

CITRUS KOMBUCHA WITH FRESH TRIO



Ingredients for citrus kombucha:

- 1 l fermented black or green tea kombucha
- 50 ml fresh lemon juice
- 1 slice organic lemon
- 30 ml fresh lime juice
- 1 slice organic lime
- 30 ml organic orange juice
- 2 slices organic orange

Citrus kombucha preparation

Add all ingredients to kombucha. Cover with airtight lid. Ferment 1-2 days, room temperature. Chill before serving.

Strain floating in kombucha

Strains are also connected with yeasts in your kombucha. More brownish strings there are floating in your kombucha or collecting on the side of the glass, more yeasts are there in the kombucha beverage. They're not harmful, but you can strain them before drinking. This is usually due to higher temperatures in the environment, warm places are where the yeasts thrive.

Use clean equipment

It's important to use clean equipment. Hygiene is very important when working with kombucha cultures. They are very sensitive to contamination so wash out the glass jar thoroughly using warm water and detergent. Carefully rinse out the detergent and rinse with warm water. Sterilisation of equipment every time you make a new batch is welcome too.

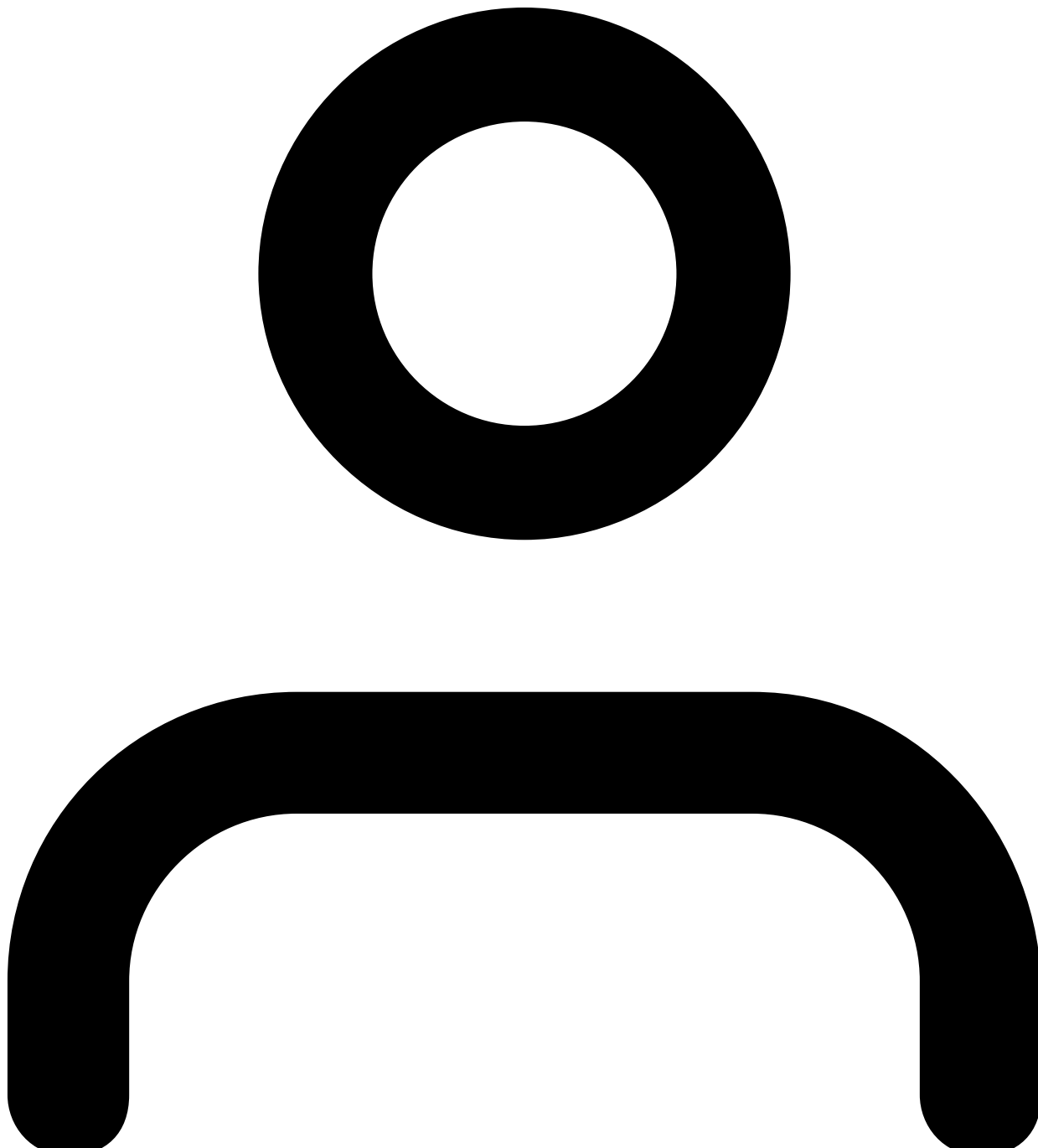
See more kombucha recipes [here](#).

Products used to prepare this recipe:



Kombucha Fermenter

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



2nd Fermentation

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