



Kombucha SCOBY

WLP600

APPLICATION:

- Kombucha and hard kombucha

INGREDIENTS:

- Yeast, bacteria, vinegar, dextrose, black and green tea blend

DIRECTIONS FOR USE: Good for 1 gallon of kombucha

1. Add to 1 gallon of cooled tea mixture.
2. Check pH to be below 4.6
3. Check fermentation after 5 days to inspect for signs of fermentation. Thin layer will form eventually forming a thick SCOBY.
4. For first batch, fermentation may take up to 21 days.

To see our example recipe, go to the following web address:

<https://www.whitelabs.com/recipes/kombucha/white-labs-kombucha-recipe>

LABORATORY CERTIFIED

SCOBY is tested by our in house analytical lab for *Staphylococcus sp.*, *Enterobacteriaceae sp.*, *E. coli*, aerobic bacteria, and yeast and mold counts.

For more information: <https://whitelabs.com/yeast-bank/wlp600-kombucha-scooby>

