

Homemade Kombucha Flavours



Following are recipes from various kombucha enthusiasts. Underneath each picture is the site that they originated from. I recommend that you choose the flavour that most appeals to you and experiment with it – only – once you have some spare SCOBY's to do so. Remember to keep your scoby healthy and happy and your spares in a SCOBY Hotel.

1. PLAIN KOMBUCHA

Before you go crazy with your kombucha flavors, you'll have to start with the basics. What you'll need is a SCOBY, tea, cane sugar, filtered water, and some already brewed kombucha plus your equipment. That will include a glass jar, your kombucha SCOBY, and a rubber band/string to seal it, though the size will depend on your batch size.

Once you've figured out how to make basic kombucha, the different flavors are endless! Kombucha brewing is a rewarding experience because you quite literally watch the continuous brew come to the perfect flavour. You can drink the kombucha as it is with just a small addition of sugar to the bottle to create fizz.

2. BLUEBERRY GINGER KOMBUCHA



[Fit Happy Free](#)

[Blueberry Ginger Kombucha](#) is a tasty blend of sweet and tangy. The trick to making this finished kombucha is all in the sauce - **[blueberry sauce](#)** that is. Blueberries and fresh grated ginger are boiled with some sugar and left to simmer.

Once the syrup is done and cooled, add it to the brewing kombucha and let sit for a few days. Fresh fruit and its natural fruit juice are the perfect pairings for bottled kombucha because it adds a fresh taste to the natural *zing* of the elixir.

3. BLUEBERRY VANILLA DREAM KOMBUCHA



[The Wild Gut](#)

Why not enhance the flavor of your blueberry kombucha with a hint of vanilla? Smashing frozen blueberries to release some of their juice, plopping some in a bottle with a splash of vanilla and letting it ferment in the continuous brewing process.

You can even get crazy with it and experiment with different types of vanilla. French vanilla, Tahitian vanilla, Mexican vanilla, and Madagascar vanilla will all impart their own unique flavor, making this recipe taste a little different each time. Be sure to use just a touch, though. A small amount goes a long way.

With a dash in each bottle, you'll understand how this kombucha got its name [Blueberry Vanilla Dream](#). You'll never go for store-bought kombucha again.

4. KOMBUCHA LEMONADE



[Fit Foodie Finds](#)

This kombucha was made for hot afternoons. Citrusy lemons are sweetened with coconut sugar and topped with fresh blueberries to create a fizzy [Lemonade Kombucha](#) that tastes like summer. One sip, and you'll have a hard time going back to plain old lemonade.

And did we mention the color is totally Instagram and Pinterest worthy? You know you thought about that perfect photo, direct sunlight streaming behind that yellow glass. Thirsty yet?

4. ISLAND FIRE KOMBUCHA WITH PINEAPPLE & CAYENNE PEPPER



[The Wild Gut](#)

Why not add a little heat to the mix? Sweet pineapple with a dash of cayenne is the kick you've been looking for in your kombucha. Not only will you get all the health benefits of the kombucha, but you will also get all the health benefits of cayenne.

The two together are a powerhouse for your digestion. And the added flavor of fresh pineapple? Now that's too good to pass up. While this recipe is technically an infusion, it does go through a small second fermentation once the pineapple juice and other flavors are added. Get the recipe [here](#).

5. STRAWBERRY MOJITO KOMBUCHA TEA



[loveurbelly](#)

Although kombucha produces trace [amounts of alcohol](#), if you're looking for a mocktail kombucha if you will, then you'll love this [Strawberry Mojito Kombucha](#) recipe. Sprigs of mint, fresh strawberries, and a squeeze of lime give you the mojito taste you crave minus the effects of alcohol. With this recipe your taste buds and stomach will be happy imbibing all those probiotics.

6. STRAWBERRY BASIL



The Roasted Root

Refreshment at its finest, **Strawberry Basil Kombucha** is as fresh as it gets. Using ripe strawberries and leaves of basil, this recipe is a guaranteed winner if you're looking to brew kombucha with a twist.

In a saucepan, simmer your strawberries, basil, and sugar, then allow to cool. Once it's done, add to your homemade kombucha and let it rest for a few days. It's hard, but it's well worth the wait! If you need a little something extra, add a shot of white rum or vodka for a killer strawberry basil kombucha cocktail.

7. RASPBERRY LIME HOMEMADE KOMBUCHA



[Paleo Running Momma](#)

[Raspberry Lime Homemade Kombucha](#) is a delicious fizzy recipe you must try. Sweet raspberries, citrusy limes, and some extra fruit for garnish - plus your homemade kombucha - is all you'll need for this refreshing afternoon treat.

The second fermentation here is necessary to ensure that the kombucha has reached the desired sweetness. Because raspberries and limes are notoriously tart and this recipe has no added sugar, it's important to remember that your kombucha should be a bit sweeter than normal to counteract the tart flavor if you're not a huge fan.

