

Black tea kombucha



Ingredients:

- 0,9 l water
- 4 g black tea
- 50 g sugar
- 100 ml kombucha starter liquid or kombucha SCOBY culture with liquid.

Black tea kombucha preparation

Bring 200 ml water to a boil, then remove from heat. Put tea leaves or tea bags into hot water and let steep for about 4 minutes (follow the instructions on the packaging). Strain the tea, let it cool down a bit then stir in sugar until completely dissolved. Pour the tea in a jar and add the remaining water. Let it cool down completely (room temperature, under 30°C). Pour in the starter liquid and carefully place the SCOBY on top. Cover with a lid that enables air circulation or with a piece of cloth.

Leave the jar at room temperature (21-25 °C) for 7-14 days. Make sure to keep it away from direct sunlight. After about 5-7 days, you can start tasting your kombucha each day, until it tastes right for you. The longer the kombucha ferments, the less sweet and more vinegary it will taste.

Instead of pure tea, you can use a mixture of black (70%) and green one (30%).

See more kombucha recipes [here](#).

Products used to prepare this recipe:



30

Kombucha fermenter

[Buy on Kefirko.com](https://www.kefirko.com)



Organic Black Tea

[Buy on Kefirko.com](https://kefirko.com)



[Organic Cane Sugar](#)

[Buy on Kefirko.com](#)



[Organic Kombucha Starter](#)

[Buy on Kefirko.com](https://www.kefirko.com)