

# Continuous Brew Kombucha

Brew Date: \_\_\_\_\_ Harvest Date: \_\_\_\_\_ Amount Harvested: \_\_\_\_\_

Recipe:

- Water measurement: \_\_\_\_\_
- Type of tea and amount of bags: \_\_\_\_\_
- Sugar measurement: \_\_\_\_\_
- Kombucha starter measurement: \_\_\_\_\_

End PH Testing: (The average pH of properly fermented Kombucha tea is 3.2-2.5) \_\_\_\_\_

Notes:

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