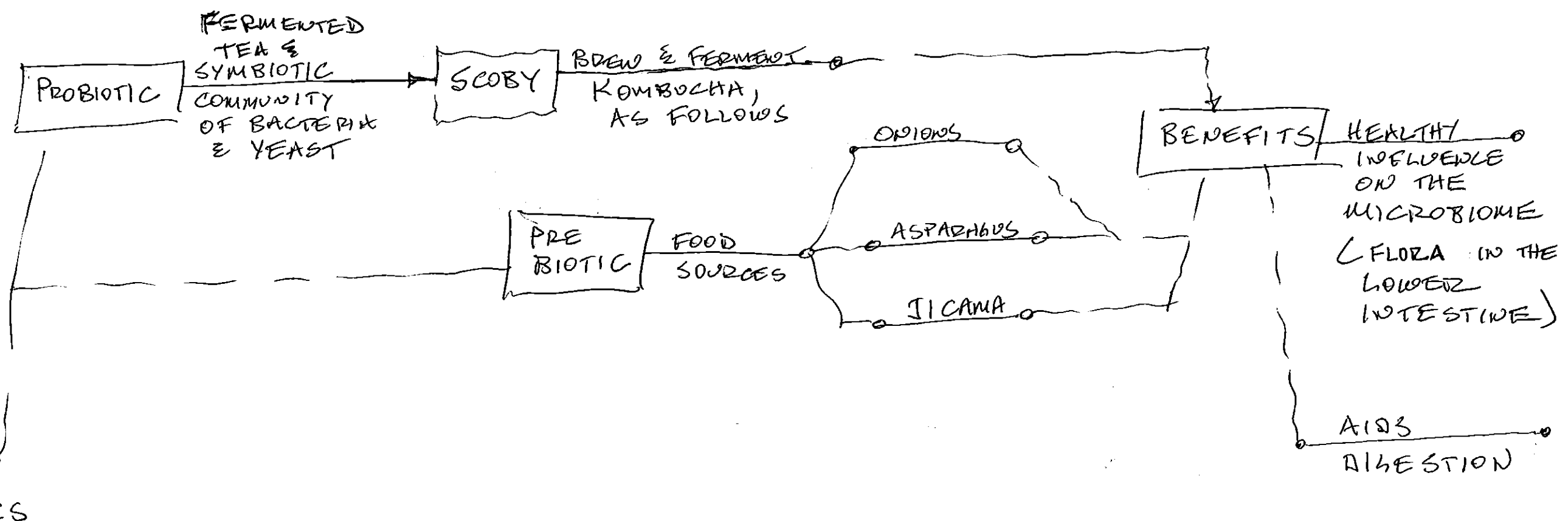
**SARAH  
JANE** EXCITED  
RECIPIENT  
OF KOMBUCHA,  
MATERIALS &  
METHODS FOR  
MAKING HER  
OWN KOMBUCHA

