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Worm Tea Brewing Directions

Step 1: Brew Site Selection

Select a convenient location to setup your brewer, keeping in mind you will need electricity, want to keep the water temperature around 70°, and want to stir it occasionally throughout the brewing process.

Step 2: Setup Air Pump

Now it's time to setup the brewer. You will need to remove the top and the contents in the brewer.

Supplied Contents:

1. Air Pump
2. Air Stone
3. Air Line w/Check Valve
4. Cloth Bags
5. Black Strap Molasses
6. Wooden Spoon
7. Plant Care Sprayer

To setup the air pump, take the long clear hose and connect end to pump, then connect the check valve end to hose exposed out of the top of the brewer lid, then connect the air stone to the hose on the inside of the brewer lid. Make sure all connections are sealed tight then proceed to plugging up and turning on the pump.

Step 3: Add Water

Now it's time to decide if you haven't already how much tea do you want to brew, 1,2 or 3 gallons. So let's say you are going to brew 3 gallons of tea. You will need to pour 3 gallons of non-chlorinated water. (If your water has chlorine you will need to pour it in brewer and setup pump and run in brewer for 24 hours to get rid of the chlorine. Then you can move on to other steps.) For best results brew with water temperature 68-72 degrees.

Step 4: Fill & Rig Casting Bags

Take a cloth bag and fill with worm casting allowing enough room for the draw string to close tightly. When the bag is full it is roughly 3.2oz of casting. This is the amount of casting needed for each gallon of tea you intend to brew. If you notice the brewer top has three chains attached which hang down in the brewer. The longest chain is for brewing only one gallon of tea. The second longest is for brewing two gallons of tea. The third, the shortest chain is for brewing 3 gallons of tea. Even though you could just tie three bags to any chain when brewing for instance three gallons of tea, we suggest you tie one bag per chain on the last eye of the each chain according to number of gallons brewing. This allows more exposure of water and air completely around each bag for the microbes to be released into the water.

Step 5: Additives

Add 1 teaspoon of Black Strap Molasses for each gallon of water. This feeds the microbes and along with aerating the water helps them to multiply more rapidly. To help tea stick to foliar add 1.6oz of vegetable oil. Using the wooden spoon provided stir the ingredients well. Special Note: There are ingredients that can be added to worm tea during the brewing process according to other special needs you may have. The above recipe will serve well regardless but even more benefits could be gained if for instance you know you have lime deficiency then you may want to add lime. In that case the amount we recommend is 1.6oz of dolomite lime per gallon. See our website for more information.

Step 6: Brew & Stir

Now you are ready to start brewing your worm casting tea. Set the top back on the brewer. Snapping the top down is not recommended as you will need to access the brewer various times during the 36-48 hours of brewing to stir. In large worm tea brewers stirring is handled through diaphragm pumps which keep the water recirculating. So stir as often as you like but do stir at least a few times per day.

Step 7: Application

After a minimum of 36 hours your tea is ready for use. You can use the provided small sprayer for house plants or pour tea in a pump up sprayer or other sprayers for use. Just remember keep your tea brewing or use it up in 6-12 hours. The tea will last and not go anaerobic as long as you keep it aerated. We still recommend it's used within a reasonable amount of days.

Visit our website www.WiggleFarm.com for more information.

View a quick setup video tutorial at:
wigglefarm.com/qr/brewertutorial
or scan QR below!

