Invention relates to method for producing fermented beverage with a combined raw material composition, which includes standardizing the milk, homogenizing, pasteurizing, cooling to the fermentation temperature, fermenting, and cooling, wherein, during the standardization process, a whey-plant mixture comprising 20-30% by weight of the milk is added, this mixture is obtained from *Cyperus esculentus* tubers and cheese whey, wherein the *Cyperus esculentus* tubers are first soaked and left to swell for 8-10 hours, rinsed 2-3 times until the water runs clear, and then covered with whey in a 5:1 ratio to the tubers, after which the resulting mixture is ground to a homogeneous consistency for 5-7 minutes, and the resulting whey-plant mixture is filtered and added to the prepared milk.