

Kombucha.com Brew Log - Instructions



RAW BREWING CO.
KOMBUCHA.COM

Please review the following instructions for how to properly use our Brew Log.

IMPORTANT NOTES: if you're serious about brewing pro-quality kombucha at home, every time – consistency is key – and pH strips, a thermometer, a heat mat, and keeping good notes in a log are a must. All are available at kombucha.com. Never allow your brew to fall below 74°F -- cold equals mold! And remember, if you use a heat mat, do not allow your brew to go above 84°F – higher temps can stress your culture (or kill it, if high enough) and/or create off-flavors. For additional detailed videos, tutorials, directions, and learning tools, go to kombucha.com/raw-university.

INSTRUCTIONS: Use this brew log to record all the important information and data points for your brews. Over time, this will allow you to brew consistently like a pro. Be sure to record things as they happen, rather than trying to remember later. Explanations of (and how to use) each field in the brew log are below:

F1 - Primary Ferment

Specific Brew Info

<i>Brew Size</i>	Use this field to record the total batch size of your brew (i.e. 1/2 gallon, 1 gallon, 2 gallon, etc.).
<i>Start Date</i>	Record the date you made your sweet tea and added your scoby and starter liquid.
<i>Starting pH</i>	Record the starting pH of your brew. Most commercial brewers start at a pH of 4 and finish at 3. <i>Never start your brew at a pH above 4.5.</i> pH strips are strongly recommended for consistent (and consistently successful) brewing.
<i>Finish Date</i>	Record the date your brew reaches your desired taste or finishing pH.
<i>Finishing pH</i>	Record the pH of your brew on the Finish Date.
<i>Avg. Temp.</i>	Record the average temperature of your brew during fermentation.

Tea Source

<i>Type Used</i>	Record the type of tea you used for your brew.
<i>Quantity</i>	Record the total amount of tea you used for your brew.

Sugar Source

<i>Type Used</i>	Record the type of sugar you used for your brew (i.e. white sugar, organic sugar, honey, etc.)
<i>Quantity</i>	Record the total amount of sugar you used for your brew.

Starter Liquid Used

<i>pH of Starter</i>	Record the pH of your starter liquid, BEFORE adding it to your brew. Over time, this will allow you to estimate how much you need to start your brew at the desired starting pH (between 4 to 4.5).
<i>Quantity</i>	Record the total amount of starter liquid you used in your brew.

Notes

Record any and all notes you may have for your brew as they happen, because as you progress in your brewing, it can be hard to remember what happened from batch to batch.

F2 - Secondary Ferment

<i>Ingredients (and Qty.) Used</i>	Record the ingredients and quantities you used for your secondary ferment.
<i>F2 Start Date</i>	Record the date you began your secondary ferment.
<i>F2 Finish Date</i>	Record the date you ended your secondary ferment (i.e. you consumed or refrigerated your brew).
<i>F2 Temperature</i>	Record the average temperature of your brew during secondary ferment. Remember to maintain between 74-84°F -- and remember the warmer your temperatures, the faster carbonation will build.
<i>Notes</i>	Record any and all notes you may have for your secondary ferment as they happen, because as you progress in your brewing, it can be hard to remember what happened from batch to batch.

Happy Brewing, Booches!

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Brew #	Specific Brew Info					Tea Source		Sugar Source		Starter Liquid Used		
	Brew Size	Start Date	Starting pH	Finish Date	Finishing pH	Avg. Temp.	Type Used	Quantity	Type Used	Quantity	pH of Starter	Quantity
F1	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____
	Notes: _____											
F2	Ingredients (and Qty.) Used: _____					F2 Start Date: _____		F2 Finish Date: _____		F2 Temperature: _____		
	Notes: _____											

Brew #	Specific Brew Info					Tea Source		Sugar Source		Starter Liquid Used		
	Brew Size	Start Date	Starting pH	Finish Date	Finishing pH	Avg. Temp.	Type Used	Quantity	Type Used	Quantity	pH of Starter	Quantity
F1	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____
	Notes: _____											
F2	Ingredients (and Qty.) Used: _____					F2 Start Date: _____		F2 Finish Date: _____		F2 Temperature: _____		
	Notes: _____											

Brew #	Specific Brew Info					Tea Source		Sugar Source		Starter Liquid Used		
	Brew Size	Start Date	Starting pH	Finish Date	Finishing pH	Avg. Temp.	Type Used	Quantity	Type Used	Quantity	pH of Starter	Quantity
F1	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____
	Notes: _____											
F2	Ingredients (and Qty.) Used: _____					F2 Start Date: _____		F2 Finish Date: _____		F2 Temperature: _____		
	Notes: _____											

Brew #	Specific Brew Info					Tea Source		Sugar Source		Starter Liquid Used		
	Brew Size	Start Date	Starting pH	Finish Date	Finishing pH	Avg. Temp.	Type Used	Quantity	Type Used	Quantity	pH of Starter	Quantity
F1	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____	_____
	Notes: _____											
F2	Ingredients (and Qty.) Used: _____					F2 Start Date: _____		F2 Finish Date: _____		F2 Temperature: _____		
	Notes: _____											