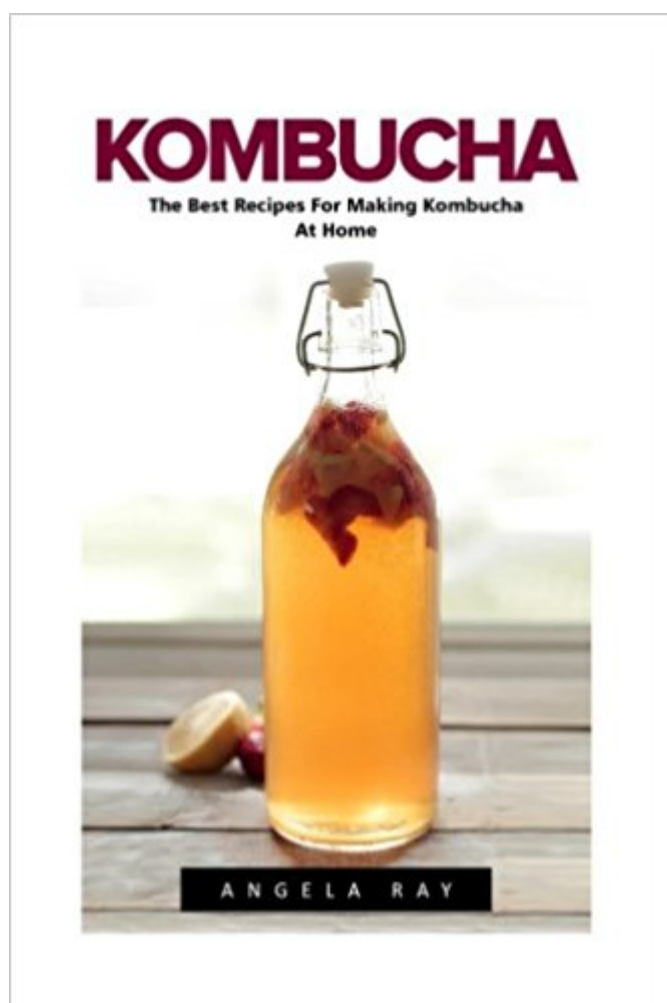


The book was found

Kombucha: The Best Recipes For Making Kombucha At Home! (Kombucha Recipes, How To Make Kombucha, Fermented Drinks)



Synopsis

Kombucha The Best Recipes For Making Kombucha At Home! Kombucha is an amazing drink made from fermented tea. It has been touted by those who consume it regularly and by others as being a universal cure-all for everything from arthritis to urinary infections. The established medical community isn't quite so sure of its efficacy. Read Kombucha: the best recipes for making kombucha at home to learn: A little about its history Views from the established medical community View from a folklore or historical vantage point How to brew Kombucha How to define SCOBY How to make SCOBY And how to take a vacation from your brewing. You can also learn why come kombucha is a mild drink sort of like any carbonated beverage, and why other kombucha is a little bit more of a drink for grown-ups. Learn about flavoring kombucha, how to trouble shoot a batch of kombucha that doesn't look just quite right. Oh, and incidentally? You can even use the fluid off a batch of SCOBY to help clean up the kitchen. Don't wait â€” open up the first page, and learn how to brew your very own kombucha. We can promise you that it isn't sweet tea from Georgia, USA.

Book Information

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Customer Reviews

Angela Ray did an exceptional job in writing this book. It gave very clear directions for both the basic ferment as well as bottling, second ferment and flavoring. I am so happy with this purchase and would recommend it to everyone that would like to try making kombucha. I have been brewing my own kombucha about 5 months now. I make it with different medicinal herbal combinations and fruit to compliment the various combinations. Friends and family keep drinking up my batches faster than

I can brew. I will be looking to set up a continuous brewing system next.

Last year, we had a very cool intern at work who was affectionally nicknamed 'Sara Without an H' who drank Kombucha like it was water, knew very little about it and this was free on bookbub.com. So I purchased it, figured be a quick easy read, plus learn something new about Kombucha and who knows never say never maybe even brew some. This was a real interesting read, Angela Ray does a real good job, simply explaining the brewing process, gives you a little history on it and definitely a real good resource to have the first brewing or even for a pro.

I have fibromyalgia and was suggested to try Kombucha. This book made this newbie understand what it is, how to make it, and everything! Makes me feel confident to make it myself. Side Note: Quite a few typos which can become distracting.

I think I was rushing when I ordered this and should have paid more attention to the details. To call this a 'book' is generous. Its more of a laminated brochure...no photos, drawings, etc. You can get all this info online and print it out which is basically what the author did. It is very basic and will get you started, but not much more. Pretty disappointing

Best Kombucha book for beginners! it has a ton of useful information on back story and history as well as how to brew kombucha, different recipes for this technique are given by author.

Easy to follow instructions. Love the kindle edition cause I can read it anywhere. On the bus, the train and home.

a good quick reference book

Wanna make kombucha at home? here is what you need. The best kombucha tea recipes are given in this book. Kombucha tea has got many health advantages. Give it a try.

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