



PUMPKIN SPICE KOMBUCHA

Autumn or not, enjoy pumpkin spice kombucha any time you want when you make it yourself!



What You'll Need for Making Kombucha:

IN THIS KIT:

- ➔ Kombucha Starter Culture (SCOBY)
- ➔ Organic black tea bags
- ➔ Thermometer
- ➔ Jar cover (butter muslin)

YOU SUPPLY:

- ➔ Water free of chlorine and fluoride (bottled spring water)
- ➔ Quart-sized glass jar
- ➔ White cane sugar
- ➔ Distilled white vinegar

What You'll Need for Bottling & Flavoring

IN THIS KIT:

- ➔ Organic pumpkin spice
- ➔ Organic crystallized ginger
- ➔ Organic cane sugar packets
- ➔ Grolsch flip-top bottles
- ➔ Jar tags
- ➔ Nylon mesh strainer

YOU SUPPLY:

- ➔ Funnel



Step-by-Step Instructions

1 ACTIVATE



Follow the instructions inside the Kombucha Starter Culture box to **activate** the culture.

➔ Go to culturesforhealth.com/8042 for tutorials and videos!

2 MAKE KOMBUCHA



Continue following the instructions to **make your first batch** of kombucha. You'll bottle this batch.

3 ASSEMBLE THE GROLSCH BOTTLES



Put the cap **A** on the grolsch bottle and **adjust** it so that the two prongs **B** touch the bottle and the semicircular closure **C** points up. **Push** one prong into a hole **D** on the side of the bottle, and repeat with the other prong. To seal the bottle, **push down hard** on the closure **C**.



4 BOTTLE THE KOMBUCHA & START A NEW BATCH



Add ¼-½ tsp. pumpkin spice and 1-3 pieces of minced crystallized ginger to each bottle. Smaller amounts will yield a milder flavor. **Add** a packet of sugar to the bottle for more fizz.



Fill the bottles with kombucha, leaving 1 inch of space. Be sure to **set aside** the starter culture and **reserve** enough kombucha to start your next batch (see the chart on the starter culture instructions). If you don't have enough kombucha to fill both bottles, it's best to fill one bottle completely rather than filling both evenly.



Close the bottles, and **label** them with tags. Don't forget to move your starter culture to a new batch of kombucha!

5 CULTURE



Culture the pumpkin spice kombucha in a warm spot until it's bubbly, 2-7 days. We recommend burping the bottles daily to avoid over-carbonation. **Refrigerate** once your kombucha is fizzy.

6 SERVE & ENJOY



Use caution when opening the bottles! Put a towel over the bottle and push down on the cap while opening. To serve, **pour** the kombucha through the strainer to remove the ginger pieces. Enjoy your homemade pumpkin spice kombucha! For more bottling tips & more flavoring ideas, visit:

➔ [Culturesforhealth.com/bottling-kombucha](https://culturesforhealth.com/bottling-kombucha)



SHARE YOUR PROJECT: #YouCanDoThis

