

Recipe for Bokashi Inoculum

1. ¼ cup white rice

1 cup water

Shake rice in water till it turns milky white. Strain water into a jar. Cover with cheese cloth and keep in a cool, dark place for 5 to 7 days.

2. Strain the rice water. Add 10 parts milk to one part rice water and keep for 5 to 7 days.
3. Remove top cheesy layer. Strain the liquid. Warm to body temperature and dissolve 1 tsp molasses or a lump of jaggery in it. This mixture of Effective micro-organisms (EM) can be stored in a refrigerator. The white sediment can be fed to chickens or added to compost.
4. Put 5 kgs rice husk or saw dust in a basin. Heat 10 to 12 cups water and dissolve 4 lumps of jaggery in it. Cool to body temperature and add 4 tbsps EM.
5. Mix the liquid into the rice husk or saw dust so that it is evenly damp.
6. Store in air tight containers or plastic bags for two weeks away from light.

NB. It is best to use water that has not been chlorinated – spring or rain water.