

Shopping list:		
<i>Supplies needed:</i>		
5 gal bucket for 1st rinse (3 gal distilled h20)	2 other containers to fill with tap water	
Add 1/4 cup of BS and LJ to the 1st 5gal bucket	Fill the other 2 containers w/tap water	
THE PROCESS::		
1 As you harvest from the live plant, cut the branches into labeled bins. Label each strain and pheno!! Now clear & clean the room! Hang and label lines! Rinse each strain, one branch at a time in the wash - then hang on a labeled line for 4 hours to drip dry in a cool room that is not dry (65 & 60) (Get fridge and bags ready!)	1 bucket at a time: shake 3 times (10 seconds) in each solution, take out, shake gently semi-dry, repeat , then hang & label each line, drip dry for 4 hours, set a timer!!	Have the room @ 70 & RH 62% +
2 (After the 4 hour drip dry) Trim the buds into paper lunch bags; down to the nugs but leave sugar, trim fans only..but individual buds go into bags		
<ul style="list-style-type: none"> • 28 grams to a lunch bag is a good volume for smooth drying. • Get scale, weigh each bag 28G 		
<ul style="list-style-type: none"> • Save most trimming for later to retain even more terpenes. I only take off fans. 		
<ul style="list-style-type: none"> • Laying the bags on their side increases surface area facilitating the drying process. 		
3 Place into fridge - target temp - 40°F	(Insert Hygrometer into a few bags and the fridge to monitor)	
4 After three days open the bags, reach in and gently bounce the buds apart. Close up and put them back in place.		
5 Do this again at least one more time, about 3 days later. After that you can forget about them.		
6 In two weeks I pull them and finish drying with rice balls to 62-65%. Then into a jar with a Boveda.	Or into Grove Bags	

START TEXT

Low and Slo: In The Bag. Lo & Slo Furcifer::

Basic points:

- Paper bags will help speed the process by about a week.
- You'll get better than 25% back, so loading the bags at 28 grams wet means every four bags'll bring you very close to an ounce dry.
- 28 grams to a lunch bag is a good volume for smooth drying.
- Save most trimming for later to retain even more terpenes. I only take off fans.
- Laying the bags on their side increases surface area facilitating the drying process.

I [wash](#) the buds and hang dry for 4 hours and then trim the buds into the bags.

After three days open the bags, reach in and gently bounce the buds apart. Close up and put them back in place.

Do this again at least one more time, about 3 days later. After that you can forget about them.

In two weeks I pull them and finish drying with rice balls to 62-65%. Then into a jar with a Boveda.

NEW

The process is a simple one. You want humidity levels at around 45-50% and temperatures at 40-45 degrees F.

* Harvest and wash buds, if that's your inclination. I will tell you, that washing the buds will facilitate a more even and faster dry. Most of us let the branches hang to dry for around 4 hours. This is completely arbitrary. You're going to dry them nonetheless.

* Trim the buds from the branches small enough that they won't take forever to dry. It'll take a round or two to find your personal sweet spot, but everyone has their own comfort zone.

* Place the buds in jars that'll be **gently tumbled daily or every three days**, or into paper bags. In either case keep in mind that you're trying to create maximum surface area, so avoid overloading the storage container.

* *Occasionally tumble, separate, or do whatever floats your boat to keep the buds from forming a big, sticky ball. I find that I have great luck with the bags if about every three days I stick a hand in and move things around.*

* Once a week let the buds air dry in a room with reasonable humidity to help drop the levels a little faster. I usually don't start doing this until the second week. Larger buds can take up to three weeks to get down to below 70% humidity, but in bags, most material is ready to work the rest of the humidity out in jars, and the cure begins at the two-week mark. I use rice to help with this.

* When you have them stable in the jars, begin curing as per your favorite method.

I should note that she skipped the step where you take them out of the bags after a week and put them in a sealed jar for a few hours with a hygrometer to check the process.

END TEXT

Malawi Cobs

This is @DrDoob 's breakdown of the process:

Prep stage:

Harvest your buds and hang dry for 1-2 days. If you were to put them in a jar with a hygrometer they'd be ready when it reads about 75% - 82%.

Roll 1 to 1-1/2 ounces into a log and wrap it in a pre-moistened, and washed corn husk.

Sweat Stage:

Vacuum seal the wrapped log in a bag and "ferment" at 104° for 24 hours or so, I use a food dehydrator others use seed starter mats and someone even puts theirs in a heated a hot tub.

After 24 hours, or until you feel they are ready, open the vacuum sealed bags and husk and dry the cob for an hour or two, until it feels dry on the outside but still moist and flexible on the inside.

Ferment stage:

Vacuum seal again and let sit at 80° for one week. The first couple weeks I rewrap it in the corn husk but after that I just put them right in the vacuum bags with no husk.

After a week at 80° open it and let dry to the touch again (an hour or two).

Reseal and leave at 80° for another week then open, dry, and reseal again. Repeat for a total of four weeks or until you feel they are ready.

