

# Kombucha Tea

## **Ingredients and Supplies:**

4 quart glass jar with loose fitting lid  
6 quart pot (or 9+ quart pot for double batch)  
Kombucha Patty  
4 quarts water  
1 - 1 ¼ cups sugar (can use organic if desired)  
4-5 tea bags (black or green, herbal or flavored)  
(Double ingredients for double batches)

## **Directions:**

Boil water with lid on then add sugar and stir then add tea bags  
Let sit until room temperature  
Pour tea into jar and place Kombucha “patty” on top  
Store in dark area for approximately 2-4 weeks  
Bottle in glass bottles and refrigerate

Each brew will produce a “baby” patty that can be separated out and used for separate brewing.

## **Bottling:**

Remove patty from jar and set aside - handle with care  
Decant into glass bottles  
Clean brewing jar (or not) and place patty back in jar with some Kombucha from the brew  
Refrigerate bottles

## **Important:**

**Always prepare with love in your heart and positive thoughts on your mind**  
No Metal - do not use metal utensils or have metal rings on your hands

Consider starting new brew before you start bottling old brew to save time.

Lastly, SHARE THE LOVE WITH YOUR FRIENDS - give them a patty to make their own Kombucha