**ALLY** SKEPTICAL BUT  
OPEN-MINDED  
& QUESTIONING  
ABOUT HOME-MADE  
PROCESS

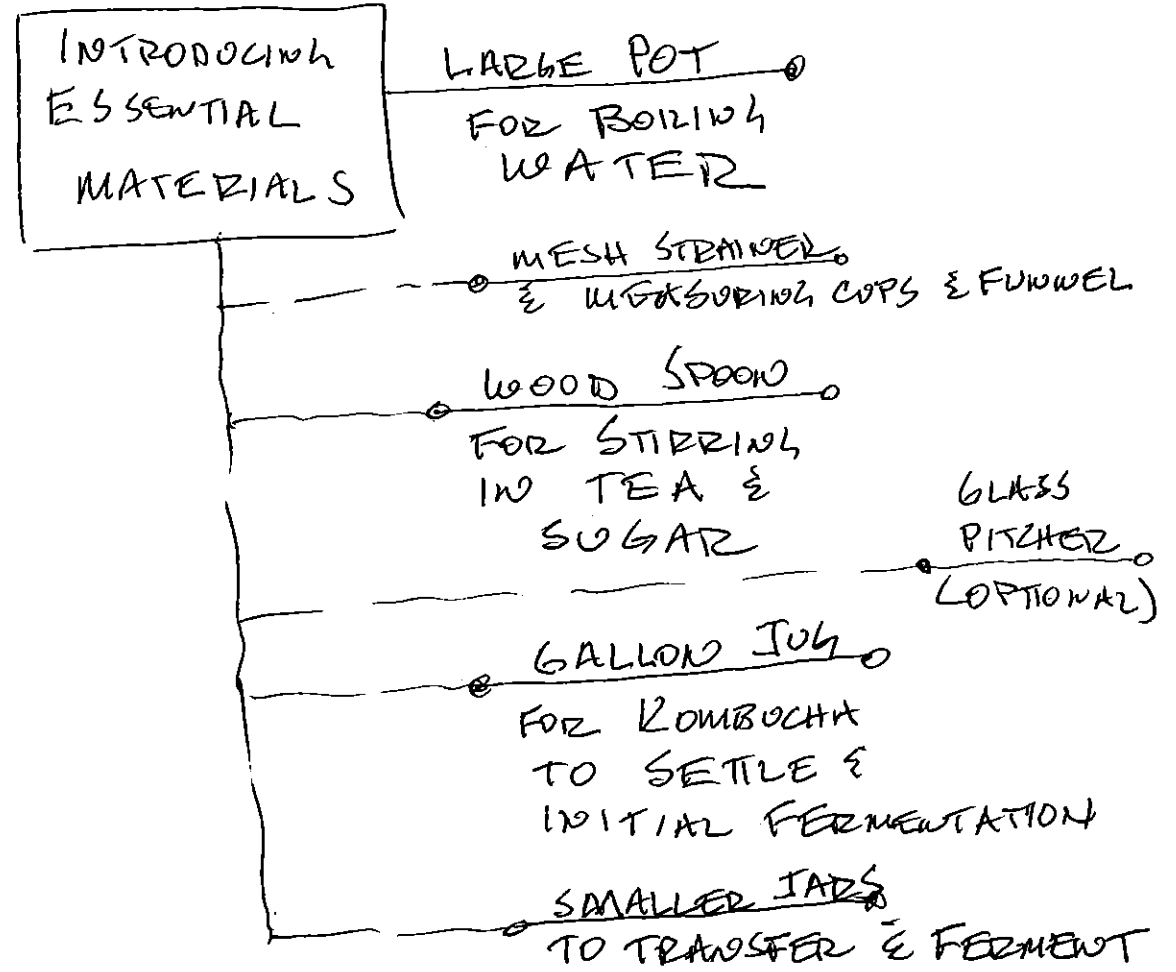
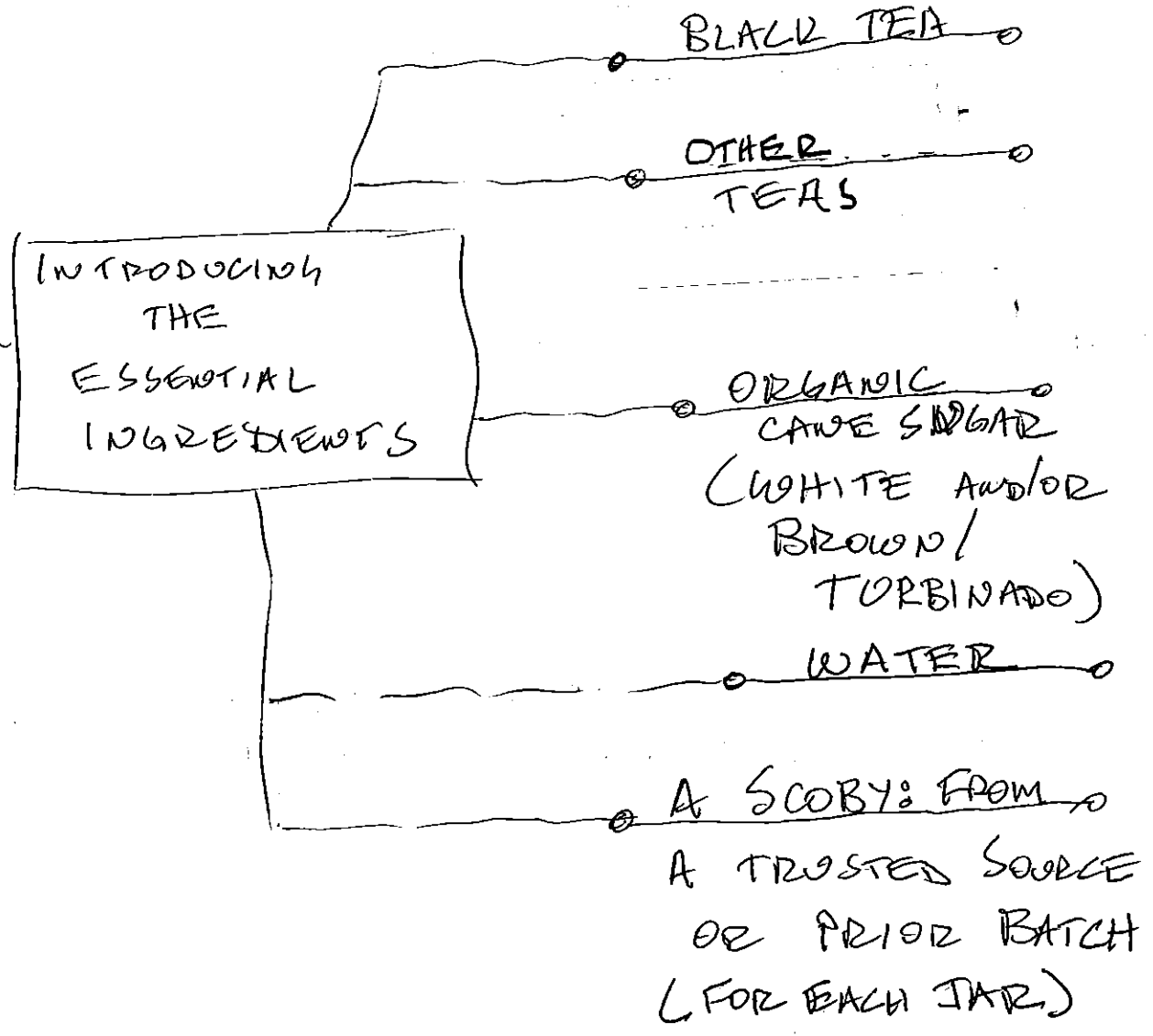
**DENNIS** BENEFACTOR  
& INSTRUCTOR  
OF HOW TO DO IT