After four weeks or so of opening, drying, and resealing leave them out to dry for 1-2 days. If you were to put them in a jar with a hygrometer they'll be ready when it stabilizes at about 62%.

Cure stage:

Put the unwrapped cobs in a jar with an optional 62% Boveda pack and burp the jar semi regularly for about three months just as you would cure regular buds.

Blast off and enjoy.

I posted a link to the original thread that I studied as a guest. It hasn't been posted to in a year or so, so I thought I start a fresh one. Here's a cob I made a while back. It was some sativa volunteer that came up in my yard. Dug it up and grew indoors through the winter. Harvested and Hung up till 80%rh then took an ounce of bud and crammed it in a ¾ x6" pvc pipe. Had to split the pipe to remove "plug"....vacuum sealed and put in food dehydrator for 24 hrs at 120f. Remove from vacuum seal and let dry out an hour or so then re-vacuum sealed and tossed behind the cable box (80f)for 3 months. Fermented weed has a clearer trippier high and last longer. Fermented weed is cured weed and the other stuff is simply slow dried.

Tangwena's thread's been up for years and runs nearly 250 pages. They welcomed me with open arms, thrilled to share what they learned as a team, and even reworked the flow chart fellow member repuk developed to reflect current knowledge. In a nutshell, this is our process. No need to reinvent the wheel.

This technique will not turn poor quality bud into better bud. It'll turn superior bud into OMG bud. Start with your best buds. I can only imagine what the Carnival cobs will be like. :yahoo:

- * Harvest and hang to dry for 1-3 days.

You're looking for that point we're all familiar with, where the buds are just smokable. I know you all recognize this timeframe. We've every one of us pushed the drying schedule to get that first taste. :battingeyelashes: The sugar leaves'll be this side of crispy.

- * Wrap the cobs

- *

- * Use 1-2 ounces of prime buds per cob. Tangwena sees his best results with 1.5 - 2 ounces, which is why that's what I used in the intro. It likely has something important to do with microbe concentrations to get the fermentation soup going, so I'll be shooting for 1.5 ounces of Malawi for my first attempt.

- * Tangwena recommends we play with the dryness. Each stage of RH will bring different results, and he claims they'll all be good, excepting dry. When the buds are below 68% RH they won't sweat in the initial step, and it's this soup that begins the magical transformation.

Moister buds will change color faster and the more completely the fermentation soup will penetrate into your buds. The happy, sweet spot many have found lies at around 80% RH.

The drier your buds are going into the cob, the less dense and hard the end product will be. If you want softer cobs you start by wrapping drier buds.

It's worth noting that you want to resist the temptation to rehydrate your buds to get in on the fun with material too dry to make a decent presentation. That way lies the enhanced possibility of mold. No Bueno. Wait until you have a harvest you can use.

You're looking for a nice, even compression of the buds. Wrap it firmly. I'm going to strip some bark off my stalk and use that, at Tangwena's recommendation, to maintain some connection to the contributing plant.

* Sweat the cobs

Create your sweat box environment. You don't have to be right on the money at 40 C or 104 F, but you'll want to stay close to those temps, and hold steady for this critical 24 to 48 hours. The initial 24 hours seems to be the preferred time. The longer the sweat, the more narcotic the cob.

Higher temps will work too, but they sweat faster, and your "cooking" the fermentation juices more than you will at lower temps. Experiment. :battingeyelashes:

If you enclose a "canary cob", an unwrapped cob of plant material, you'll be able to eyeball the color change. I'm waiting to hear if that canary needs to be the same size as your cob.

At the end of 25 hours check the bag for visible water droplets. If you see some, open and dry the cob with paper towels. I'm pretty sure you need to let the outer skin dry before putting it back into a vacuum-sealed bag.

* Ferment the cob

Reseal the bud and store in a warm, out-of-the-way place for 7 days. Recommended temperatures are 25-30 degrees C/77-86 degrees F. Vacuuming the buds cuts out the possibility of mold.

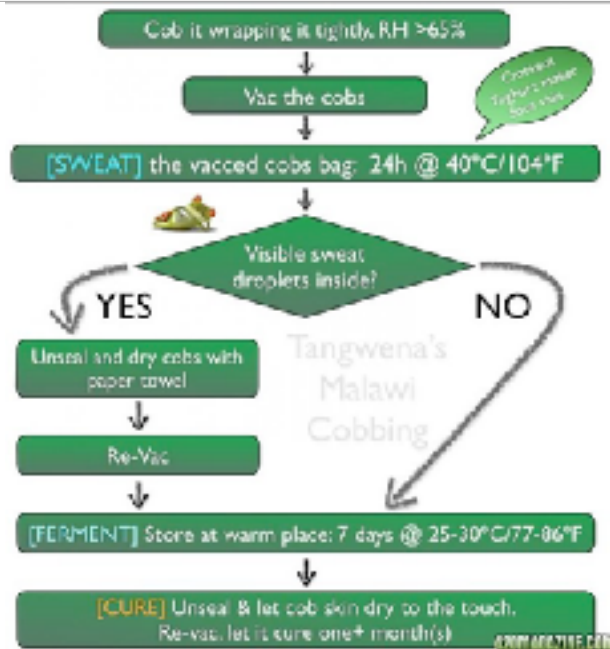
*Cure the cob

Time to slow down the fermentation process and prepare for the cure.

