WHITE LABS
PURE YEAST & FERMENTATION

# WLP600-Pro
# Commerical Kombucha Starter Culture

## Introducing our Commercial Sized Starter Culture for Kombucha

### Prop Up for Success

Follow our quick and easy recipe to scale up from 5 gallons to 300 gallons.

### Consistent Fermentation & Flavor

A quick starter liquid consisting of different bacteria and unique yeast strains!

## Procedure for Propping:

### For Best Results

- 1L of WLP600-Pro
- 60g FANmax Bio
- Ferment at 70-85°F


## Materials Needed

- Table Sugar/Dextrose or other sugar source
- Vinegar (optional to pre-acidify the propagation)
- WLP600-Pro Culture
- Preferred Tea (optional)
- FANMax Bio Nutrient (WLN2000)

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## Steps

1. Make 5 gallon (20L) kombucha recipe. Boiling the water, sugar, tea, and nutrients is recommended to avoid mold or other unwanted organisms. Be sure to sanitize equipment properly.

2. Once cooled to below 90 degrees Fahrenheit, add 1 liter of **WLP600-Pro Commercial Kombucha Starter culture**.

3. Take the pH of the culture. If pH is >4.6, add vinegar to adjust the pH.

4. Check for activity over the course of 5-10 days at 70-85°F. The warmer the temperature the faster the culture will build. Take pH readings to ensure culture is active. A thin layer of SCOBY may or may not form. Culture  may look very active. Typical final pH ranges between 3.2  to 3.6.

5. Inoculate up to 300 gallons of prop wort into your kombucha recipe with this starter culture. FANMax BIo® (Yeast nutrient) is not required.

## Ready to pitch into 300 gallons in 5-10 Days!

* It is recommended to pre-acidify the substrate to a pH of 5.5- 5.0 to inhibit mold and food pathogens.

**Scan QR or visit whitelabs.com to learn more.**

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