

# Start Making Your Own Homemade Kombucha!

## BOOK

The Big Book of Kombucha is filled with everything you want to know about Kombucha - it includes a ton of recipes along with the do's and don'ts and trouble shooting. These book will have you feeling like a Kombucha master!



Click on each pictures to see where to purchase them from.

## JARS

You will need a 1-gallon glass jar to brew your Kombucha and approx 5-6 amber 16oz glasses for each 1-gallon brewed.



## TEA/SUGAR

I like the combination of these two tea flavors. You can buy them in bulk at a discount.

I recommend using organic cane sugar which can be purchased at any major grocery store.



## SCOBY

SCOBY is the commonly used acronym for "symbiotic culture of bacteria and yeast", and is used in the fermentation process of Kombucha. It can be used for at least 10 batches, although some have been using the same SCOBY for years.