**TONYA  
RAY** THE EXPERIENCED  
PREPARED  
& ADVISED  
(CAMEO APPEARANCE  
OR FILM SOME  
ADVICE OFF-SITE  
TO EDIT IN)

**ZED** NARRATOR



**KOMBUCHA** → **TEA WITH PROBIOTIC PROPERTIES**



**THE PROCESS**

BOIL 3 3/4 QUARTS WATER

SET ASIDE 1 CUP SUGAR

SET ASIDE 8 TEA BAGS (4 BLACK & 4 MANGO)

ADD SUGAR & TEA TO BOILING WATER

STIR UNTIL DISSOLVED

ALLOW TO COOL

OVERNIGHT

OR PLACE ON ICE UNTIL COOL

REMOVE TEA BAGS & STRAIN AS NECESSARY

COVER W/ PAPER TOWEL & RUBBER BAND

COMBINE 2 CUPS KOMBUCHA SCOBY & NEW BATCH OF TEA

TO INITIAL FERMENTATION

**PREPARATION OF SCOBY FROM PRIOR BATCH**

REMOVE SCOBY FROM PRIOR BATCH

RINSE IN CLEAN WATER & PLACE IN DISH OR GLASS BOWL

REMOVE BOTTOM LAYER OF SCOBY IF IT IS TOO THICK

STRAIN KOMBUCHA INTO A PITCHER (OPTIONAL)

