

Kumbocha How To Brew / Part 1 and 2 – SUPER FERMENTED TEA

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Kumbocha is not beer, it is a probiotic drink or basically a fermented tea.

There are many health benefits to Kumbocha and it is an ancient drink originating somewhere from the Asian region around Japan, hard to say exactly from where.

Kumbocha is also a detoxer, it will clean your system out of the many toxins that have stored in your body over time andy

keep it clean.

If you have never drunk Kumbocha, go to a store and get some and see if you are going to like it, because there are small amounts of people who don't do well with it or like it.

Again, it will detox your body, which means that you **might** get the runs, (bathroom visit), become bloated, not feel well, in the beginning – but this is all temporary for most people and not everyone reacts to it, you might not.

As far as the instructions, it is much easier to just record a few videos on YouTube, than write a bunch of rules, so that's what I have done, please watch them below.

The recipe, we will not post ours, not because it is a secret, but because we want you to explore and do some research on your own and through that exercise, you will find your own recipe and learn much about Kumbocha.

Also, watch more videos on the benefits as well.

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Part 1 – How to brew Kumbocha

Part 2 – How to transfer a new brew to your existing mother

How finished Kumbocha after secondary fermentation should look like when you pour, quick video:

Why Belgian Beers are so delicious and expensive



<http://en.wikipedia.org/wiki/Belgium>

tip: Never, ever pass judgment on a beer style based solely on your home-brewed experience/interpretation of it, **ever!!!!!!**

If your batch didn't turn out like you hoped, try comparing it to several commercial examples first, then aim to duplicate for which you like the best.

Unless the beer is made from a limited ingredient/batch source or expensive to acquire ingredients/limited authorized and/or controlled batches, Belgian beer is mostly pricy because of the name to pour reputation developed over time. This is not an attack at all on Belgian beers, if anything, you have to give them Belgian a Thumb up Bro and thanks for sharing your creations with the rest of the world!

Belgian beers are not just made by Monks, clearly we are the non-monks here and love to brew them! There isn't much to it when you really think about it, there is a beer recipe, and you follow it and brew it and bamm, you have Belgian beer, that's it!

Out of the dozen or so different Belgians we have brewed here so far, I would have to say that the only factor that stands out in making them a little bit more expensive to brew than other beers is the slightly more expensive grain bill due to many being a Double, Triple and even some Quads, and of

average a longer time is required to age them, bare minimum of 3 months, averaging 6 to 12 months (varies by style), the recipes are not any harder to follow or brew than non-Belgian beers.

What makes a Belgian beer taste Belgian-y ?

It's mostly the flavors put off by the Belgian yeast, fermented at higher temperatures. Belgian yeasts tend to produce distinct spicy to fruity flavors, in addition the use of adjuncts to lighten the body of the beer and increase the gravity are employed, like the use of Belgian Candy sugar.



So yes, when you pay \$15 a glass at some fancy Bar, you are paying for the export recognition name, the History and bar markup prices, especially if the beer was brewed locally and is not imported from Belgium.

<http://mentalfloss.com/article/30987/10-worlds-most-expensive-beers>

http://www.nytimes.com/2010/02/24/dining/reviews/24wine.html?pagewanted=all&_r=0