

You Can Make



1 cup Sugar

Tea — green or black —  
2-3 T loose OR  
4-6 bags

Water  
4 c HOT  
10-12 c room temp

1 S.C.O.B.Y.\*  
\* symbiotic collective of bacteria and yeast

2 c starter tea/plain kombucha

(+ maybe 1-2 T of vinegar to lower pH, if needed)  
• A relationship with MUTUAL BENEFIT between multiple organisms

10 ENJOY

and get your next batch started with the reserved SCOBY and starter tea!

The Wild with in collective @ proton.me

Unneeded Handmade sauce

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1 Steep tea in HOT Water 10 min: Strain  
Green: 170° F: + White Tea  
200°: 190° F: Oolong Tea  
Black tea

2 Dissolve sugar in tea. Cool to ~100°F.

3 In gallon jug or jar:  
Sweet tea  
S.C.O.B.Y.  
starter tea  
H<sub>2</sub>O to fill (nearly)

8 To 6c kombucha  
1/2-1 c fruit/juice/  
Herbs/spices  
in SEALED container  
that is CARBONATION  
SAFE

(Mason jar = airtight)  
(Jars saved from store bought kombucha)  
(flip-top style bottles)  
Ferment 2-4 more days.  
9 Strain, bottle, & chill.

4 Check pH with strip or meter  
4.5 or Lower!  
Add vinegar if needed.

5 Cover w something breathable (coffee filter, cheesecloth...)  
Label with date

6 Ferment #1  
6-21 days until desired sweet/sour levels

7 Reserve SCOBY + 2 c starter tea for next batch.  
Flavor the next however you desire!  
Fruits Veggies  
Herbs Spices  
Juiced or chopped

Can split 1 batch into smaller jars, each flavored differently