



HOW TO READ YOUR

Kraut



WHAT YOU SEE	WHAT IT MEANS	WHAT TO DO
WHITE SCUM ON THE TOP	The weight on top of the cabbage isn't keeping air out. Kahm Yeast growth.	Skim it off and cover with alternate top (ceramic or glass weights)
SUMY KRAUT	Either too high of temperature or too low of salt content. Too many sugary ingredients like carrots can cause this too.	Keep sauerkraut between 62-72 degrees Fahrenheit. Add more salt next time. Limit sugary vegetables.
DARK KRAUT	Iodized or refined salts used, Uneven Salting, too high temperature, or cabbage not trimmed well (outer leaves).	Use pure salts, maintain optimal temp of 62-72 degrees Fahrenheit, and clean more outer leaves next time.
SOFT KRAUT	Not enough salt, too high of temperature, air pockets in kraut, overworked cabbage.	Maintain proper salt ratio (2%), add ingredients with tannins like bay leaves or oak tree leaves, maintain optimal temperature, and ferment for less time.
PINK KRAUT	Yeast growth and too much salt. (Yeast growth thrives on salt concentrations over 2.25%.)	Maintain proper salt ratio (2%). Still safe to consume, but will taste salty.
ROTTEN/MOLDY KRAUT	Will appear only on surface where brine has not completely covered vegetables. Too much air getting in.	When in doubt, throw it out! Contact your local Extension Service office. Next time, keep a closer eye on it daily. Can skim it off if you catch it early enough.

JUST REMEMBER, ALWAYS USE YOUR INTUITION!
WHEN IN DOUBT, THROW IT OUT!
CONTACT YOUR LOCAL EXTENSION SERVICE FOR FURTHER QUESTIONS AND GUIDANCE.