



# COLD BREW RECIPE BOOK



# ABOUT JAVA PLANET COFFEE



We have always had a love for great coffee. This lead us to home roasting and eventually in 2008 to starting Java Planet.

Passionate about our health and that of our planet, the choice was clear to only roast 100% organic specialty grade arabica coffee and source coffees that are Fair Trade, Rainforest Alliance & Smithsonian Bird Friendly.

We are so happy to provide you and your family with fresh roasted coffee you can feel good about drinking.

**- Mike & Jennifer Simmons**

# HOW TO COLD BREW

Cold brewing is a simple and delicious way to make coffee at home:

## Ingredients:

- 1 cup coarsely ground coffee beans
- 4 cups cold water (or use less to make it stronger)
- A container with a lid (or French Press).
- A fine mesh strainer, cheesecloth, tea towel, pantyhose, sock etc...

## Instructions:

1. Coarsely grind your coffee beans. (or order coarse preground coffee)
2. Place the ground coffee in the container.
3. Pour 4 cups of cold water over the grounds, ensuring all of the coffee is saturated with water.
4. Stir the coffee and water together gently.
5. Put the lid on the jar or top on French Press and let it sit at room temperature for 12-24 hours. The longer you let it steep, the stronger the coffee will be.
6. Once the coffee has steeped, strain it through a fine mesh strainer or plunge the French Press.
7. Store the cold brew in the refrigerator for up to one week.

# COLD BREW RECIPES

## Maple Date Dream Cold Brew

### Ingredients:

- 8 oz cold brew coffee
- Maple syrup or date syrup (to taste)
- 1/4 cup of heavy cream or coconut creamer

### Instructions:

1. Pour 8 oz cold brew coffee in a glass
2. Stir 2-4 tablespoons of maple syrup or date syrup into the cold brew until the syrup dissolves.
3. Add 1/4 cup of heavy cream or coconut creamer to the cold brew, stirring until well combined.
4. Add ice as desired.

# COLD BREW RECIPES

## Choco-Nut Chill

### Ingredients:

- 8 oz cold brew coffee made with Java Planet Chocolate Almond Bliss flavored coffee.
- 1/4 cup your choice of creamer
- 2-4 teaspoons of alternative sweetener (such as agave nectar, maple syrup, or honey)

### Instructions:

1. Pour 8 oz cold brew coffee in a glass
2. Add sweetener and stir until well combined
3. Add 1/4 cup of desired creamer to the cold brew, and stir.
4. Add ice as desired.

Note: You can adjust the amount of creamer and sweetener to your liking. If you prefer a stronger coffee flavor, use less creamer. If you prefer a sweeter taste, use more sweetener. Additionally, you can experiment with different flavors of coffee and creamer to create your own unique flavor combinations.

# COLD BREW RECIPES

## Coconutty Hazelnut Cold Brew

### Ingredients:

- 8 oz cold brew coffee made with Java Planet Coconut Hazelnut flavored coffee.
- 1/4 cup of Coconut creamer
- 2-4 teaspoons of alternative sweetener (such as agave nectar, maple syrup, or honey)

### Instructions:

1. Pour 8 oz cold brew coffee in a glass
2. Add sweetener and stir until well combined
3. Add coconut creamer to the cold brew, and stir.
4. Add ice as desired.

Note: You can adjust the amount of coconut creamer and sweetener to your liking. If you prefer a stronger coffee flavor, use less coconut creamer. If you prefer a sweeter taste, use more sweetener. Additionally, you can experiment with different flavors of coffee and creamer to create your own unique flavor combinations.

# COLD BREW RECIPES

## Sparkling Cold Brew

### Ingredients:

8 ounces of cold brew

1/2 cup of sparkling water

Ice cubes

Optional: Make simple syrup, or use maple syrup to sweeten

### Directions:

In a glass combine 1/2 cup of sparkling water and sweetener as desired

Add ice cubes.

Pour in cold brew and stir well until combined.

# COLD BREW RECIPES

## Mexican Spiced Cold Brew

### Ingredients:

- 1 cup of coarsely ground coffee beans
- 4 cups of filtered water
- 1/2 teaspoon of ground cinnamon
- 1/4 teaspoon of ground nutmeg
- 1/4 teaspoon of ground cardamom
- 1/4 cup of brown sugar
- Ice cubes
- 1/2 cup of milk (or milk alternative of your choice)

### Instructions:

1. Brew your cold brew adding spices to the grounds.
2. Once the cold brew is ready pour 8 ounces in a glass.
3. Add brown sugar and stir until well combined.
4. Fill a glass with ice cubes.
5. Add desired creamer or milk alternative of your choice and stir until well combined.
6. Serve the Mexican Spiced Iced Coffee in a tall glass, garnished with a cinnamon stick or a sprinkle of cocoa powder if desired.



# COLD BREW RECIPES

## Salted Caramel Cold Brew

### Ingredients:

- 8 oz cold brew coffee
- 1/4 cup of creamer
- 2-4 teaspoons of maple syrup, or date syrup
- 1/4 teaspoon of salt

### Instructions:

1. Place sweetener, salt and cold brew in a glass and stir until well combined
2. Add creamer to the cold brew, and stir.
3. Add ice as desired.

Note: You can the sweetner, salt and cold brew in a blender.

# COLD BREW RECIPES

## Cold Brew Lemonade

### Ingredients:

- 1 cup of cold brew
- 1/2 cup of freshly squeezed lemon juice
- 1/2 cup of granulated sugar (or alternative sweetener)
- Ice cubes
- Lemon slices and mint leaves for garnish

### Instructions:

1. In a pitcher, mix together the cold brew, lemon juice, and sweetener.
2. Stir the mixture until well combined.
3. Fill glasses with ice cubes.
4. Pour the coffee lemonade into the glasses.
5. Garnish with lemon slices and mint leaves.

Optional: For a creamier version, you can add a splash of milk or cream to the coffee lemonade before serving.

Note: Adjust the amount of sugar according to your taste preferences. You can also use honey or any other sweetener of your choice.

# COLD BREW RECIPES

## Cinnamon Orange Cold Brew

### Ingredients:

- 8 ounce of cold brew, brewed with a cinnamon stick and 1/2 sliced orange.
- 2 tablespoons of honey or sweetener of choice
- Ice cubes
- Orange slices and cinnamon sticks for garnish
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### Instructions:

1. Brew your cold brew coffee with a cinnamon stick, and orange slices.
2. Once brewed add honey to cold brew and stir to combine.
3. Add ice to glass and pour in the cold brew.
4. Garnish with orange slices and cinnamon sticks.

**Note:** Adjust the amount of honey or sweetener according to your taste preferences. You can also add milk or cream for a creamier version of this cold brew.