

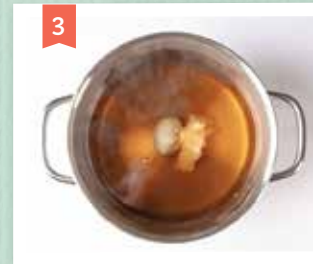
MAKING KOMBUCHA IS EASY WITH MAD MILLIE!



1 Boil 3.5 L (3.7 US qt) of water in a pot. While it's heating up, clean and sterilise your kombucha crock with boiling water or baby bottle sanitiser.



2 Add 1 cup (200 g) white sugar to the water. Stir until dissolved.



3 Steep 12 tea bags (or loose-leaf tea equivalent) in the pot for 3 - 5 minutes.



4 Pour the sweetened tea into the kombucha crock and allow to cool to room temperature.



5 Once the tea is at room temperature, add your SCOBY¹ and at least 300mL (10 US fl oz) of starter liquid from your previous batch.

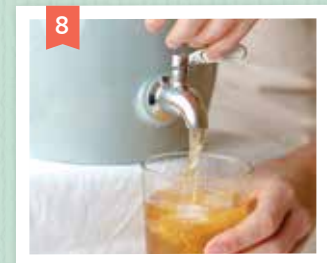
¹SCOBY - Symbiotic Culture of Bacteria an Yeast



6 Place a piece of muslin cloth or breathable fabric over the opening and put the lid on. This allows air to flow for fermentation but keeps out unwanted bugs.



7 Store at 24 - 30°C (75 - 86°F), out of direct sunlight for 1 week.



8 Taste every day from day 8 until you are happy with the flavour and enjoy!

For an **interactive video demonstration** on how to use your Kombucha Crock, or more details and questions on kombucha brewing, continuous fermentation and bottling, go to www.madmillie.com