








Bokashi Guide

WITH ASHLEY - GIC FOUNDER






Rules









-  Anything can go into the bin
-  Add your bran every time you build a layer. Be sure to coat the area well.
-  Push down and compact the compost. Use a plate to push down & leave in place to limit oxygen exposure
-  Store for at least two weeks completely sealed. Drain weekly. It should smell pickled.
-  Dig into the ground. Store in large sealed container or mix into your compost as you see fit. *For winter I store in a large Rubbermaid to avoid critters.*

Bokashi For Gardeners

There is no wrong way to bokashi. Have fun and try different things. For faster decomposition try shredding or making the bits smaller. And tag me with your results over on [Instagram](#) or facebook!

Monthly Schedule For One Bucket

-  Emptied bucket
-  Add Compost
-  Add Bran Layer & Compost
-  Compact & Add Compost
-  Compact & seal
-  Resting, Sealed
-  Place in ground or winter storage
-  Drain & Add Compost If Not Resting

Seeing Mold?

- White – This is good!
- Green, Blue, Black are bad. The fix is adding a high dosage of the bran to the area.

Seeing Bugs?

- It's a sign that things are not air-tight. Compress the compost more & grab a gamma lid and this should fix the issue.

