

Kohlrabi

Brassica oleracea var. *gongylodes* · *Brassica* family

DIFFICULTY Easy

TYPE Annual, direct sown or seedling

MATURITY 50–70 days



SUN
Full sun



WATER
Consistent



SOIL PH
6.0–7.0



SPACING
20–25cm



DEPTH
1cm

01 A stem that swells like a bulb

The edible part of kohlrabi is actually a swollen stem sitting just above soil level, not a root — an unusual growth habit among the brassicas.



sown thickly, before thinning

thinned to final spacing

02 Planting

METHOD	Direct sow or transplant seedlings.
SOIL	Rich, well-drained, moderately fertile.
TIMING	Sow in cooler months for the best texture.

04 Problems

- **Cabbage moth** — net or hand-pick.
- **Woody texture** — harvested too late; pick at tennis-ball size.
- **Splitting** — irregular watering.
- **Clubroot** — rotate beds, keep pH up.

06 Companions & rotation

PLANT NEARBY	AVOID NEARBY	ROTATION NOTE
Onion Beetroot	Tomato	Rotate brassicas on a 3–4 year cycle.

03 Growing care

- Keep soil evenly moist — irregular watering causes woody bulbs.
- Harvest at the right size — overgrown bulbs turn tough.
- Net against cabbage moth.
- Mulch to keep the swelling stem cool and moist.

05 Harvest & storage

SIGNS	Bulb reaches 5–8cm across — larger varieties can go bigger without toughening.
METHOD	Cut at the base just below the swollen stem.
CURING	None needed.
STORAGE	Fridge crisper, 2–3 weeks.