## HOW TO Cold brew

## **LARGE BATCH**

- 1. Grind 8oz of coffee (226g, about 2.5 cups) coarse
- 2. Add ground coffee & 64oz of water to appropriately sized container
- 3. Allow to steep for at least 12 hours, & up to 24 hours outside of the fridge
- 4. Strain through fine mesh sieve & cheese cloth
- 5. Store in fridge for up to 2 weeks

## **SMALL BATCH (FRENCH PRESS)**

- 1. Grind 2.5oz of coffee (75g, about 7 tablespoons) coarse
- 2. Add ground coffee & 600g of water to french press
- 3. Gently place the top on, & press down only enough to touch the top of the water
- 4. Allow to steep for at least 12 hours, & up to 24 hours outside of the fridge
- 5. Plunge all the way down, & serve over ice