POUR REMAINDER INTO SMALLER JARS (CAN BE 12OZ TO 24-32 OZ JARS)

SEAL JARS & MONITOR FERMENTATION & CARBONATION (1-2 DAYS)

READY TO REFRIGERATE

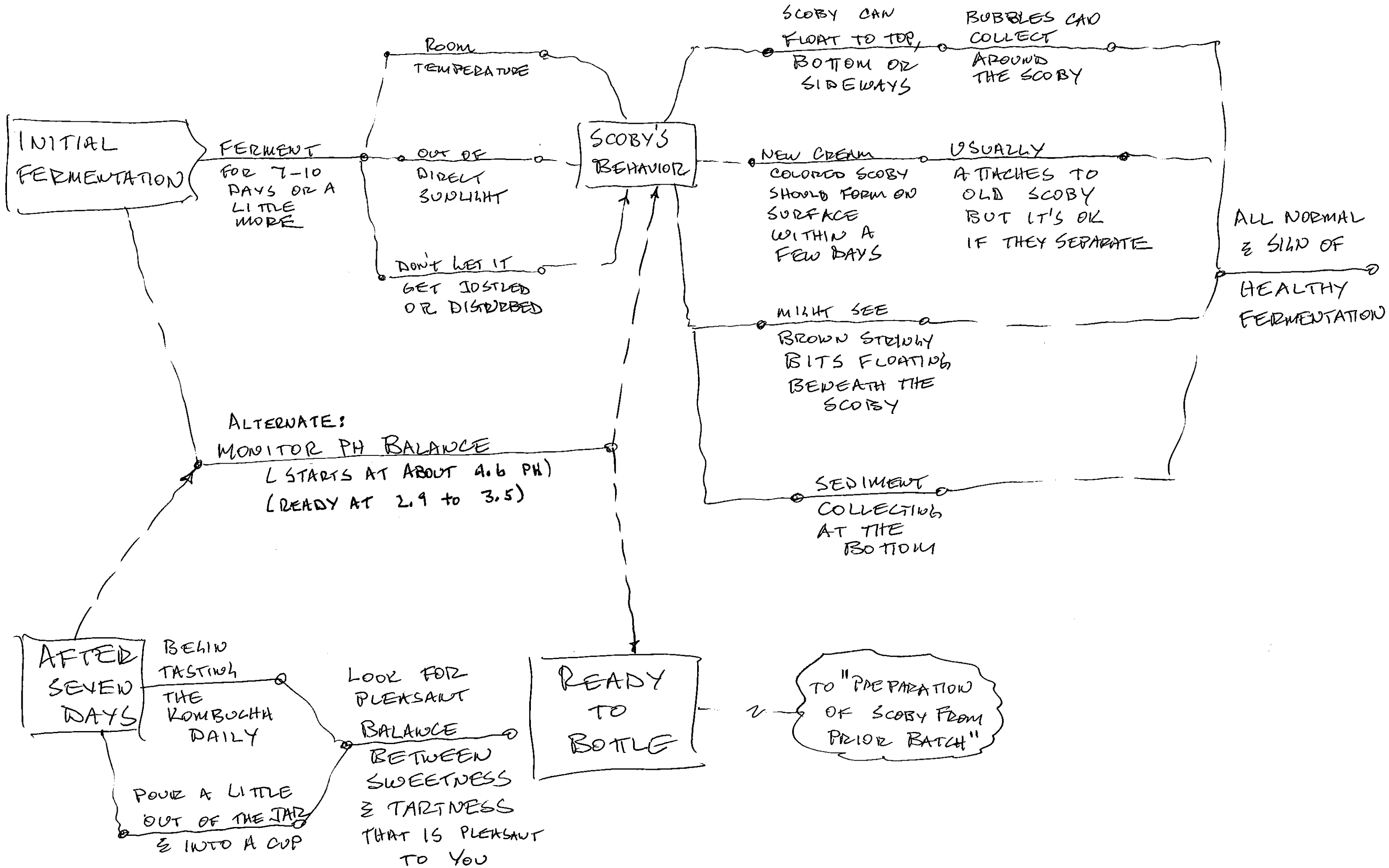
PLACE IN REFRIGERATOR (STOPS FERMENTATION)

