

## Kombucha Brewing Log

You don't have to track every little thing you do when you brew kombucha but if you experiment with various tea varieties and flavorings, you may want a record of what worked best.

Type and amount of brewed tea	Type and amount of sugar	Amount of kombucha/ ACV added	Date started	Observations	Date end fermentation or bottled
4 cups organic oolong tea	1/2 cup coconut sugar	1/4 cup kombucha	8/17	still sweet on day 7	8/26
Secondary fermentation	Bottle size	Favorings and amounts	Date bottled	Date end of secondary fermentation	Results
<b>Example</b>	Two 16 ounce bottles	1 tbsp hibiscus tea per bottle	8/26	8/28	delicious and super fizzy
<b>Bottle A</b>					
<b>Bottle B</b>					
<b>Bottle C</b>					
<b>Bottle D</b>					
<b>Bottle E</b>					