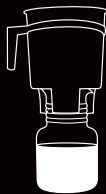


Toddy Cold Brew



The coffee produced with the Toddy is smooth with a low acidity due to the cooler brew temperature. We recommend our Chantico blend for this method, as it is a low-acidity coffee, at a plunger grind.

1. Insert the rubber stopper into the outside bottom of the Toddy brewing container; then dampen the filter and insert it into the inside bottom of the brewing container. Fit a todody paper filter (optional).
2. Add 1 cup (250ml) of room temperature water into the bottom of the brewing container. Add 125g of medium grind coffee to the brewing container.
3. Slowly pour 1 more cup (250ml) of water over the grounds, in a circular motion. Add another 125g of medium grind coffee to the brewing container. Wait 5 minutes to allow the water to completely saturate the ground coffee.
4. Slowly add another 2 cups (500ml) of water to the brewing container, in a circular motion. **DO NOT STIR**, as this will result in a clogged filter.
5. Steep your coffee for 12 - 16 hours. A longer steep time will result in a more concentrated brew.
6. Remove the rubber stopper and put the brewing container onto the glass decanter and allow to completely drain.
7. To serve, mix a ratio of 1 part cold brew to 3 parts milk or water.

NOTE: store cold brew in the fridge for up to 3 weeks.