RE-STRAIN & DEW/2

-OR- MIX 1/3 LIME CLUB SODA & 2/3 KOMBUCHA FOR A MILD TASTE

ALTERNATE: INFUSE KOMBUCHA WITH 1-2 CUPS FRUIT, 2-3 CUPS FRUIT JUICE, 1-2 TABLESPOONS FLAVORED TEA, 1/4 CUP HONEY OR 2-4 TABLESPOONS FRESH HERBS OR SPICES (ABOVE FOR 1-2 DAYS, COVERED AS BEFORE)

FROM "READY TO BOTTLE"



BATCH SIZE

ONE GALLON:  
1 CUP SUGAR  
8 TEA BAGS (OR 2 TBS LOOSE TEA)  
2 CUPS STARTER TEA  
1 SCOBY  
1 GALLON WATER  
(OR 3 3/4 QUARTS)

USE SAME RATIO TO INCREASE OR DECREASE SIZE

ONE SCOBY WILL FERMENT ANY SIZE BATCH

LARGER BATCHES MAY TAKE LONGER

TEA OPTIONS

BLACK TEA IS BEST

ESPECIALLY WITH A NEW SCOBY

AFTER SCOBY IS GROWN STRONG

MIX OF TEAS

GREEN TEA

WHITE TEA

OOLONG TEA

HERBAL TEAS

USE A FEW BAGS OF BLACK TEA TO MAKE SURE SCOBY GETS NUTRIENTS

ADDITIONAL NOTES

METAL UTENSILS

BOILING & STIRRING WITH METAL IS OK

DON'T FERMENT OR BOTTLE WITH METAL (ESPECIALLY ALUMINUM)

CREATES METALLIC FLAVOR & WEARNS SCOBY

DON'T USE TEAS

THAT CONTAIN OILS (EARL GREY OR FLAVORED TEAS) - MAYBE

DS; DON'T USE

DECAFFEINATED TEAS - WON'T FERMENT w/ SCOBY

PUTTING KOMBUCHA ON PAUSE

3 WEEKS OR LESS

MAKE A BATCH & LEAVE ON COUNTER

MIGHT BE TOO VINEGAR BUT SCOBY WILL BE FINE

LOWER

"SCOBY HOTEL"

# TROUBLE SHOOTING

NORMAL

SCOBY FLOATS ON TOP,  
BOTTOM OR  
SIDEWAYS IN JAR

FORMS BROWN  
STRIKES (SLIMEY)  
BELOW SCOBY  
OR ON BOTTOM

OR IF SCOBY DEVELOPS  
A HOLE, BUMPS,  
DRIED PATCHES, DARKER  
BROWN PATCHES OR  
CLEAR JELLY-LIKE PATCHES

SCOBY STILL FINE TO USE

INDICATIVE OF CHANGES IN ENVIRONMENT OF THE KITCHEN

KOMBUCHA SMELL

STARTS WITH NEUTRAL AROMA

SMELLS MORE VINEGAR AS BREWING PROGRESSES

WARNING SIGNS

IF SCOBY SMELLS CHEESY, ROTTEN OR OTHERWISE UNPLEASANT

THIS IS SIGN OF SOMETHING WRONG

IF NO MOLD

DISCARD LIQUID & BEGIN AGAIN WITH FRESH TEA

IF SIGNS OF MOLD

DISCARD SCOBY & LIQUID

BEGIN WITH FRESH INGREDIENTS

SCOBY

WILL LAST A LONG TIME

NOT INDESTRUCTIBLE

IF SCOBY BECOMES BLACK

IT HAS PASSED IT'S LIFE SPAN

IF SCOBY HAS GREEN OR BLACK MOLD

IT HAS BECOME INFECTED

THROW AWAY THE SCOBY

BEGIN WITH FRESH INGREDIENTS