



## Will this make my house smell? And other kombucha questions.



### Will this make my house smell?

Kombucha has a natural smell that is similar to vinegar. If you don't care for the odor, you can try changing the type of tea that you are feeding your microbes to see if that changes the smell. If someone in your household is sensitive to smells, consider using a growing container that can be sealed tightly.



### Can we eat or drink this?

No! This activity is not designed to grow kombucha to eat or drink.



### As an adult, how can I be most supportive?

Help young scientists identify and gather a wide variety of materials and ingredients to feed their microbes. Then, set them up to explore independently. At the end, ask about how their biomaterial grew and what they created.



### What should we do if we see mold growing?

Don't panic! Just dispose of your microbe culture and start a new one. If you continue to get mold growing on top of your cultures, consider rinsing your growth container with rubbing alcohol (isopropanol) and letting it dry before you add your sweet tea and microbes.



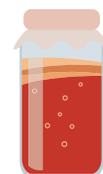
### We got a different result than expected! Now what?

Surprises are half the fun! Remember that lots of factors might affect your biomaterial, from the specific microbes in the kombucha that you used to the temperature of your home. Science is all about trying and learning. Explore why it was different and use that information in your next experiment!



### Help! My young scientists asked a question I can't answer!

That's okay. A key part of being a scientist is being curious and asking questions. Highlight that science and understanding the world are ongoing processes and see if you can find the answer together.



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