

How to Make Your Own Bokashi Starter

Making Bokashi Starter is fun and easy. With our MyCrobz you can quickly ferment wheat bran (or anything similar) into your own supply of Bokashi starter, deodorizer, feed supplement, septic helper, or pro-biotic soil amendment.

The method is the same whether you want to ferment 1kg or 20kgs of bran. So get your amounts from the following chart and follow the easy steps below.

About the ingredients:

- **Wheat Bran** - you could also use: hardwood sawdust, shredded straw, rice bran or any dried waste product of a similar consistency
- **MyCrobz** - use our Mother Culture, Farm & Field, or 1-Solution
- **Molasses** -sugar cane molasses - organic, un sulphured is best
- **Water** - non-chlorinated - if you only have chlorinated water, leave a container of it on the counter overnight and use that

Bran	MyCrobz	Molasses	Water
1kg	30 ml	30 ml	800 ml
5kg	100 ml	100 ml	4 litres
10kg	200 ml	200 ml	8 litres
20kg	350 ml	350 ml	16 litres

1. Add about half of the water (hot) to a container, add the molasses and dissolve
2. Add the rest of the water so that the mixture is around 30-35°C (90-100°F)
3. Add MyCrobz and gentle shake/stir to mix completely
4. Add the wheat bran to a large bowl or container
5. Pour in liquid (about 1/4 at a time) and thoroughly mix with hands (when mixed the bran should be moist and hold together slightly when squeezed - it should not be wet enough to squeeze out liquid) **You may not have to use all the liquid or you may have to add a bit more** - it all depends on the wheat bran (or other material)
6. Pack mixture into a heavy plastic bag (zip lock or garbage)
7. Squeeze out excess air and seal
8. Keep somewhere warm (around 90 F if possible) and out of sun for 2 weeks

Your nose will know when it's done - it will have a sweet/sour/slightly alcoholic smell

You can dry it out or use it wet - just keep it in an airtight bag/container

Good Luck