8. ROSE HIP AND HIBISCUS KOMBUCHA



[Don't Waste the Crumbs](#)

Mix things up a bit and try using herbs in your kombucha with this [Rose Hip and Hibiscus](#) kombucha recipe. Infusing your kombucha with these herbs is pretty simple. In the process of making your kombucha, infuse the tea with rose hip and hibiscus by placing it in a tea ball and letting it steep. Then continue your kombucha recipe as normal.

Don't Waste the Crumbs uses a blend of green tea and black tea as the kombucha's starter liquid after a previous batch of oolong starter tea didn't quite work with the flavors.

9. CITRUS ROSEMARY KOMBUCHA



[The Wild Gut](#)

It's amazing how one simple ingredient can enhance a flavor combination. In the case of this kombucha, that ingredient is rosemary. The piney flavor of rosemary paired with the bitterness of grapefruit makes for a unique kombucha recipe.

To make this new batch of **Citrus Rosemary Kombucha**, toss grapefruit juice, lemon zest, and a few sprigs of rosemary into a jar, then topped with kombucha. After patiently waiting for 72 hours, your fizzy kombucha will be ready.

10. CITRUS GREEN TEA KOMBUCHA



Honest Cooking

Citrus Green Tea Kombucha is secondary fermentation at its finest. Lemon juice, a touch of sugar, a sprig of thyme, and green tea kombucha make this recipe an everyday concoction. Like drinking your daily cup of tea, with this recipe you'll want your daily cup of kombucha.

11. APPLE CIDER KOMBUCHA



[The Roasted Root](#)

Looking for a new apple cider recipe to try this fall? Try [Apple Cider Kombucha](#). This recipe is incredibly easy to make and only requires two ingredients - homemade kombucha and apple cider.

Blend the unsweetened spiced apple cider with your homemade kombucha, pour into clean bottles, and then let sit for a couple days. That's it.

12. COFFEE KOMBUCHA



Cultures for Health

Taking your morning ritual and enhancing it, **Cultures for Health** has concocted **Coffee Kombucha**. That's right. With this recipe, there is no need to decide between coffee or kombucha. Rather than using tea, this recipe calls for the SCOBY, coffee, and sugar to sweeten. Ferment for a week then you're ready for your morning cup.

Word to the wise, this recipe is best for those hot summer mornings. Heating this Coffee Kombucha will kill the beneficial bacteria, so be sure to enjoy it like you would **cold brew coffee**. The kick of caffeine and white sugar make this recipe taste absolutely incredible. You won't believe it.

13. GINGER, TURMERIC & BLACK PEPPER KOMBUCHA



[loveurbelly](#)

Probiotics meet detox in this tasty and healthy [Ginger, Turmeric, and Black Pepper Kombucha](#) recipe. Ginger and turmeric are already an amazing combination. By adding in the black pepper, the two get an extra kick - both in flavor and health. Black pepper will help the body absorb the curcumin in the turmeric, while the ginger provides its own boost of health benefits - like aiding digestion and reducing muscle pain.

Using fresh ginger and turmeric root, black peppercorns, your fermented tea, and some cane sugar, you'll be able to sip your way to health and happiness.

14. ORANGE AND GINGER KOMBUCHA



[The Organic Goat Lady](#)

Get your boost of vitamin C in the most delicious way with this fizzy **Orange and Ginger Kombucha**. The trick to making this recipe just right is using quality juice.

If you don't have time to squeeze your own oranges, opt for a brand like Simply Orange. Blending that with either ginger root or ginger juice will make all the difference in the quality and flavor of the kombucha.

15. CARROT KOMBUCHA



[Cultured Food Life](#)

You simply can't go wrong with fresh carrot juice. It's loaded with antioxidants in the most refreshing way. So adding the sweet juice to kombucha? Brilliant.

With *Cultured Food Life's* vitamin rich [Carrot Kombucha](#) you can drink to your health in the most satisfying way - and you only need two ingredients! Pour carrot juice and kombucha into a bottle, let it sit for about a week, then you're ready to enjoy. Oh, and be sure to leave a little room at the top of the bottle. It's fermenting afterall.

16. PEACH KOMBUCHA



Thank Your Body

Like biting into a fresh peach, **Peach Kombucha** is a sweet, refreshing treat. Requiring the slices of two fresh peaches and your partially fermented kombucha, this recipe takes about a week to make. While playing the waiting game is never easy, as the kombucha sits the peaches infuse their sweet flavor that only makes it taste that much juicier over time.

17. CRANBERRY ORANGE KOMBUCHA



Memeinge

Whether you're warding off the winter blues or trying get a heaping of vitamins, **Cranberry Orange Kombucha** is the pick me up you need. Juicy oranges, fresh cranberries, the juice of both, and a touch of honey - along with your homemade kombucha - make up this fizzy recipe you'll want all winter long.