Beneficial Anaerobic Microbes - BAM™ Brewing Recipe

What you will need:

- ✓ 100l of BAM concentrate for 1000l litre IBC
- ✓ 50l of molasses (must be Blackstrap unsulphured molasses)
- ✓ 3l Seachange KFF
- ✓ Clean IBC
- ✓ One-meter length of garden hose

Preparation

- Make sure the IBC is clean…no chemical residues etc. really important with biological brews. Ideally, food grade IBC.
- Drill a 12 ml hole in the lid. Take a one-meter length of standard 12 ml garden hose and poke one end through the lid into the empty space at the top of the tank.
- Attach a two-litre coke bottle filled with water to the metal frame, 2/3 of the way up the outside of the tank, using plastic.
- Getting started
- Position in a full-sun position and half-fill a 1000 litre shuttle with water, before adding 100 litres of BAM, the 50 litres of molasses and the 3 L of KFF.
- It is always a good idea to preposition the shuttle on concrete blocks high enough to gain access with a 20-litre bucket under the tap at the bottom.
- Now, fill the tank with water and screw on the lid.
- Place the other end of the meter-long length of this hose, deep into the Coke bottle.
- You may notice bubbling occasionally as the BAM brews. In temperatures lower than 32C, bubbling may not be noticeable due to the lower activity, and the brewing process may take longer to complete.
- When it stops bubbling the brew is complete.
- Alternatively, you can monitor pH. When the brew reaches pH 3.5, it is complete and will stay stable for up to 2 years.

Note:

- If using municipality water, off-gas the chlorine with an aerator for 24hrs.
- Optimal brewing temperature is 32C so if using cold water your brew may take longer to activate. A tank heater or a heat mat may be potentially used to reach the ideal temperature above mentioned.
- We typically dissolve the molasses with 50/50 water in twenty litre drums with a hose, before adding it to the tank, so that it doesn't clump, undissolved, in the tank bottom.