**Ways to Flavor Kombucha**

When you make kombucha at home, you will be left with kombucha in its purest form. It will be made with an active culture starter along with tea and sugar. However, when it is fermented, you no longer taste any sugar. Since green or black tea is typically used, it can be a very strong and pungent flavor. If you are not a fan of this type of taste, you may want to add in some flavor. You can also flavor bottled kombucha if you purchased it without anything added. Here are some different ways to change the flavor of your kombucha tea.

**Add Fruit**

This is a really great option because not only are you getting more flavor from the fruit, but you can benefit from the fruit’s nutrients as well. There are some different ways to add fruit to your kombucha. The first way is just to add the juice of your fruit to the tea. You can use a juicer for your fruit, or simply juice the lemon, grapefruit, or orange right into the tea. However, if using fruit without a lot of juice, such as strawberries, using a juicer first can be really helpful.

Another way that fruit helps you to flavor the kombucha is by using the actual fruit. You can take your fruit and puree it first, add little chopped pieces, or even smash it, then stir it in. Instead of adding to individual cups of the kombucha, this works better when adding the fruit to the bigger batch of homemade kombucha. It helps it to get the flavor through a second fermentation process. You can then take the fruit out and be left with the flavored kombucha.

**Try Some Herbs and Spices**

Another way to get a new blend of flavors with your kombucha tea is to try adding some herbs and spices. These can be added along with your fruit or fruit juice to the batch, or you can go with these herbs on their own. Choose any type of blend you like, such as going with crushed pineapple inside the kombucha, with some basil and mint. Some other herbs and spices that work really well with kombucha include vanilla bean, orange and lemon zest, basil, mint, rosemary, fennel seed, crushed cinnamon sticks, and fresh ginger.

**Use a Different Type of Tea**

You can also adjust the flavor of your kombucha by starting with a different tea. You might use green tea for the majority of the kombucha, but then add some flavored tea in there as well. It just kicks it up a bit, so that the final flavorings you add don’t need to be added quite as much. Keep trying new blends of flavors until you find one that you love.