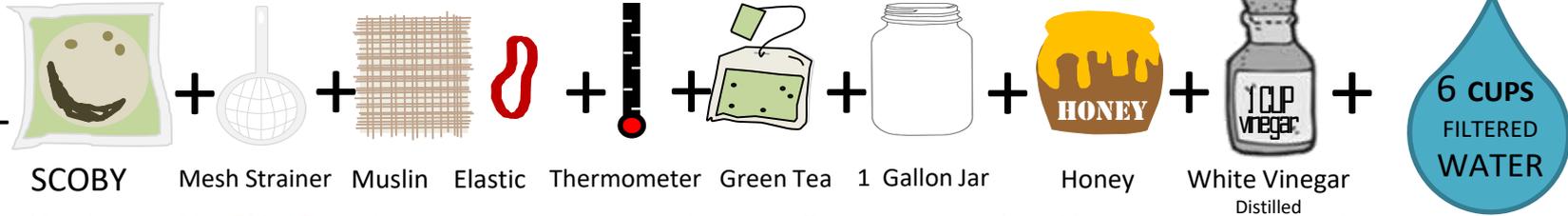


DIY JUN TEA

BREW YOUR own KIT

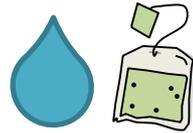
Having Trouble? **SCOBY** is Guaranteed to rehydrate please email us with photos www.holykraut.ca

WHAT YOU WILL NEED

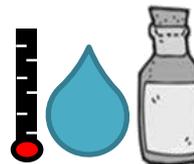


The Kombucha **SCOBY** is Dehydrated and requires rehydration following steps below. Keep refrigerated until use.


1. Clean and sanitize **Jar** and work area with hot soapy water, Air Dry


2. Boil 3-4 cups of **Water**, pour into jar and add **tea**. Steep for 10 minutes


3. Remove **Tea**, add in ½ Cup of **Honey**, and stir constantly until dissolved


4. Pour in remaining 1-2 cups of cold **water**, 1 cup vinegar, and stand until 20-26°


5. Transfer **SCOBY** Mother to Cooled Sweet **Tea** in Jar
6. Soak **muslin** in vinegar and place over jar with elastic. (during rehydration only)


7. Place covered **jar** in a cabinet, or pantry out of direct sunlight


8. Allow to sit at 20-26° for **30 days** to rehydrate. Once rehydrated discard tea, except 1 cup and repeat 1-7 (omit vinegar) let stand **7-14 days** until a **SCOBY** layer grows


9. Pour Jun Tea through **strainer**, leaving 1 cup of Tea and **SCOBY** in Jar. Pour into **Soda Bottle** for Drinking!

10. **OPTIONAL:** Add 10 frozen or fresh berries to **soda bottle** with Jun Tea and allow to sit for 48 hours before drinking. Leave berries in the bottle place in refrigerator

11. As Jun Tea rests in **Soda Bottle** the Kombucha will become fizzy like soda. Place **Soda Bottle** in the refrigerator after 48 hours and open with caution



The Kombucha SCOBY Mother is dehydrated. It is best used within 6 months. Keep in the refrigerator for best life.

A **SCOBY** Mother is a living colony of bacteria and yeast. It will need to adjust to your home and environment. It may take 2-5 batches of brewing Kombucha before a new **SCOBY** forms. Before disposing of a batch of Kombucha or a **SCOBY** please contact us and tell us about it!

- Jun Tea is an ancient form of Kombucha that digests Honey instead of sugar, and grows much faster being done in only 5-7 days. Choose quality green tea with nothing artificial.
- Jun Tea SCOBY are different than Black tea Kombucha SCOBY, the Jun Mother SCOBY will float to the top of the jar and grow a new Daughter. Every batch a New Daughter will grow, but usually attached to the original Mother. The SCOBY will keep getting larger with every batch.
- Never immerse any of the contents of this kit into boiling or extremely hot water. Sanitize with bleach water only.
- Once your SCOBY is too large to make another batch, you will need to trim it down. Use a very **clean** plate and knife. With clean hands pull the SCOBY out of the jar, rest it on the plate. With your hands or a knife pull or cut off a layer or two, and place the SCOBY back in the jar and brew another batch. Discarded SCOBY can be given to a friend, used to brew another batch, or composted. Place it in a glass container with 1 Cup of completed Kombucha and 2 Tbs honey. Use within 7 days and keep Refrigerated.
- **Once Jun Tea has been bottled it will become pressurized in the soda bottle always keep refrigerated after 48 hours and open with caution.**

I Think my SCOBY has Mold

- It's very rare for a SCOBY to grow Mold in healthy conditions. If the temperature is over 22° and the SCOBY has dried out, or not been given enough Honey the SCOBY can die and Mold can then grow. Mold will be in the form of blue, black, or green. In the case of mold, discard the entire brew, SCOBY and wash and sanitize the jar.

My SCOBY isn't growing a New Layer (Daughter)

- If by day 4 a new Daughter has not started to grow double check Honey was added to the Jun following directions. If Honey has been added you can add ½ cup of distilled White or Apple Cider Vinegar to the Jar. Continue brewing Jun as instructed.

I'm going on vacation, what do I do?

- It is ok to leave a batch of Jun Tea brewing for 14-15 days. It will be very strong like vinegar, discard batch of Jun and start a new batch when you return. If Jun will be left longer than 14-15 days, place entire batch of Jun in the refrigerator with an extra 2-3 TBS of Honey. Remove from refrigerator and bring to room temperature before starting new batch.

How do I flavour Jun Tea?

- Try the berry suggestion on the instruction page, use 1 Cup of your favorite pure juice, and then look up fun recipes in books and on the web. Possibilities are endless.