

How to 'Grow' Your MyCrobz

Making more MyCrobz is as easy as making Kool-Aid. Basically you add sugar and water to the Mother Culture and keep it somewhere warm for a week.

The method is the same whether you want to make 1 or 20 litres of MyCrobz. Simply get your amounts from the following chart and follow the easy steps below.

About the ingredients:

- **Container** - any plastic bottle or jug with a tight fitting lid
- **MyCrobz** - use MyCrobz Mother Culture
- **Molasses** -sugar cane molasses - organic, unsulphured is best
- **Water** - non-chlorinated approx 30°C /90°F - if you only have chlorinated water; leave a container of it on the counter overnight and then warm that

Container Size	MyCrobz	Molasses	Water
1 litre	50 ml	50 ml	To fill
5 litre	250 ml	250 ml	To fill
10 litre	500 ml	500 ml	To fill
20 litre	1 litre	1 litre	To fill

1. Fill the container half way with warm water, add the molasses and dissolve
2. Add MyCrobz and gentle shake/stir to mix completely
3. Completely fill the container with more warm water and place the lid on tight
4. Keep somewhere warm (around 30°C /90°F if possible) and out of sun for 2 weeks

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

If you would like to get technical (this part is not necessary but interesting) you can test the PH value of the MyCrobz to insure the fermentation is complete. To do this you will need a PH meter or strips that can register PH values between 3.5 and 4.

Once the MyCrobz have sat for the 2 weeks, test the PH of the solution. PH values below 4 are good and indicate that the MyCrobz have multiplied and are ready to use. Values below 3.7 are best and indicate they are ready to use **or** they are able to be stored for up to a year in the proper conditions.

That's it...you now have billions of new MyCrobz to put to work!

Good Luck