



YEAST

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## RECIPE STYLES

Ales  
Barley Wine  
Belgian  
Hefeweizen  
Kombucha  
Pilsner & Lager  
Porter - Stout  
Wine - Cider

## WHITE LABS KOMBUCHA RECIPE

**Yeast(s) Used:** WLP600 Kombucha SCOBY

**Recipe Supplied by:** White Labs' Kristan Martinez

**About this Recipe:**

Kristan Martinez, an analytical lab technician began working with kombucha a little over a year ago. It was during this period that she began to conduct trials on growing White Labs' very own SCOBY. She experimented with various recipes and modified one specifically for our White Labs SCOBY- in order to ensure the kombucha was under 0.5% ABV.

\*\*\* Starter tea is previously made kombucha or store bought kombucha. Our SCOBY package comes with enough starter liquid for one gallon.\*\*\*

### Ingredients needed

14 cups water  
1 cup sugar  
8 tea bags  
2 cups starter tea  
1 SCOBY per fermentation container

### Materials needed

Pot to boil water  
1 gallon bucket, or jar for the fermentation container  
Tea towel or tightly woven cloth  
1 gallon growler

### Procedure

1. Measure out 14 cups water and bring it to a boil in a large pot. Remove from heat, add 1 cup sugar and stir until dissolved. Place 8 tea bags into the hot water and steep for 30 minutes.
2. Remove tea bags. Once tea is cool (room temp about 72 degrees fahrenheit), add 2 cups of starter tea.
3. Pour the mixture into the fermentation container, and gently slide the scoby into the tea with clean hands. Then cover the container with a teal towel or any tightly woven cloth. Secured in place with a rubber band.
4. Keep the fermentation container at room temperature (72 degrees fahrenheit), in a dark place where it won't be disturbed. Let it ferment for 7 to 10 days, and check periodically.
5. After 7 days start to taste the kombucha daily until it obtains the flavor and acidity that is desired.
6. Once kombucha is ready, remove the SCOBY and store it at room temperature in about a cup of the kombucha that was just brewed in a breathable container. Refill the liquid with sweet tea as it is absorbed and evaporated.
7. Transfer the kombucha into the growler, and add any herbs or fruit for flavoring as desired. (To carbonate the kombucha keep the kombucha sealed in the growler at room temperature for 1 to 3 days).
8. Refrigerate the kombucha to stop the fermentation.

The White Labs SCOBY is large enough to start 1 to 5 gallons but will grow over time to accommodate larger sizes. If you are making a batch larger than 1 gallon you will need additional starter liquid not provided in the SCOBY package.

Kombucha



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