PIF 1 - Big Batch 30.07 -> 2.07

$\overline{Base}$	Probes Main	Plain	Jan	Ahac	Ahac 2	Rosen	Jan	Rosen	TyMate	OrigaMate	e KaliMate	FigShatr
Water Mate Salt Sugar	10l 600g 0 g 500g	3.5l 0 g 0 g 0 g	/ 0 g 0 g 0 g	500ml 0 g 0 g 0 g	1l 0 g 0 g 0 g	500ml 0 g 0 g 0 g	500ml	11				
Additives/Fermen	nts											
Kombucha/Yeast Herbs	500ml+scoby (3days) 20g	/	Setrae	W. Carrot	Setra/fig	2xfigs	S/K/T/O	Calamints	Thyme	Oregano	Calamints	Figs.Shat

## $\mathbf{Herbs}$

Setrae - unknown local herb; Calamints - Calamintha grandiflora;

Thyme - Thymus vulgaris; Oregano - Origanum vulgare;

Dry figs; Wild Carrot - Daucus carota;

PIF 2 - small bottles 30.07 -> ready

	Base 1	Probes Craig	Craig 2	Ahac	Ahac 2	Rosen	Laya	Laya 2	Gingucha	Ging. C.	Kefinger	Kefirate
Water Mate Salt Sugar	5l 600g 1 pinch 100g/5 h.tbsp	/ 0 g 0 g 0 g	/ 0 g 0 g 0 g	500ml 0 g 0 g 0 g	660ml 0 g 0 g 0 g	660ml 0 g 0 g 0 g	500ml 0 g 0 g 0 g	500ml 0 g 0 g 0 g	660ml 0 g 0 g 0 g	500ml 0 g 0 g 0 g	$500\mathrm{ml}$	500ml
Additives												
Ferment	->	1T G j.	1T G. b	$t-3+3 \mathrm{K}$	$\begin{array}{c} 3t \ K  +  4t \\ G \end{array}$	$\begin{array}{c} 4t \ K + 2t \\ G \end{array}$	Jun	2T Whey	3t G+2t Km	4t Gb+1t Gl	1t Gb+1Gl2K	2t Kb+2t Gl

## Legend

1T - 1 table spoon; 1t - 1 tea spoon; G.b - ginger bits; G.l - ginger liquid; Kl / K - kefir; Kb - kefir bits; Km - kombucha;

PIF 3 - small bottles + jar 31.07 ->

$\overline{Base}$	Probes										
	1	Jar	Rosen	DK	DK		GinBucha	Rosen	Rosen		
Water	71	21	/	500ml	$660 \mathrm{ml}$	$660 \mathrm{ml}$	500ml	500ml	$660 \mathrm{ml}$		
Mate	8 heaping tbsp/reuse	0 g	0 g	0 g	0 g	0 g	0 g	0 g	0 g		
Salt	1 pinch	0 g	0 g	0 g	0 g	0 g	0 g	0 g	0 g		
Sugar	7  h.tbsp  / 1  molasse	0 g	0 g	0 g	0 g	0 g	0 g	0 g	0 g		
Additives											
Ferment	$15 \mathrm{ml}$	1/2jar K	2T. Whey	10t Ging	3t Ging	3TGb+1TGl	1G+1Gb+3K	4t Ging	4t June		