

GINGER CARROT KOMBUCHA



Ingredients for ginger carrot kombucha:

- 1 l kombucha
- 150 ml carrot juice
- 50 ml orange juice
- 1 tsp grated ginger root
- few fresh orange slices

Ginger carrot kombucha

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

Second fermentation recipes are great when you make a lot of kombucha and want to make different flavours of beverages.

Ginger helps boosting second fermentation of kombucha. Capped bottles in second fermentation help retain the bubbles inside the beverage. Make sure you use ginger of good quality, dried or fresh. It also helps you achieve special a bit hot flavours of your kombucha drink.

If the beverage gets too sour there may be one of the several reasons for this:

- **Fermentation time was too long:** try making it shorter. Try it every day until it suits your

taste.

- **Too much kombucha or starter:** maybe kombucha was already too sour because you used too much starter or you used too much kombucha for second fermentation. Add more juice.
- **High temperatures:** if the environment is too hot, fermentation process is quicker making kombucha sour faster. Adjust temperature or shorten the fermentation time.

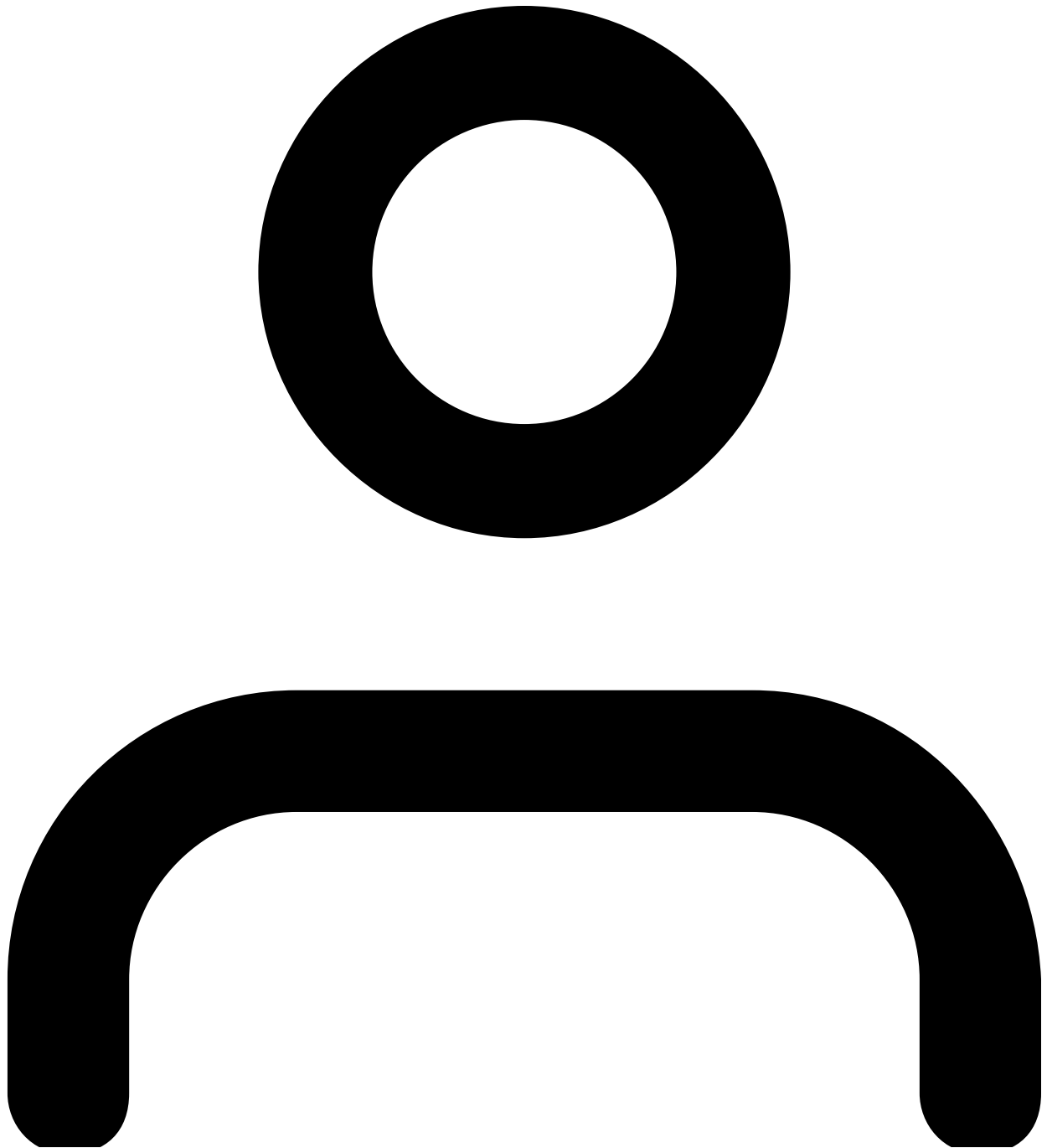
See more kombucha recipes [here](#).

Products used to prepare this recipe:



[Kombucha Fermenter](#)

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2nd Fermentation

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