



KOMBUCHA STARTER KIT

Make delicious kombucha at home with this all-inclusive kit. Just add water!



What You'll Need

IN THIS KIT:

- Kombucha Starter Culture (SCOBY)
- Organic white cane sugar
- Organic black tea
- Organic distilled white vinegar
- Thermometer
- Butter muslin (jar cover)
- pH strips

YOU SUPPLY:

- Water free of chlorine and fluoride (bottled spring water)
- 1-quart glass jar

→ Go to culturesforhealth.com/8039
for step-by-step photo tutorials and videos!



Find these instructions & more online:
culturesforhealth.com/8039

Step-by-Step Instructions

1 ACTIVATE THE STARTER CULTURE



Stick the thermometer to your glass jar. Cut a small piece of butter muslin to use as a jar cover. Follow the instructions inside the Kombucha Starter Culture box to activate your starter culture (SCOBY).

2 MAKE KOMBUCHA



Follow the instructions inside the box to make your next batches of kombucha. Drink your kombucha plain, or flavor and bottle it for fizz.

Bottling & Flavoring

Bottling kombucha makes it fizzy. You can add flavors, too! Check out our ***Bottling & Flavoring Kombucha*** instructions online for flavor ideas and expert advice:

➔ Go to culturesforhealth.com/bottle-booch to learn more!



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