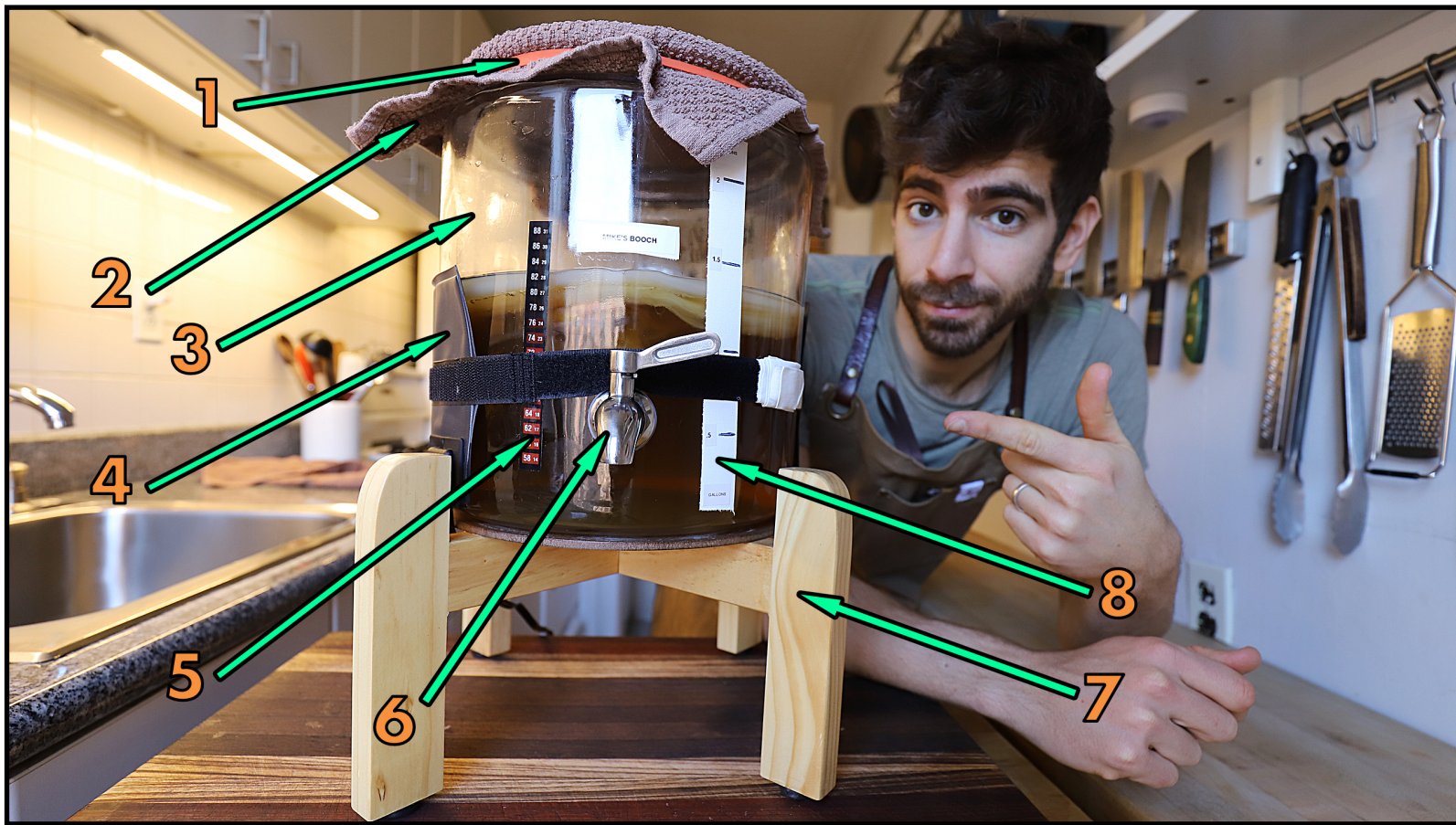


My Tricked Out Kombucha Brewing Set Up



[For more details on this set up, watch this video now!](#)

Throughout all of my years of brewing kombucha, I've been on a quest to create the perfect brewing set up that aids me in producing the most well balanced, tasty and nutritionally packed Kombucha I can possibly make at home. Now I'm sharing my best tips with you so you can easily produce tasty Kombucha at home that will blow away any store bought products you've tasted in the past!

- 1** Thicker Rubber Bands (for securing cloth) - <https://amzn.to/2CWcUZr>
- 2** Cotton Terry Kitchen Dishrags (12" by 12")- <https://amzn.to/2B5qTfw>
- 3** 2 Gallon Glass with Dispenser with Spigot- <https://amzn.to/2WmUXw1>
- 4** Kombucha Heating Wrap - <https://amzn.to/2RRUkvW>
- 5** Stick On Thermometer Strip - <https://amzn.to/2B9LCP7>
- 6** Stainless Steel Spigot (replacement for plastic) - <https://amzn.to/2Wmjtxq>
- 7** Glass Vessel Holder/Stand - <https://amzn.to/2WnntgU>
- 8** Gaffers Tape (for liquid volume labels) - <https://amzn.to/2Ukcxif>