

BOKASHI

A Bokashi Bin can ferment ALL types of food waste, including meat.

Starting a bokashi bin:

1. Sprinkle the bottom of the bin with 1/3 c of EM bran.
2. Empty collected food scraps into bin. Best to collect a good amount of scraps in a compost caddy and empty it all at once to the Bokashi Bin.
3. Squash down with a potato masher to squeeze out as much air as possible.
4. Sprinkle with 1/3 of bran.
5. Cover with a layer of carbon (newspaper/cardboard cut to size).

Then:

1. Remove carbon layer.
2. Add next layer of collected scraps.
3. Sprinkle with 1/3 c of EM bran.
4. Replace Carbon layer.

Repeat until bin is full.

Then leave bin for at least 2 weeks. Don't open bin to check.

It's an anaerobic process and you don't want to let air in unnecessarily.

Drain any liquid frequently.

Bokashi Juice (best used quickly once drained):

- Dilute to 100:1 when applying around your plants (1T juice in 2 l water)
- Dilute to 500:1 when using it as a foliar spray. (1T for 10l of water)
- Pour straight into your compost as activator.

Processing fermented Bokashi Bin contents:

- Empty content into Wheelbarrow
- Add equal amount of carbon (leaves, aged sawdust, shredded paper).
- Mix well.
- Add mix to compost heap.
- Cover with layer of carbon rich materials.
- Don't aerate compost for 5 days.
- Then aerate well.