How to make your own IMO at the farm

To make IMO, first cook rice and then allow it to cool and put it in a perforated bucket/ container. Cover the top with paper and then fasten it using sellotape. The perforated bucket allows the rice to have direct contact with forest soil while the paper allows the sunlight to reach the rice.

IMO making process

Dig a hole that is at least 1 foot deep and put the covered rice in the hole and cover the top of the container with leaves. Add little sand to the leaves to keep them firm.
Leave the setup to stand for at least 7 days.
After 7 days, remove the leaves and everything that is covering the top. The remainder in the bucket are the Indigenous micro-organisms.
Gently remove the IMO from the perforated bucket and add brown sugar equivalent to its weight and then mix.

IMO use

Cover the mixture and leave it a dark place for 7 days and the IMO will be ready for use after but need dilution with water before use.
The IMO is mixed in a ratio of 1 table spoon per 10 liters of water, mixed thoroughly and spray it into the pigsty using a knapsack sprayer.