

Kombucha Troubleshooting Sheet: 7 Checks

If your kombucha tastes like vinegar, stays sweet or never fizzes, go through these seven checks in order.

Print this page and keep it next to your jar. For more visit: <https://www.youtube.com/@MyKombucha-j3z>

#	Check	Do this	Warning sign
1	Starter	Use about a tenth of the batch: 1½ cups per gallon (400 ml per 4 liters) of finished kombucha.	Tea stays sweet for days. Fuzzy, dry, raised spots on top are mold: throw it out and start again.
2	Temperature	Keep the jar shaded and steady at 70–78°F (21–26°C).	Hot or sunny spot: sharp, vinegary in days. Too cold: very slow.
3	Metal	Brew in glass. Stir with wood, plastic or silicone. A quick stir with good stainless steel is fine.	Aluminum, copper or scratched steel touching the brew. Never store it in a metal pot.
4	Tea and sugar	Plain black or green tea and white sugar: 6–8 tea bags and 1 cup of sugar per gallon (2 bags and 50 g per liter).	Flavored teas with oils, honey or sweeteners weaken the culture.
5	Ferment time	Start tasting on day 7 with a clean straw or spoon. You want sweet and tart in balance. Too sweet: wait 1–2 days and taste again.	Bottled on day 3–4: flat and sugary. Left too long: vinegar. After day 7, taste every 1–2 days.
6	Clean jar	Wash the jar and your hands in hot soapy water. Rinse until there is no soap smell or taste. Air dry.	Film or residue inside the jar. Don't use antibacterial sprays.
7	Air	First ferment: cover with a tight-weave cloth and a rubber band. Seal only for the second ferment.	Airtight lid on the main jar can stall the brew and build pressure.

Second ferment for fizz: pour into pressure-safe bottles, leave a little space at the top, add a splash of juice if you want more fizz, rest 2–3 days at room temperature, chill well, then open slowly.

Quick fix by symptom

Problem	Check these first
Tastes like vinegar	2 (too warm) and 5 (left too long). Keep the batch as starter for the next one.
Too sweet or flat	5 (stopped too soon) and 1 (not enough starter).
Never fizzes	7 (do the second ferment in sealed, pressure-safe bottles) and 5.
Fuzzy, dry, raised spots	Mold. Throw the batch away, wash the jar well and start again (checks 1 and 6).

General brewing information, not medical advice. From www.mykombucha.co.uk YouTube channel.