

|                  |                                                                                                                                                                                                            |                                                                                                                                                                                        |                                                                                                                                                                                                         |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>monday</b>    | <b>BATCH DAY 9:30 (!!)</b> <ul style="list-style-type: none"> <li>– clean all the bulk jars first with washing detergent, then with hot water.</li> <li>– look up the kefir recipe of the week</li> </ul>  | <b>2nd FERMENT</b> <ul style="list-style-type: none"> <li>– fill the liquor into the 2nd bulk jar</li> <li>– look up recipe</li> <li>– put back in inkubator</li> </ul>                |                                                                                                                                                                                                         |
| <b>tuesday</b>   |                                                                                                                                                                                                            | <b>taste 2nd FERMENT</b> <ul style="list-style-type: none"> <li>– burp the bottles</li> <li>– if fermented enough, bring to restaurant</li> <li>– if not, leave another day</li> </ul> |                                                                                                                                                                                                         |
| <b>wednesday</b> |                                                                                                                                                                                                            | <b>2nd FERMENT to restaurant</b> <ul style="list-style-type: none"> <li>– if still in inkubator</li> </ul>                                                                             | <b>CLEANING</b> <ul style="list-style-type: none"> <li>– clean all the bulk jars first with washing detergent, then with hot water.</li> <li>– collect bottles and clean them with hot water</li> </ul> |
| <b>thursday</b>  | <b>STORAGE</b> <ul style="list-style-type: none"> <li>– clean all the bulk jars first with washing detergent, then with hot water.</li> <li>– store korrels in half sugar water and inkubator</li> </ul>   | <b>2nd FERMENT</b> <ul style="list-style-type: none"> <li>– fill the liquor into the 2nd bulk jar</li> <li>– look up recipe</li> <li>– put back in inkubator</li> </ul>                |                                                                                                                                                                                                         |
| <b>friday</b>    | <b>BATCH DAY 17:00 (!!)</b> <ul style="list-style-type: none"> <li>– clean all the bulk jars first with washing detergent, then with hot water.</li> <li>– look up the kefir recipe of the week</li> </ul> | <b>taste 2nd FERMENT</b> <ul style="list-style-type: none"> <li>– burp the bottles</li> <li>– if fermented enough, bring to restaurant</li> <li>– if not, leave another day</li> </ul> |                                                                                                                                                                                                         |
| <b>saturday</b>  |                                                                                                                                                                                                            | <b>2nd FERMENT to restaurant</b> <ul style="list-style-type: none"> <li>– if still in inkubator</li> <li>– if not, leave another day</li> </ul>                                        |                                                                                                                                                                                                         |
| <b>sunday</b>    |                                                                                                                                                                                                            |                                                                                                                                                                                        | <b>CLEANING</b> <ul style="list-style-type: none"> <li>– clean all the bulk jars first with washing detergent, then with hot water.</li> <li>– collect bottles and clean them with hot water</li> </ul> |

## HOW TO WATER KEFIR

### 1. CLEAN

Clean the big bulk jar with washing detergent.  
Rinse it with boiling (!) water, make sure you also soak the rubber band.

### 2. PREPARE

Get yourself following clean kitchen tools: sieve, measuring jug, funnel, 2nd Bulk Jar  
Strain off korrels and pour the liquid into 2nd bulk jar  
Rinse korrels with room temperature water, let them drip over sink  
Measure 1500g of Korrels, put the rest of the Korrels into the Storage Box and write down the date on the box you stored them (!)  
Measure 15 L room temperature water  
Scale 900g sugar  
Dissolve sugar in water and stir until everything is dissolved  
Poke holes into 225g fig and add to liquid  
Add the dripped Korrels (1500g) to the liquid  
Take a look into the recipe, what else you have to add  
Close the bulk jar with a cloth and a rubber band and store it in the 25°C inkubator  
Wash all the tools properly and tidy after yourself

### 3. 2ND FERMENTATION

Clean the bulk jar with washing detergent and hot water to make sure there are no flavours or bacteria left over  
Flavour the liquid with the recipe  
Close the bulk jar  
Store it in the 25°C inkubator  
Burp it the next day, if required, take the funnel and fill it into boiled water rinsed bottles.