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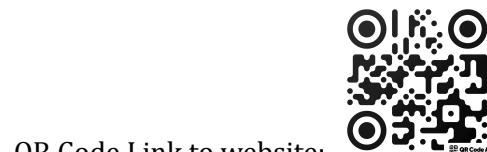
UTILIZING BOKASHI IN A BREWERY SETTING To Control Spent Grain Odor

What is Bokashi?

Bokashi is a Japanese composting method that involves fermenting food waste and other organic matter with bacteria and yeast to create a soil amendment. The word bokashi translates to "fermented organic matter" in Japanese.

From <https://bokashicycle.com>

Bokashi culture mix is sometimes referred to as Bokashi Bran or Bran Mix. Bokashicycle isolates naturally occurring microbes and fungi that are capable of rapidly metabolizing organic (plant based) products. These microbes and fungi work together very efficiently to render a high value end product that is then used to improve soils. No chemicals or foreign materials are used in this process and the organisms are stabilized on wheat bran and remain dormant until they are activated by lowering and eliminating oxygen in the fermenting systems. This is a natural process.



QR Code Link to website:

How do you apply Bokashi in a brewery and why?

We utilize a Bokashi culture, also known as EM (Effective Microorganism), at our brewpub on Lake St. in Burlington. While traditionally used for anaerobic microbial composting, this culture proves highly beneficial for various applications. Bokashi, a blend of bacteria and yeast, serves as an effective microbial fertilizer, inoculant, and foliar spray. Originating from sustainable, natural farming practices in Japan and Korea, Bokashi composting involves using the culture to anaerobically compost food scraps. These composted scraps can then be directly integrated into the soil as an amendment after just 2-3 weeks. The versatility of EM-1 culture extends to preserving spent grain and drastically reducing its foul aromas - In fact, when inoculated with this mixed culture, the spent grain can and will smell like a sourdough starter (Lacto & Sacch!). Furthermore, this culture functions as a potent probiotic for various animals including chickens, cows, goats, and dogs.

What we apply at Foam:

https://www.teraganix.com/products/em-1-microbial-inoculant-soil-amendment?variant=32335482126417¤cy=USD&utm_medium=product_sync&utm_source=google&utm_content=sag_organic&utm_campaign=sag_organic&gc_id=18313557295&h_ad_id=&network=x&utm_source=google&utm_medium=smart_campaign&utm_campaign=gs-2021-09-13&utm_content=&utm_term=&hsa_acc=9305187452&hsa_cam=18313557295&hsa_grp=&hsa_ad=&hsa_src=x&hsa_tgt=&hsa_kw=&hsa_mt=&hsa_net=adwords&hsa_ver=3&gclid=CjwKCAiA68ebBhB-EiwALVC-NmMlfOhBClpdUSRqd94jx1nK_WZMt_dWFRXQkzkm7TV91DBpJI74zRoCpVEQAvD_BwE



QR Code to Purchase Teraganix EM Culture:

A video of a farm brewery utilizing the culture the same way we do (1:30-4:30):

<https://www.youtube.com/watch?v=R0bAgn9JzBw>



QR Code Link to Video:

BOKASHI FERMENTATION

