

# Kombucha

## Brewing Process

### Ingredients

- Water (1 liter)
- Tea, green or black (4 gramm)
- Sugar (15 gramm)
- Scoby (app. 30 gramm, but there is no hard rule)
- A bit of starter kombucha

### Equipment

- Glass Jar
- A towel or cheesecloth (to cover the jar)
- Reusable tea bag (if using loose leaf tea)
- A pot and a spoon for tea brewing

### step 1

Prepare tea with sugar, make sure that the sugar is dissolved. Cool down the tea.

### step 2

Add kombucha scoby to a jar, along with some starter kombucha.

### step 3

Pour the cold tea into the jar with the scoby. Cover the top with a breathable cloth.

### step 4

Keep at room temperature away from direct sunlight. It will be ready in 3-5 days.

