

Kaldi's 11b (452g)

Coffee medium-coarse

Water

cold, filtered

your Toddy quart pitcher



- Place rubber stopper in bottom of plastic brewing piece (plug the bottom hole)
- **2** Rinse filter-pad thoroughly until water runs clear & place the pad in bottom of plastic brewing piece
 - **3** Place large paper filter in bottom of plastic brewing piece & open the top in order to pour in coffee
 - 4 Place 1lb of fresh ground coffee into the filter
 - **5** Use a rubber band to enclose the coffee within the filter
 - 6 Slowly pour 1qt (4c) of cold, filtered water over grounds & wait 2 minutes, then add the remaining 1.5qt (6c) of water (water volume should be 2.5qt)
 - 7 After 20 24 hours have passed, decant toddy brew into decanter; should yield 2qt concentrated toddy
 - 8 Clean, break down toddy & let filter pad soak in water
 - Keep in fridge; mix with equal parts water & serve over ice for a tasty treat