

The Kombucha Shop - Kombucha Brewing Kit

<https://www.amazon.com/Kombucha-Brewing-Organic-Scoby-Temperature/dp/B00LW7OR4A>

What is Kombucha Tea?

Kombucha is a fermented tea beverage that provides drinkers with a number of health benefits, including probiotics, antioxidants, and anti-microbial properties. Kombucha helps directly with the gut by improving the balance of good bacteria verses bad bacteria, which in turn will help you become healthier overall. You can buy kombucha at nearly all health food stores, or brew your own at home.

Why Brew Kombucha at Home

The biggest advantage of brewing kombucha at home is the amount of money you will save on buying kombucha, since this healthy beverage doesn't come cheap. However, you will also be able to have greater control over what goes into your kombucha to produce the flavors and level of fizziness that you prefer. Plus, brewing kombucha at home doesn't require nearly as much time as you may think.

Why choose Kombucha Shop's Brewing Kit

If you've made the decision to start brewing kombucha at home, the best way to get started is to get the Kombucha Shop's brewing kit. This kit will give you everything you need to get started brewing your own kombucha at home, so it takes all the guesswork and actual work out of choosing supplies, finding a good starter SCOBY, and so much more.

There are a number of things that go into starting brewing kombucha at home, and it's the amount of work that it takes to get started that keeps many people from their dream of brewing their own kombucha. It can also be expensive to buy all the pieces of equipment separately, which is why we recommend going with a kit.

What's Included?

Here is a list along with explanations of everything that is included in the full kit:

- 1-gallon glass brew jar with lid. Glass is by far the best material for kombucha brewing jars as it won't leech any chemicals into your kombucha, and it is much easier to sanitize between uses to ensure there are no potentially-dangerous foreign bacteria getting into your kombucha as it brews. The 1-gallon size is perfect for getting started and is by far the most common choice of size for kombucha brewers.
- Organic kombucha culture & organic liquid kombucha starter tea. Often referred to as a SCOBY (Symbiotic Culture Of Bacteria and Yeast), the culture is what contains the mix of good bacteria and yeast that will ferment your tea to perfection. The starter tea that is provided not only keeps the SCOBY alive during transit, but also will help get your kombucha brewing properly.

- ½ pound organic cane sugar. Sugar is a necessary part of the kombucha brewing process since this is the primary food source for the bacteria and yeast as they work to ferment your kombucha. Most of the sugar will be converted into the acids that give kombucha its unique flavors and properties, but some will remain which sweeten the drink.
- 15 grams of organic tea blend. Tea is the other essential ingredient to make kombucha tea, and this delicious blend that's included is organic to make sure that you're only starting with the best.
- Reusable cotton tea bag. This is the best way that you can keep brewing loose-leaf teas without harming the environment or risking adding harmful chemicals to your kombucha tea. It's also a great way to save money since you can keep using it, and loose-leaf tea is generally cheaper than tea bags.
- Temperature gauge. The rate at which the kombucha ferments is linked to the external temperature of where the tea is being fermented, so having a temperature gauge on the outside of your kombucha brewing jar is a great way to keep track of this for if you need to do any troubleshooting or are trying to figure out the ideal amount of time needed to brew your kombucha.
- Cotton jar cover with rubber band. You need to keep fruit flies and other little visitors out of your kombucha while it's brewing while maintaining decent airflow to your kombucha. For that reason, you'll need the right type of material covering your jar tightly.
- 15 pH test strips. To find out if your kombucha is ready, you'll need to use a pH test strip, which is why several of these are included in your brewing kit.
- Pipet straw. This is what will allow you to remove small amounts of your kombucha to test it for readiness without risking contamination or ruining your batch.
- Step-by-step directions. These directions will walk you through each step of setting up your new kombucha homebrewing kit and will allow you to get started with brewing kombucha within a few short hours of receiving your kit.

Pros to Getting the Kombucha Brewing Kit

- Start with everything you need. When many people start brewing kombucha at home, they buy only the most basic supplies like the jar and cover, then add everything else as they go. However, by buying the complete kit, you get the basic supplies and all the other extras that will make brewing kombucha as simple as possible.
- Guaranteed growth. Unlike some kits that come with dehydrated SCOBYs that either don't grow at all or else don't ferment the way they're supposed to, the Kombucha Shop's kit provides you with a live culture that's guaranteed to grow for you.

Cons to Getting the Kombucha Brewing Kit

- Not customizable. If you've already done your research on brewing your own kombucha and have an idea in mind of how you're going to do it, this might not be the product for you, especially if you're looking for a brewing jar with a spigot or want to start with a larger or smaller jar.

Reviews

Here are some reviews from people that have bought this kit before:

"I am so happy I bought this kit! I'm currently brewing my second batch as my first batch came out awesome! I made a ginger/orange flavor and a strawberry/lemonade flavor from that first batch and they taste even better than what I can buy at the store."

"I've never brewed anything, and this kit made the process extremely easy. It comes with everything you need with easy to follow directions. I am on my third batch. I liked it so much, I didn't flavor the brew."

"This is a great kit from a really great company. I have made two batches of kombucha with it, both of which turned out very well, and I'm in the process of brewing my third. The kit has everything you need to get started... I really like that they use organic and locally sourced ingredients where possible."

"I am very happy with this started kit. It had everything I needed to begin - I have never made Kombucha or known anyone who has. I am on my second batch, but already finished all of the first. Couldn't have been easier!"

"Excellent kit for beginners! The instructions are clear and the online customer service prompt and helpful. I had to ask a question about the type of water needed and got a reply very fast. I am thrilled to be able to do mine overseas. I recommend the kit and the shop to anyone interested in improving their health and enjoying a delicious beverage!"

Where to Buy the Kombucha Brewing Kit

The best place you can buy the Kombucha Brewing Kit by the Kombucha Shop is to order it from Amazon. By ordering it from Amazon, you will not only get a great deal, but you will also get free shipping!

FAQ

Q: Will the plastic bag that the SCOBY is shipped in leech chemicals?

A: No! The plastic bags that the SCOBY is packaged in are food-grade, BPA-free, 100% virgin low-density polyethylene, which is the safest way to ship SCOBYs to prevent leeching and to ensure safe delivery.

Q: Isn't it cheaper to just buy kombucha since you can get a gallon's worth of kombucha for way less than the cost of the kit?

A: Because you are able to make as many batches of kombucha with this kit as you can, it only takes about 3 batches and the kit has more than paid for itself, even if you end up buying extra bottles to bottle your kombucha, since you can also reuse these.

Q: How many batches of kombucha can be made with this kit?

A: This kit has enough loose tea and sugar for your first batch. After that, you'll be able to use your own loose tea and sugar to make as many batches as you want!

Q: Is the SCOBY kosher?

A: Although not certified as kosher, they are 100% organic and vegan. The only ingredients are purified water, organic tea, and organic sugar, with no animal products coming anywhere near the factory.

Q: Does the kombucha smell bad?

A: There is a slight bad odor to the kombucha since it is, after all, fermenting. However, the smell is generally not very strong unless you're standing right over the jar. If it does have a very bad smell, check carefully for mold growth, which can be dangerous.

Q: Is making your own kombucha safe?

A: There are some dangers involved with brewing your own kombucha because of the possibility of contamination by foreign bacteria. However, as long as you're careful and practice good sanitization techniques in between batches, you shouldn't have any problems. Many people safely brew kombucha at home for years without a single problem.