In Tangwena's own words:

Now reseal it and put it away to cure for at least a month. This is a standard curing process of controlling humidity. Tangwena opens them up after the first week to snug up the wrappings and check progress, then seals it up for another week, or a few days, depending on what his nose told him.

When you want to stop the fermentation - when your nose says "Now!" - just let the cob dry all the way.



Cob it wrapping it tightly: 30-60g/1-2oz RH >65%

Corn husk leaves are traditionally used for a reason, they are good for gas interchange, and promote grooves on the cobbled matter, increasing surface.
 Alternatives: parchment, oven paper, other natural leaves or even skinless cobs.

The goal is to **compress homogeneously** all plant matter which should be **naturally moist** for fermentation to happen: minimum 65%, typical 80%, or in Tangwena's words they should be **still alive**. Fill husks with buds and compress-roll the cob **sushi rolling mats** are handy for this process. To tie them pressed you can use the **bark from the stalks** to be really authentic.

The **moister**, the faster the changes in color and speed / depth of fermentation.

The less weight is **between 1 and 2 lbs wet**, once dry you will end up with from half to two thirds that weight.

Buds Moisture

[SWEAT] the vacced cobs bag: 24h @ 40°C/104°F

This is an **activation** stage. It promotes creating a "soup" with the juices that will impregnate all plant matter, hence the need for **cobbing**: to compress, while keeping the juices and buds airtight.

Overtime, juices will distribute **homogeneously** through all plant matter thanks to vacuum, and the heat from a hot water bath in a **roasting maker/crock pot/sous vide** (or from a **roasting mat with damp towels inside a cub**) will create the perfect environment for anaerobic yeasts/ bacteria to establish inside the **vacced cob bag**, kicking into the **FERMENT** stage.

The **faster** (temperature) or the **longer** (duration), the more we'll be **soaking** the buds, which will deviate more from original colors and aromas, inducing **deeper** and **stronger** fermentation and effects.

Temperature Ranges

Duration

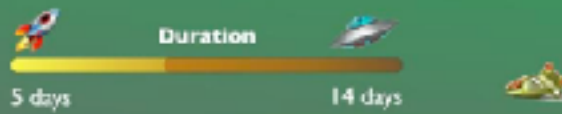
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[FERMENT] Store at warm place: 7 days @ 25-30°C/77-86°F.

The goal at this stage is to allow for a steady fermentation, i.e. allow for yeasts to spread and multiply, so that they eat and break down sugars thoroughly.

This requires a steadily, mild warm and isolated place behind a TV, internet router...

Vacuum prevents mold and rot.

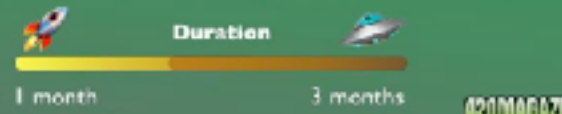


[CURE] Unseal & let cob skin dry to the touch. Re-vac, let it cure one+ month(s)

The goal of this stage is stopping / throttling down the fermentation, to enter an ageing stage, which will refine aromas and deepen the effects.

Humidity is the key factor that controls fermentation progress, allowing us to modulate it: unseal the cobs each week or handful days to check on the process; your nose is the best indicator; to slow the process, let it dry; to stop it completely, let the cob to dry 100%.

Again, vacuum prevents mold and rotting from happening.



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If you have a large cob, between 1-2 ounces, it pays to let them ferment another week. Cobs less than an ounce will be done fermenting in a week. Thin, small cobs may only take 4-5 days.


Unseal the bag and let the cob dry to the touch. A cool, dry, dark place is perfect for this stage. After 4-5 days it's ready to test.

"After a further 4 or 5 days drying the cob will be ready to test, the buds should be spongy and solid like a piece of good hash. As they dry they become hard like beef jerky and need a knife to cut slices off and break into rocks. They smoke really easily and should taste refined and very smooth and get you more higher/stoned than the same buds jar cured."

In this process, as in many processes with cannabis, your nose leads the way. Trust your instincts. You're going to know when it's done to your satisfaction by smell alone. Let the cobs talk to you the way the girls do when you're growing them out.

Don't stop at a month. Do your best to get some to the three-month mark, so you can compare. Vacuum-sealed, cobs will keep for years.

washing

Back to L&S Summary	Back to <u>Furcifer</u>			
BakedARea	said:			
1 part 3%	H2O2 :	3	parts	water?
Exactly.	Ill use a 1/4 cup of each BS & LJ too. TYSM 			
	So just that mix in one bucket at 2 other buckets with just water for the rinses and i should be good? Also I'm just using room temp tap water is this also ok? I'm in the UK and the tap water in my area is decent.			
	https://www.youtube.com/watch?v=baK8URYyig			