HOW TO FERMENT MASH FEED

Mash Feeds are chock full of raw

whole grains, protein, vitamins, and minerals, but there's something extra special about them: just like yogurt or pickles, they can be lacto-fermented to encourage healthy probiotics, yeasts, and other beneficial bacteria to grow, making the grains more easily digestible and the nutrients more bioavailable.

FEED INFORMATION

Boosts nutrient absorption and digestibility

Builds powerful proteins and beneficial probiotics

Reduces waste by fully incorporating the "dust" (AKA vitamins and minerals)

Increases water intake

Makes manure less smelly

Stretches feed further, which saves money



HOW to FERMENT

STEP 1.

Add feed to container (about 2/3 what you normally feed your flock in a day).

STEP 2.

Add water to a couple inches above feed.

STEP 3.

Stir with a non-metal spoon until combined then top with a loosely fitted lid.

STEP 4.

Place in a room-temperature spot and stir once a day for 1-3 days (the time will vary depending on temperature). Add water as needed to keep the feed covered.

STEP 5.

Your ferment is ready to serve up for mealtime once it's full of tiny bubbles, smells tangy and a little sour, and looks like cooked oatmeal.

FEEDING INFO

Fermented food can be fed daily.

Offer free-choice, stage-appropriate Grit to support nutrient digestion. Offer free-choice Oyster Shell to laying hens for strong eggshells.

Always provide clean, fresh water.

Supplies

Food-safe bucket or jar with loose-fitting lid Non-chlorinated water Organic Starter, Grower, or Layer Mash feed







