

Bokashi Quick-Start Checklist — MyZeroWasteKitchen

Print this 1-page checklist and keep it near your bin. Check boxes as you go.

What You Need

- ☐ Airtight Bokashi bin (4–5 gal / 16–20 L) with spigot & internal grate/strainer
- ☐ EM-inoculated Bokashi bran (at least 2 lb to start)
- ☐ Tamping tool (flat utensil) to compress layers
- ☐ Silicone bags or rigid container for batching scraps (optional)
- ☐ Place to finish: garden bed, large planters, or outdoor compost/worm bin

Daily Use (Filling Stage)

- ☐ Chop large scraps smaller (faster ferment)
- ☐ Add a layer of scraps, sprinkle 1–2 Tbsp bran, then tamp to remove air
- ☐ Wipe rim, seal immediately; avoid frequent re-opening
- ☐ Drain liquid (“Bokashi tea”) every 2–3 days; set a repeating reminder

Fermentation Stage (10–14 days)

- ☐ When bin is ~90% full, seal it and leave closed for 10–14 days at room temp
- ☐ Do not open during fermentation
- ☐ Normal signs: tangy/pickled smell; white fungal threads on surface

Finish the Material

- ☐ Bury 6–8 in (15–20 cm) deep in soil/planter and cover, OR add to outdoor compost/worm bin
- ☐ Expect 2–4 weeks to integrate into soil (temperature dependent)
- ☐ Keep pets/animals out; always cover well

Using “Bokashi Tea” (Leachate)

- ☐ Dilute ~1:100 with water for soil drench (avoid leaves/edibles)
- ☐ Never pour into storm drains or waterways
- ☐ Clean spigot periodically to prevent clogging

Troubleshooting Quick Checks

- ☐ Rotten smell → add extra bran, drain more often, compress better, reseal tightly
- ☐ Green/black mold → too much air; add bran, tamp, reseal
- ☐ Excess liquid → drain; add absorbent browns (paper towel scraps, coffee grounds)
- ☐ Fruit flies → reduce opens; ensure seal; wipe rim before closing