

welcome to the wild
world of fermentation







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TASTE
anywhere all the stability
of home

love it

from a long

your

your nijcha

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let's make your habits
be your style



your nijcha

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starter culture

200ml kombucha

CHF 30.-
(+4.- shipping)

starter kit

200ml kombucha
7g darjeeling green tea
70g cane sugar

CHF 36.-
(+4.- shipping)

starter toolbox

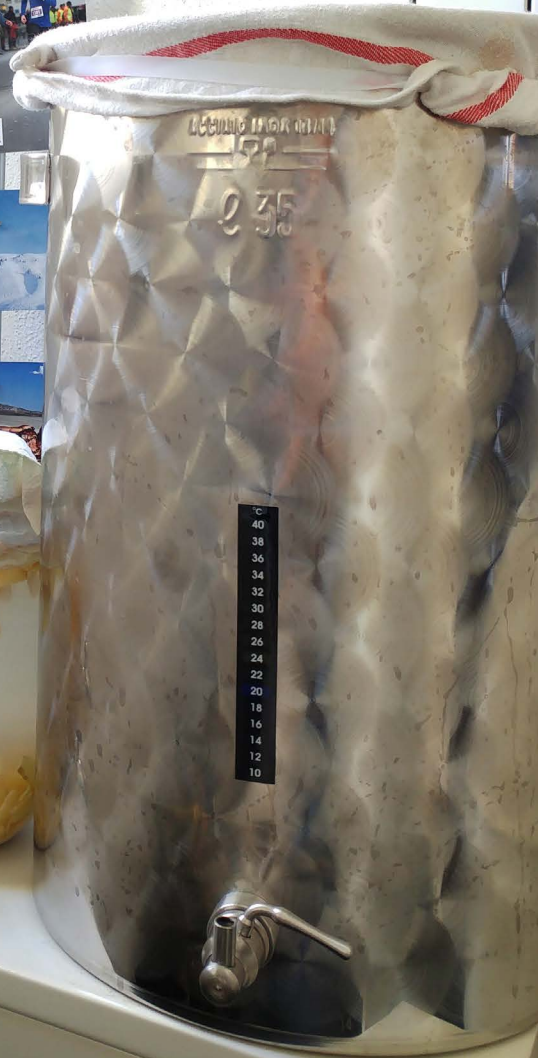
200ml kombucha + SCOBY
35g darjeeling green tea
350g cane sugar
5l fermentation glass
1 cotton cloth
2 elastic band
2 330ml flip-top glass bottle
3 pipette
5 tea bag
3 pH strip

CHF 95.-
(+15.- shipping)

*all agricultural ingredients come from
organic production

*[our tea](#) is fair traded, traceable, transparently traded
and tested for traces of pesticides and metals.

how tea
becomes kombucha



- 200ml kombucha with or without SCOBY
 - 1000ml water
 - 7g tea (black, oolong, green tea)
 - 70g cane sugar
 - wide fermentation glass (wider than high)
 - air-permeable cover cloth (cotton/paper)
 - elastic band
1. Heat the water until the optimum temperature for the tea is reached.
 2. Add the tea and stir gently so that all the leaves become wet and leave to infuse at a constant temperature for a good ± 8 minutes.
 3. Lightly squeeze the remaining liquid from the tea leaves.
 4. Dissolve the sugar completely in the finished tea.
 5. Place the tea/sugar solution in a clean and well rinsed fermentation glass. It is best to let the liquid cool off slightly to not crack the glass jar.
 6. Once the solution is below 30°C, the kombucha starter may be added.
 7. Cover the glass with the cloth, fix it with a rubber band, place it in a 24-28°C place and do not move it for the first 5 days.
 8. After the first 5 days you can take a sample every few days to determine when the kombucha is ripe for your taste.
 9. If you are unsure if the kombucha is ready, let it ripen for a few more days to unfold its magic.

To save energy and time when preparing large quantities, the tea can be extracted in a water concentration of up to 25%. Then the tea/sugar solution is diluted/cooled with 75% cold water.

When extracting tea, note the three T's, Time, Turbulence and Temperature. Too little and the infusion becomes sour, too much, bitter and when in balance it should taste sweet and aromatic.

Kombucha should show a fine balance between sweet and sour and should have developed complex fruity aromas thanks to the symbiotic culture of bacteria and yeast.

After months of fermentation, it will over-ripen and turn into kombucha vinegar, which can be used for salad dressings, marinade, a "tough on calcium" cleaning agent. Be creative!

In secondary fermentation, Kombucha can be refined to develop bubbles. This is done by the further fermentation of residual sugar.

Here you can experiment with taste combinations of fruits, herbs, vegetables and spices to your heart's content.

Ripe kombucha is then sealed in the bottles. The longer they remain at room temperature, the more carbon dioxide is produced in the bottle until fermentable sugars are metabolised.

Be aware that high pressure can lead to an explosion. A wise trick is to fill to fill one bottle from the batch in PET and every few days make a squeeze test to monitor the development of carbon dioxide. Once the bottles have reached the desired level of carbon dioxide, cool them down.

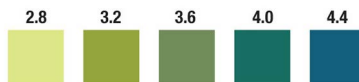
To track the progress of the brewing process and not to forget your favourite recipe, bottles can be labelled and a logbook kept!





- 20% of the finished kombucha serves together with the kombucha SCOBY as fermentation starter for the next culture. More does no harm, but accelerates the fermentation. If the starter is very acidic, <20% should be sufficient.
- the fermentation should start with a pH below 4.0 and above 6.0 Brix (degree sugar content),
- kombucha is ripe by 3.1-3.3pH and 4.0-4.5 Brix, depending on taste.
- With each new preparation, place the SCOBY in a bowl and keep it covered from fruit flies.
- Remove 20% starting fluid for the next batch.
- Empty the vessel, making sure that the yeast sediment is removed from the bottom and rinsing the vessel with hot water.
- If necessary, remove the lowest, darkly discoloured SCOBY layers.
- Now you can begin again with the first step.

Dip test strip into kombucha for 1-2 seconds. After 10-15 seconds, compare the test pad with colour scale. Do not let pad dry before comparing colour.



rules of thumb and next steps

If you are unsure whether it is a safe fermentation or if hairy mould is on the surface of the kombucha, you can contact us with a photo before throwing away the batch. We will be happy to assist you with advice and support. If the first batch does not ferment well you will receive a new culture from us free of charge.

There are several reasons why Kombucha may not be able to ferment safely. The main factors are high pH, inadequate cleanliness or an unhealthy environment. The batch must start with a low pH to be stronger than other invading cultures. If you do not have enough starter kombucha, a few tablespoons of vinegar can be added.

Kombucha culture is sensitive to chemical substances. Your hands and all utensils used should be cleaned with soap or an antimicrobial spray before use and rinsed thoroughly with hot water.

The environment around Kombucha fermentation should be protected from detergents and yeast/bacteria/mold sources such as other ferments, bread, cheese, fruit, plants, pets and open windows. The cloth covering the batch should also be rinsed well to remove cleaning agents.

Direct sunlight can kill the culture slowly over time.

cleanliness and hygiene



premium swiss
craft kombucha

naturally fermented
mindfully blended

empowering your
healthy lifestyle

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