

EM Bokashi



Preparing bokashi balls



Bokashi balls will be used for the water body

Bokashi means fermented food such as, for example, pickles or sauerkraut. EM Bokashi is EM-fermented food or EM-fermented biomass, which is always food for microbes and can be food for plants and animals.

Various materials can be made into bokashi with the help of EM, e.g. animal feed and compost or soil conditioner. Different types of bokashi can be used in gardens, in buckets for kitchen garbage, in dry (composting) toilets, as animal feed, or for microbial processing of various wastes. Bokashi can be made aerobically and anaerobically.



Mixing compost bokashi into farmyard manure

Preparation of anaerobic EM bokashi:

Below follow two examples (A and B) of anaerobic EM bokashi, both for composting and soil conditioning:

A. Mix 50 volume parts of rice bran with 25 parts of oil cake (groundnut, neem etc.) and 25 parts of bonemeal, and add activated EM solution (AEM) to the mixture of dry solids.

For 100 liters of mixed solids keep 30 liters of water mixed with 3 liters of AEM ready.

Add this 1:10 diluted AEM to the mix of solids until the moisture makes it possible to form a lump in the palm of the hand, however a lump that falls apart easily when the hand is mildly shaken. This corresponds to about 30% moisture and the feel to the hand is rather of a dry mixture.

Make sure that all ingredients are well mixed, and that the solids are evenly mixed with the diluted AEM. There should be no below-average dry zones and no extra-lumpy wet zones in the bokashi mixture.

Fill the moistened mixture into an air-tight plastic sack and compress it well to express air. Close it airtight and let it ferment for 7-10 days. After that the bokashi is likely to have a white hairy layer on its surface or some patches of it, which indicates maturity of the mix. It should smell pleasantly sweet-sour, neither foul nor rancid.



If you prepare the same in larger volumes, you might need a barrel for the anaerobic fermenting, or you might have to prepare heaps or windrows which will have to be covered with plastic sheets or tarpaulins to render the conditions as anaerobic as possible.

B. Similarly, you can prepare a cost-free bokashi from fresh greens for which you choose the weeds of your garden and fields, i.e. plants without a commercial value.

Cut the weeds fresh and chop them into small pieces. Mix full-strength AEM into the material to produce an even mix of a similar moisture as in A, fill it in a barrel and compress it tightly. Close the barrel airtight for two weeks. Then open and use up within a few days.