



# Fermenting Feed

Lacto-fermenting feed has been used for thousands of years by people – now, it's time to bring those bugs to the chicken house! Lactic acid bacteria, like the probiotics you find in Greek yogurt, are a great help in making your feed easier for the chickens to digest, make it more nutritious, and stretch your feed dollar further.

## Here's How:



### Step 1

Measure out what your chicks or hens will eat in one day. For adults, that's roughly  $\frac{1}{4}$  of a pound. For chicks, you'll need to experiment.



### Step 2

Pour non-chlorinated water over the feed and mix thoroughly. You want about 3 or 4 parts water, to one part feed. You can use any container such as a jar, 5-gallon bucket, etc...



### Step 3

Let sit for 3 days at room temperature. The bacteria will be reproducing, giving off gasses, and you'll see bubbles on the top. By day three there should be a slightly sour smell.



### Step 4

Continue to mix up a new batch every day. On day three, dump whatever liquid is left over on top of the new grain that you have measured out – this will act as a starter culture. Feed the mash slightly wet, not soupy, in an open container.



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