

Bruer Cold Drip System Brewing Guide

Measuring the coffee.

Measure out 2/3 cup (60 grams) of ground coffee.

We recommend using:

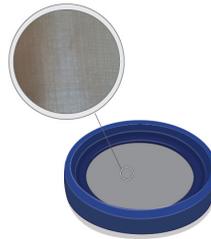
- Medium ground coffee
- Fresh medium roasted coffee



Assembling the filter.

When assembling the filter make sure the finer side of the mesh is facing up.

Pop the glass tower into the filter.



Add coffee to the Tower.

Pour the measured ground coffee into the tower, brush any loose grounds down into the chamber.

Shake the Tower to level out the coffee bed.



Drop in the Filter.

Carefully place the Tower into the Carafe.

Drop a Paper Filter on top of the coffee bed.



Pre-wet the coffee.

Pre-wet the coffee with about two fl. ounces of water to evenly soak the grounds.



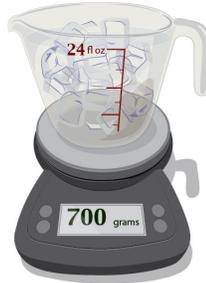
Insert the Valve.

Carefully push the plug down into the tower. Wet the lip of the seal to help it slide in easily.



Measure out water.

Measure out 24 fl. ounces of an ice and water mixture (about half water and half ice.)
Pour the mixture into the tower.

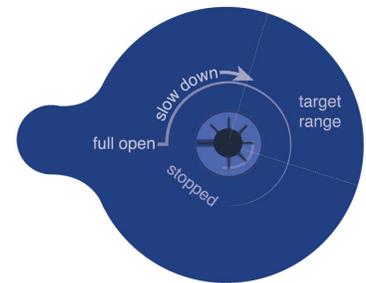
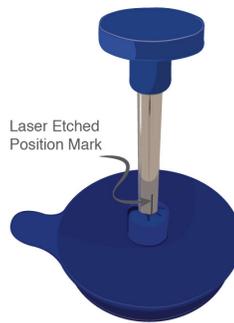


Setting the drip rate.

When the Laser Etched Line on the Stainless Steel Valve Tube lines up with the slot in the silicone, the Valve will be fully open.

Turn the Knob clockwise to slow down the drip rate.

We recommend setting the drip rate to one drip per second which will fall somewhere in the “target range.”



The Bruer Cold Drip System makes ready-to-drink coffee in 4-6 hours.

The Bruer Cold Drip System makes a brew slightly stronger than a normal cup of coffee, we will pour it over ice, or add a little cream to dilute it to a normal level.

You can change up the recipe to make stronger cold brew to be diluted to make hot coffee. We recommend using 60 grams of ground coffee and 350 ml of water to brew and then dilute 50/50 with boiling water. Check out the “Brewing Experiments” section of our blog for more info.

Cold brew will last up to two weeks in the fridge - the system's dual function lid can be plunged into the Carafe to make an air tight seal.

The Bruer System is dishwasher safe, but is easy enough to hand wash.

If you are having trouble with consistent drip rate, check to make sure there is no water inside the CO2 vent tube (the smaller tube inside the valve). Also try brewing in the fridge to keep water temperature constant, preventing air bubble formation