



# HEALTH·ADE KOMBUCHA

a bubbly probiotic tea

**BECAUSE KOMBUCHA CONTAINS LIVING PROBIOTICS + NATURAL CARBONATION, IT HAS A TENDENCY TO GET EXCITED AND BUBBLY WHEN COMBINED WITH FORCE CARBONATION. FOR THAT REASON, HERE ARE A FEW TIPS TO KEEP YOUR KOMBUCHA KEGS IN TOP SHAPE!**

## **TEMPERATURE:**

37-39 degrees

## **TANK:**

For CO<sub>2</sub>, please set PSI to 14-16 and Nitrogen to 8-10. For states at higher altitude, drop the PSI 2-4 units to help with fizziness.

## **TAP:**

Pull tap handle all of the way forward to eliminate extra bubbles.

## **STORAGE:**

Please store kegs upright instead of sideways. If you're only able to store sideways, be sure to minimize the movement of the keg before hooking up the line; this allows kombucha to settle before tapping.