

GINGER LEMON MINT KOMBUCHA



Ingredients for ginger lemon kombucha:

- 1 l kombucha
- 1 tsp grated ginger root
- juice of one lemon
- 2 slices of fresh organic lemon
- few fresh mint leaves

Ginger lemon mint kombucha preparation

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

Why second fermentation?

Get more fizz with second fermentation of kombucha. You can achieve this easily by second ferment fresh or dried ginger with your kombucha beverage. When the bottle is capped during the second fermentation this will increase bubble formation in the kombucha.

This is also the perfect time to flavour your kombucha. Freshly squeezed juice from lemon is perfect addition to get that sour refreshing flavour of your beverage. Mint also gives that cold herbal taste of your drink.

The more kombucha ferments, more alcohol it contains. At the beginning there is only a trace of alcohol but with time and especially if you use fresh fruit juice, this amount may quickly increase during the fermentation process.

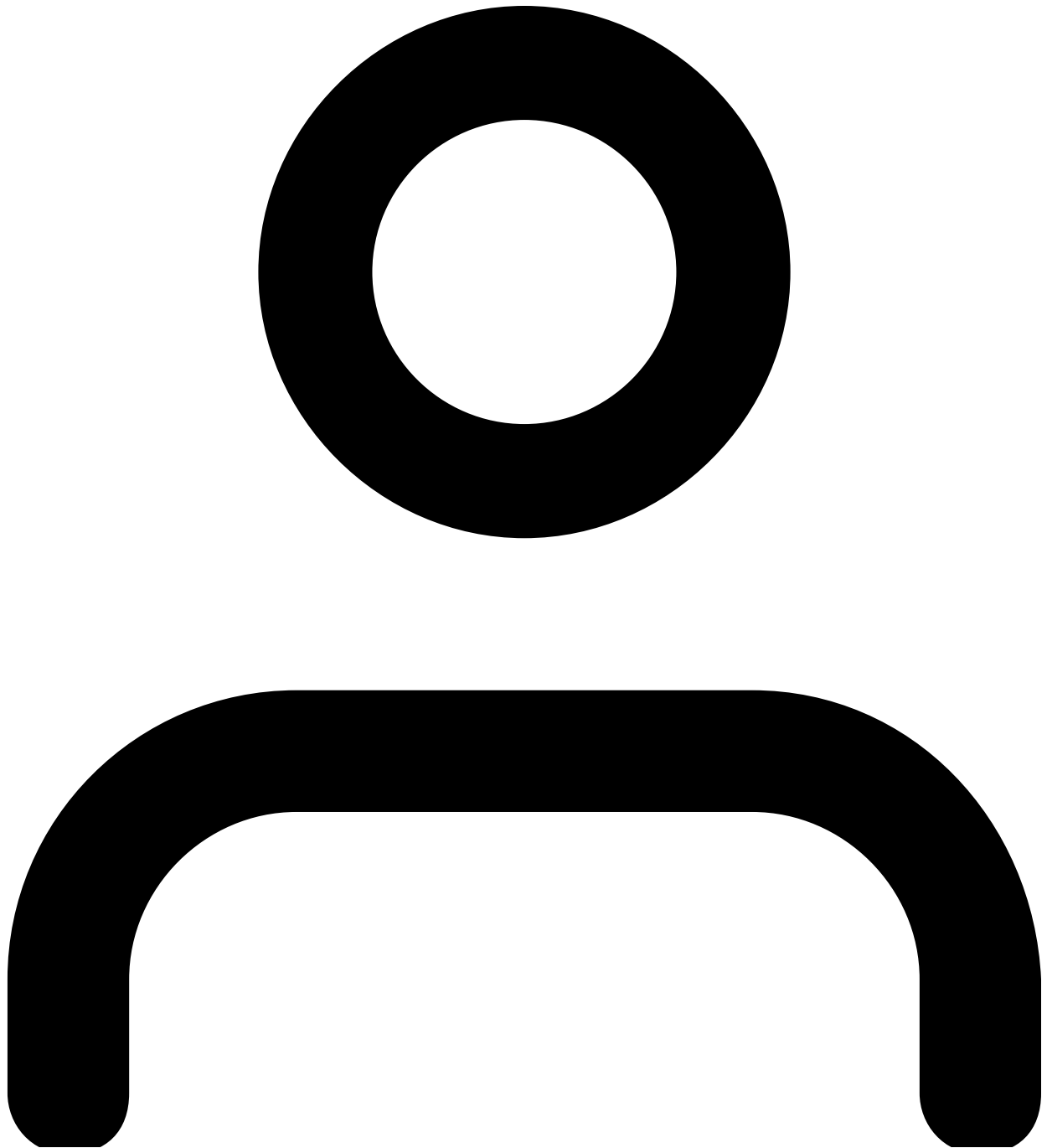
See more kombucha recipes [here](#).

Products used to prepare this recipe:



Kombucha Fermenter

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2nd Fermentation

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Organic Green Mint

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