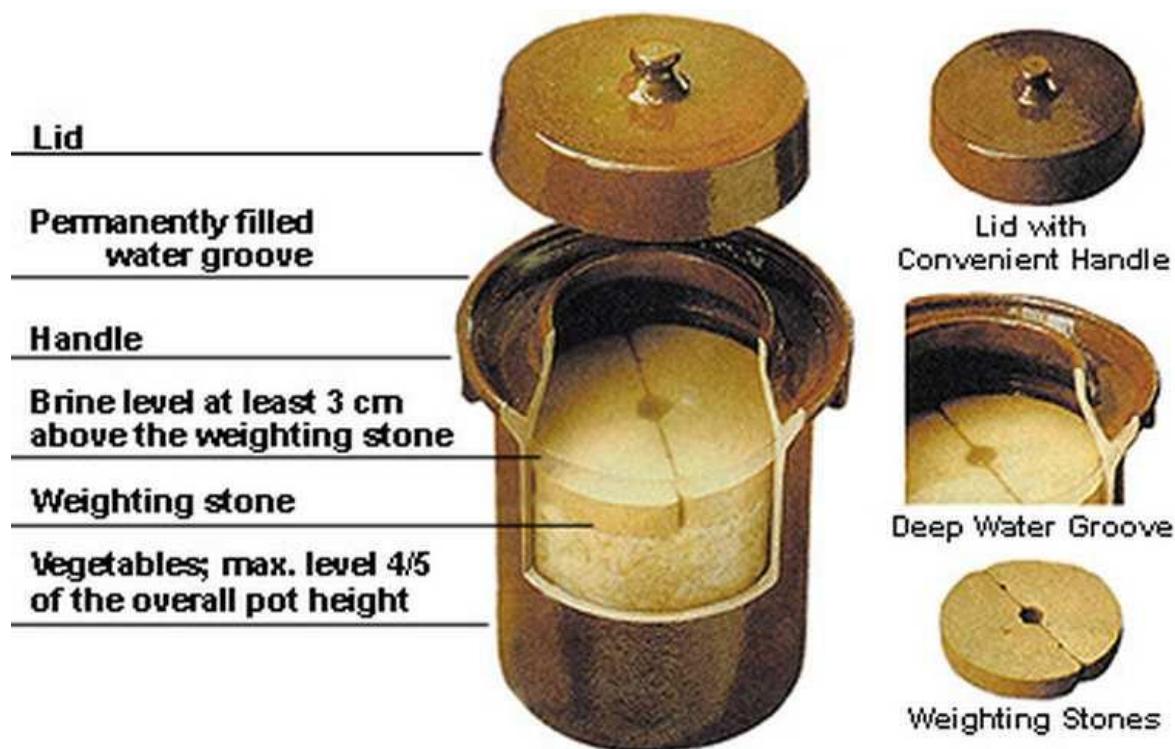


Fermentation Crock Use & Care Instructions

Features of the Water-Sealed Crock



- Weights keep sauerkraut below the brine for safe and even fermentation.
 - The lid works with a water groove – **which you keep filled with water** – to form an airtight vacuum seal.
 - Gasses created during fermentation rise and escape via the water moat.
 - Brine should not escape and overflow the vessel. Result? Sauerkraut with plenty of brine.
 - Odor is trapped in the crock. Music of bubbles escaping – plop, plop – but no smell.
- Source: <https://www.makesauerkraut.com/fermentation-crocks/>

General Cleaning

Once you have finished fermenting it is best to clean your stones and crock as quickly as you can. Prevention is better than cure so correct cleaning and storage of your crock and weights will make life easier.

Clean with a mild detergent and hot soapy water and lightly scrub the inside of the crock and the stones. Thoroughly dry them both and then leave to air dry. Wipe the inside of the crock and lid and the stones with cleaning vinegar and then leave to air dry again. For storing wrap, lid and stones separately in newspaper and place scrunched up newspaper inside the crock

Fermentation Crock Use & Care Instructions



PREVENTING THE FERMENTING STONES/CROCK GOING MOULDY

As usual though, prevention is so much easier than cure.

- Never put the fermenting stones/crock away wet
- Dry the stones/crock thoroughly in a warm oven or in the sun
- Never store your crock/stones somewhere it may get damp

Even when you are really careful if you have a gone wrong ferment or the crock was not quite dry enough you can get mold. This can be cleaned easily and does not mean that you have to throw it away.

CLEANING YOUR FERMENTING STONES/CROCK

Sometimes, no matter how careful you are, the stones you use to weigh down the cabbage go mouldy. Here are some ideas to clean them ...

1. Scrub the mould off as much as you can.
2. Put the stones in a pot with a few tablespoons of vinegar and hot water or fill the crock with vinegar and hot water (not boiling).
3. Leave overnight.
4. Rinse the stones/crock.
5. Dry the stones/crock in your oven (low temperature will do) so you know the stones are thoroughly dry.
6. Pack them away in a dry spot as above.

Sometimes this process is not powerful enough to clean the fermenting stones/crock. Although the mould will probably already be killed, you may want to try more powerful steriliser such as **bleach or a metabisulfite solution**

If you have to resort to bleach to clean your stones, the stones will go white after you've left them overnight in the solution. Just make sure you keep rinsing the stones until you can't smell any trace of the chemicals. Only then should you dry them.

Once you have left them to dry wash as above before use.

The above text on cleaning is from the Happy Kombucha company
<https://happykombucha.co.uk/blogs/happykombucha-1/caring-for-your-fermenter-and-stones>