



Fermented Sea Water (FSW)

Materials:

Sea water

(1 gallon)

Molasses

(2 tablespoons)

Lactic Acid Bacteria Serum (LABS)

(2 tablespoons)

Clean container for fermentation

Strainer

Clean container for storing FSW

Application:

Dilute FSW at a ratio of 1:1000
(1 teaspoon per gallon of water).

Soil Drench:

Use to enhance soil health and promote
plant growth.

Foliar Spray

Apply to plant leaves to boost vitality.

How to:



Collect Sea Water

Gather 1 gallon of sea water.



Prepare and Mix

Add 2 tablespoons of molasses to the sea water.
Add 2 tablespoons of LABS to the mixture.
Mix well.



Fermentation

Transfer the mixture to a clean container. Cover with
breathable material. Let sit in a cool, dark place for 7 days.
Stir occasionally.



Observation

Look for a change in smell, indicating fermentation.



Harvest FSW

Strain the liquid into a clean container.



Storage

Store in the refrigerator for up to 6 months.