

Coffee kombucha for caffeine boost



Ingredients for:

- 1 l water
- 150 g freshly ground coffee
- 150 g white sugar
- 50 g of unrefined cane sugar (dark muscovado or mascavo)
- 1 tablespoon kombucha starter
- kombucha SCOBY

Coffee kombucha preparation

Coffee kombucha is brewed in a few simple steps. Brew the coffee in half of the water. Strain to remove any coffee sediment or let it sit for a while. While coffee is still hot, stir in the sugar. Top with the rest of the water and wait until the coffee mixture reaches the room temperature. Add the SCOBY and kombucha starter. Leave to ferment for 3-5 days on room temperature or until it reaches desired flavour.

Serving ideas:

Add vanilla drops, cinnamon and caramel drops. Use it in kombucha iced coffee with vanilla ice cream and ice cubes. Soak biscuits in it to prepare tiramisu.

How long can kombucha be stored and where?

Once the fermentation is finished you can drink the kombucha right away or store it in bottles in the fridge. You can store the bottled kombucha in the fridge for a month or so. Just be careful to burp the bottles regularly to avoid bottle explosion.

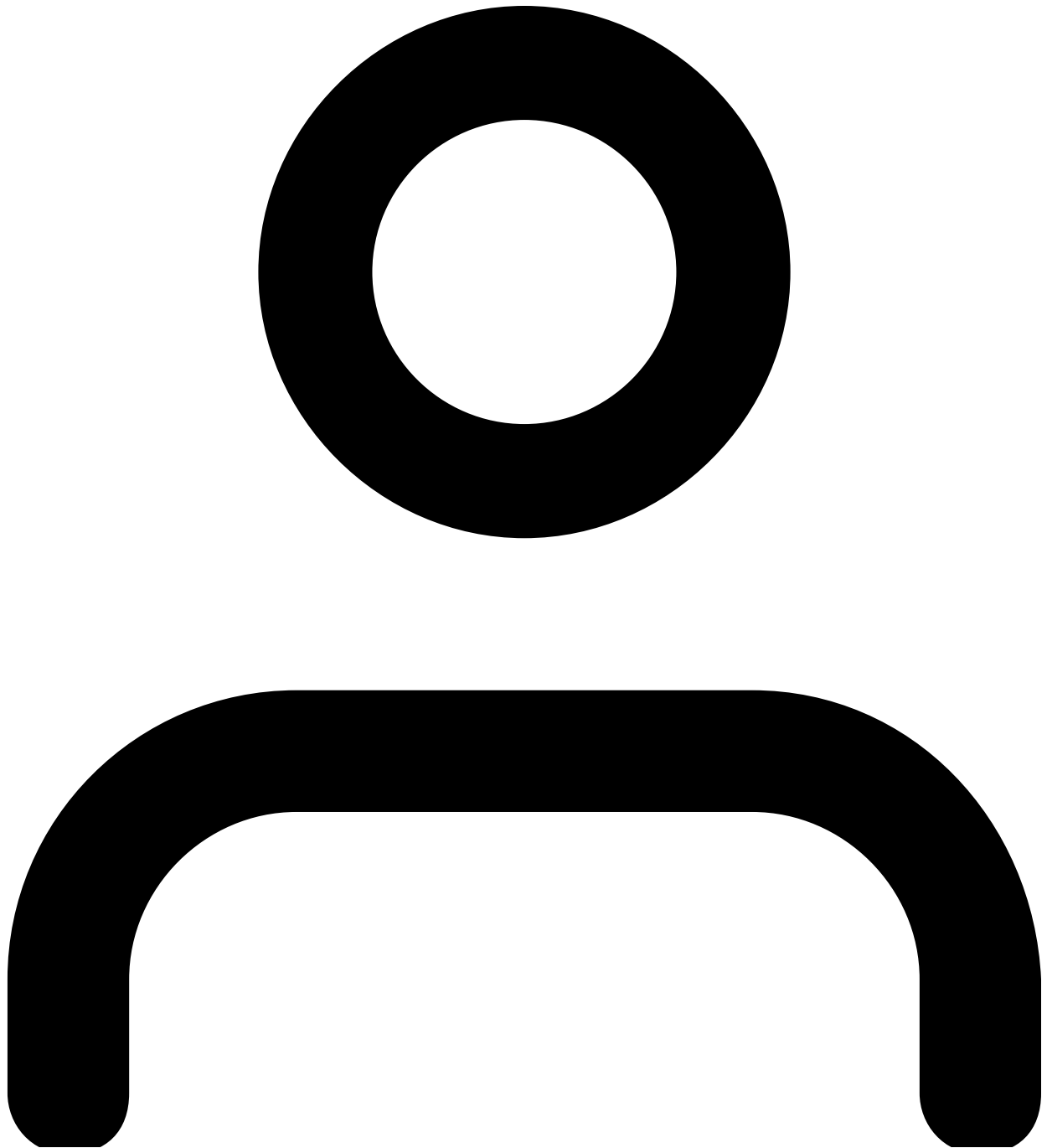
See more kombucha recipes [here](#).

Products used to prepare this recipe:



Kombucha Fermenter

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



2nd Fermentation

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



[Organic Cane Sugar](#)

[Buy on Kefirko.com](#)



[Organic Kombucha Starter](#)

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