

Culturing Vinegar Eels

(Tubatrix aceta)

ANGFA Victoria

Information sheet 6

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Key Advantage

They are very small and ideal for newly hatched and small fry. They move and attract the attention of new fry. Good for conditioning small fish species, I.e. threadfin, R.B.F and blue eyes etc. for spawning.

What you will need (as a minimum)

1. Large, clear jars, Plastic lid. Drill air holes in the lid.
2. Preservative free apple cider vinegar. E.g. Cornwells, available in supermarkets
3. Apple peel
4. Low pH water (less than 7) E.g. Rain or soft tap water, chlorine free.
5. Small nylon mop on a string. (Teased nylon knitting yarn)
6. Or a round flask with a long neck. Easy to make a neck with a plastic tube (see photo)
7. Starting culture – see ANGFA trading table
- 8.
9. The Process
10. Put half the bottle of apple cider vinegar in the jar and mix with an equal quantity of soft water
11. Add the peel of half an apple (provides natural yeasts)
12. Add the culture
13. Put the lid on (with air holes) to keep 'bugs' out.
14. Store at room temp. 12 - 25°C, out of strong light.
15. After a month or so 'eels' can be seen as a pale cloud if the jar is held in front of a strong light.
- 16.
17. Harvesting.
18. If using a mop have it suspended near the surface. Remove it from the jar and dip it into the tank holding the fry. (NB. Some cider vinegar will enter the tank which can affect the pH.)
19. If using a long necked flask.
20. Pour some of the jar contents into the long necked flask to the base of the neck.
21. Place a wad of filter material into the base of the neck to seal the mixture.
22. Gently pour in soft water to almost the top of the neck.
23. After several hours draw off the mixture of water and 'eels', which have migrated up the neck into the soft water to get oxygen.
24. Using a large dropper draw them off and feed out as required.
25. Return the mixture that is below the wad to the original culture jar.
- 26.
27. To Multiply
28. Divide the culture into two jars
29. Add an equal volume of cider vinegar to each large jar
30. Add apple peel

