

# Homemade Kombucha

Courtesy of Sean Casey and Stacey Marien  
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## Ingredients

- 5 tea bags or loose tea equivalent
- 1 cup of sugar (any combination of white, brown, honey, maple syrup)
- 1 gallon of water
- kombucha scoby
- fresh fruit for flavoring

## Tools

- large open fermenter (preferably glass; metal is probably not a good idea)
- siphon or funnel for bottling
- swing top bottles (Grolsch-style) or beer bottles and new crown caps
- thermometer that is accurate in the room temperature range (i.e. not a candy thermometer)
- kitchen tongs or carving fork
- log book

## Directions

Boil 1 quart of water. Add the tea bags and steep as you would to make regular tea. Remove the tea bags and stir in sugar until dissolved.

Reduce the temperature of the tea, either by letting it sit or chilling in an ice bath.

Pour the tea into a large, sanitized fermenting vessel. Add 3 quarts of cold water. The target temperature should be 70-75 degrees Fahrenheit.

Add the scoby from a previous batch, cover the top of fermenter with a clean cloth and wrap so the tea is not exposed to light.

Place in a cool dark place for 2-6 weeks, depending on desired sourness.

Add any desired flavoring, bottle, and store for 1-2 weeks. Refrigerate after opening.

Enjoy!