



Making EM and storing it

Posted by [Mark Forstrom](#)

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[Mark Forstrom](#)

[Making EM and storing it](#)

March 14, 2023 08:01PM

Registered: 1 year ago

Posts: 16

I just started making my first batch of EM today. Does anyone know how long it's good for after it's finished brewing? And is there a certain temperature it should be kept at?

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[Craig Bickle](#)

[Re: Making EM and storing it](#)

March 14, 2023 08:30PM

Registered: 2 years ago

Posts: 82

What brand of starter are you using? This year I switched to TeraGanix so I have their instructions close at hand. Only 7 days to ferment to full strength, then should be used within 35 days, 65 days max.

This is a tighter window than I'm used to with the SCD Probiotics I've used in past years, so I'm waiting another week or two to brew.

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[Mark Forstrom](#)

[Re: Making EM and storing it](#)

March 14, 2023 08:44PM

Registered: 1 year ago

Posts: 16

I'm using SCD Probiotics. Thanks for the info Craig. One gallon usually lasts me about a month and a half. Do you store it at any certain temperature?

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[Craig Bickle](#)

[Re: Making EM and storing it](#)

March 14, 2023 09:32PM

Registered: 2 years ago

Posts: 82

I just keep it in my garage which stays between 55 and 60 degrees through late spring. I haven't looked at the SCD Pro info since last year, but I know they have instructions for brewing on their website. And yes, it lasts for a longer time in cool conditions as active than the TeraGanix. Last year, according to my calendar I brewed EM a week ago, and two and a half gallons got me through all of my spring spray applications.

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[Josh Willis](#)

[Re: Making EM and storing it](#)

April 16, 2023 08:11PM

Registered: 6 years ago

Posts: 134

Can I ask what you all are using to keep at 90° F or so? I saw Michael talked about putting it by the wood stove, but we don't have one of those, and it's probably a bit late in the year for that anyways.

Earthworks

Zone 7a in West-Central MD

Non-commercial, ~100 fruit trees, dwarf to MM106

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[David Maxwell](#)

[Re: Making EM and storing it](#)

April 16, 2023 09:32PM

Registered: 11 years ago

Posts: 197

This is dead easy. An electric food warmer, (the kind that was popular in the past to keep dishes warm on the table.) I think they were called Salton Hot Trays. The one I have is only for a single dish, about 1 ft. square, and draws only 165 watts. This sits under a water-filled bath in which the jug of EMs is immersed.

The Salton is controlled by an STC-1000 thermostat. (These are ridiculously cheap automatic self-contained, thermostat units, widely available on eBay and similar.) They will control a heater up to about 1000 Watts, so an ordinary hot plate, (which generally runs around 1500 Watts) may not work. But you don't need anywhere near this level of power - as I say, my Salton unit draws only 165 W, and is entirely adequate to maintain 90°, with fluctuation of temperatures of +/- 1°. Once the initial period is past, just dial the temp back to maintain gentle warmth. (I set the temp to 75°)

[Broomholm Orchard](#)

Zone 5b in Nova Scotia

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