

COFFEE AND TEA RECIPES

HOT COFFEE

Dilute your cold brewed coffee 1 to 1 with boiling water. Try adding your favorite MCT Oil and or Ghee butter for a healthy burst of energy!

ICED COFFEE

Fill a glass with ice. Pour your cold brewed coffee over the ice and if you like, add milk and sugar to taste.



ICED VANILLA LATTE

Fill a glass with ice. Pour 1/4 cup cold brewed coffee over the ice, add 1/4 cup of Vanilla syrup and add 1/2 cup of milk or cream. Stir and enjoy!

HOMEMADE FRAPPUCCINO

Blend together 2 cups of crushed ice, 1 cup of coffee concentrate, 3/4 cup of half and half, and 2 table-spoons of sugar (or sugar substitute) until blended. Pour into glass and top with whipped cream and a drizzle of chocolate syrup, if desired. Serve immediately.

COFFEE ALMOND VODKA

Place 3/4 cup fresh coffee grounds and 1-1/4 cups chopped fresh almonds in the infusion filter. Pour in 25 ounces of vodka and seal with the Brewing America lid. Let it infuse for 1 to 2 weeks out of direct sunlight. (We place ours in the cabinet) Tasting and gently shaking regularly. When complete, remove the infusion filter and enjoy!

** Note: All recipes are designed for the 64 ounce / 2 Quart Brewing America Cold Brew Coffee and Infusion System. If using the 32 ounce / 1 Quart System, please cut all recipes in half.*

ALCOHOL INFUSION RECIPES

PEACH APRICOT VODKA INFUSION

Wash and half fresh peaches and fresh apricots (you will need two cups). (Discard pits) Place the fruit into the infusion filter. Pour in 25 ounces of vodka and seal with the Brewing America lid. Let it infuse for 1 to 2 weeks out of direct sunlight. (We place ours in the cabinet) Tasting and gently shaking regularly. When complete, remove the infusion filter and enjoy!

CHERRY VODKA INFUSION

Wash, pit, and remove stems of cherries (you will need 2 cups). Place the fruit into the infusion filter. Pour in 25 ounces of vodka and seal with the Brewing America lid. Let it infuse for 5 to 7 days out of direct sunlight. (We place ours in the cabinet) Tasting and gently shaking regularly. When complete, remove the infusion filter and enjoy! Store it in the refrigerator for taste. (Tip: You can use your soaked cherries as garnishments)

APPLE PIE INFUSION

Wash and slice apples (you will need less than two cups). Place apples and three cinnamon sticks into the infusion filter. Pour in 17 ounces of vodka and pour in 8 ounces of brandy. Then seal with the Brewing America lid. Let it infuse for 1 to 2 months in a cool place out of direct sunlight. (We place ours in the cabinet) Tasting and gently shaking regularly. When complete, remove the infusion filter and enjoy!

MINT STRAWBERRY VODKA INFUSION

Wash strawberries and mint leaves and discard the stems (you will need two cups). Cut strawberries and lightly bruise the mint. Place the fruit into the infusion filter. Pour in 25 ounces of vodka and seal with the Brewing America lid. Let it infuse for 1 to 3 weeks out of direct sunlight. (We place ours in the cabinet) Tasting and gently shaking regularly. When complete, remove the infusion filter and enjoy!

BREWING AMERICA

THE BREWING AMERICA COLD BREW COFFEE INFUSION SYSTEM

Thank you for purchasing your new Brewing America Cold Brew Coffee Infusion System.

In this manual, you will find instructions for the use and care of your Brewing America Cold Brew Maker / Filter and recipes for you to try.

Cold brewing coffee prevents the formation of acids that create bitterness and obscure the flavors of the coffee. The low acid content of the coffee also allows acid reflux sufferers to enjoy their coffee without discomfort.

The stainless steel filter allows the aromatic oils of the beans to pass through into the coffee concentrate, increasing the subtle flavors in the coffee, and providing further health benefits.

Infusion of other liquids will incite your creativity. From tea to alcoholic beverages are just the beginning.

Enjoy and have FUN!

www.BrewingAmerica.com
Please email us at
brewingamerica@gmail.com
with your questions or
contact us by **social media**.



INSTRUCTIONS

USING THE SEALS

"TIPS" & SUGGESTIONS

CLEANING AND CARE

Please be sure to wash all components before each use. All components are dishwasher safe and remember to never pressurize the Mason Jar Infuser. Always handle the glass jar with care and have fun!

COLD BREW COFFEE

1. Add coffee to the filter basket - Please see "Tips".
2. Pour water over the coffee grounds to fill the jar.
3. Put the lid on the jar and ensure it is sealed.
4. Allow the brewer to sit to let the water soak into the grounds. The grounds may float and /or bubble initially but this is due to the fresh grounds blooming which is the release of carbon dioxide and air from the coffee grounds. This should stop after a few minutes and the water level will drop as water soaks in.
5. After a few minutes, top off the brewer with water and seal it with the lid.
6. Leave the coffee maker to steep 24 to 48 hours in the refrigerator or 12 to 24 hours at room temperature. (No obvious difference in quality when deciding between the two options but the fridge will keep longer but will also take more time to brew).
7. When the steeping is finished, remove the filter basket from the jar and discard the grounds. Enjoy!

COLD BREW TEA

1. Add two tablespoons of your favorite loose leaf tea per quart of water to the filter basket.
3. Pour water over the loose leaf tea to fill the jar.
4. Put the lid on the jar and ensure it is sealed. Leave the infuser to steep 4 to 12 hours in the refrigerator.
5. When the steeping is finished, remove the filter basket from the jar and discard the grounds. Enjoy!

THE POUR LID SEAL

The plastic Brewing America growler style pour lid is delivered with a food-grade silicone seal installed. The seal should always be used in the pour lid, whether the filter is in the jar or not. The seal can be removed and reinstalled into the lid for easy cleaning as needed.

The filter is supplied with a food-grade silicone seal that is designed for use with the plastic pour lid. The seal can be removed and reinstalled on the filter as needed.

PLACING THE SEAL ON THE FILTER

1. Place the seal on around the filter as shown and place it in the jar.
2. Insert the filter into the jar. (Remember to check to make sure that the seal has not moved and is in place between the jar and the filter).



HOW TO MAKE GREAT COFFEE OR TEA



COFFEE GRINDER SETTINGS

We recommend that you use coarse coffee grounds. If grinding coffee in the store, set the grinder to the most coarse setting.



We suggest that you fill the filter basket with coffee grounds up to one inch from the top of the filter material. Leaving open the filter above the grounds, allows the water to flow around the grounds and fill the jar more easily.

COFFEE CONCENTRATE SUGGESTION:

It will take approximately one cup of coffee grounds to fill the filter basket of a 1-quart jar or 2 cups to fill the basket of a 2-quart jar. Coffee concentrate will have a fuller flavor even when diluted with water, milk, or favorite recipe. If you do not wish to make a concentrate, use half as much coffee grounds. Adjust for your taste and enjoy!

Want it stronger? Put more coffee grounds in the jar, place the filter on top and close the lid.

Allow the coffee to steep as recommended in the cold brew coffee instructions. Then open the screw top of the Brewing America pour lid and decant the coffee.

For a steady supply of your favorite cold brew beverage, add an additional mason jar so that you can be brewing a batch while enjoying the cold brew you already made!