



## CREATING YOUR OWN FERMENTATION JAR KIT

It is possible to create your own fermentation jar kit at home. By making your own kit, you will save money compared to fermentation kits sold at local kitchen, farm & ranch, brewing/winemaking stores, or hardware stores. All it takes is the willingness to seek out the materials and the confidence to try something new.

### TOOLS NEEDED:

- Drill press or punch tool
- Clamps
- Metal plate to place lid on (if using a punch too)
- Drill bit (if using a drill press)

### FERMENTATION KIT MATERIALS:

- Air lock
- Silicone grommet
- Jar lids (plastic or metal... if using metal, be sure to also use rings/rims to keep lids on the jars)
- Fermentation weights (not pictured in video)\*

- Canning jars

When creating your own fermentation kit, you have the ability to select a size that will suit your needs. Do you have a lot of onions? Go for a larger size such as a quart or even half gallon jar. Maybe you have a handful of garlic cloves? Opt for a half pint or even a quarter pint (if you can find them).

But please remember when it comes to selecting jars, brand really doesn't matter. What does matter is that your jars and lids work together. For instance, if you want to use regular mouth (size of jar opening), but have wide mouth lids, they will not work together. You must pair regular mouth jars to regular lids and wide mouth jars to wide mouth lids.

\*NOTE: for fermentation weights, select materials that are non-reactive, such as glass. With the growth in popularity of fermenting at home, more companies are creating fermentation weights that will fit into canning jars. One such brand is Pickle Pebbles.

## **ITEMS NEEDED TO SANITIZE FERMENTATION MATERIALS**

- Large, non-reactive stock pot
- Sanitizing liquid that is food-grade safe (such as Star San)
- Clean towel

Follow the directions listed on the sanitizing liquid when it comes to the ratio of sanitizer to water. Be sure to create a large enough batch in order to sanitize jars, lids, grommets, airlocks, and fermentation weights.

If you are using Star San, you do not need to rinse the items after you take them out of the water/sanitizer liquid. Air dry these items (we place them on a clean towel) prior to use.

Once you have sanitized (and allowed to air dry) your homemade fermentation kit materials, you are ready to use them. Have fun and happy fermenting!

## **RESOURCES FOR MATERIALS**

- Internet (items may be cheaper compared to a local store)
- Farm & Ranch stores often have a canning aisle/department
- Hardware store often have a canning aisle/department
- Kitchen store
- Local home brew/wine store