

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



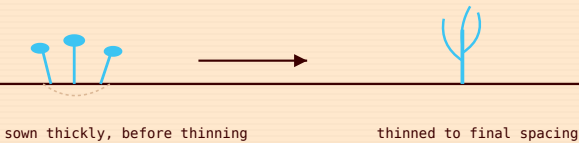
SPACING
20–25cm



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.



02 Planting

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

Planting timing varies significantly by Australian climate zone. Set your zone above (or use the Find My Climate Zone tool) for guidance tailored to your own area.

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.

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.

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.
PRESERVING	See Fermenting (sauerkraut and fermented brassicas) or Freezing Produce (blanching and freezing a glut) for ways to keep a harvest surplus.

06 Companions & rotation

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