

HOW TO BREW

COLD BREW CONCENTRATE

USING COMMON KITCHEN UTENSILS

- 1 Measure out 120 grams (20 tbsp or 1.25 cups) of coffee and grind to a medium-coarse grind, similar to Kosher Salt. Place grounds into a clean mason jar.
- 2 Measure out 2.5 cups of room temperature, filtered water (591 grams / 591 ml). Add the water to the coffee in the mason jar, and stir coffee and water mixture thoroughly to ensure the grounds are fully saturated.
- 3 Place a loose covering on the jar (a paper towel and rubber band works great and looks cute as a button). Let the coffee mixture sit overnight for 16-18 hours.
- 4 Place a colander over a large bowl and line it with a paper towel; then gently pre-wet the paper towel with filtered, cold water. Let the water drain completely.
- 5 Dump out the water from the bowl and place the colander back on the bowl.
- 6 Remove covering from the mason jar, and stir the coffee mixture in the mason jar thoroughly to get an even mixture throughout.
- 7 Gently pour the coffee mixture into the colander, and smooth out the grounds if not level. Knock out any remaining grounds into the colander.
- 8 Let drain completely. Once drained, pour 4 oz (half cup / 118 ml) of room temperature, filtered water over the grounds and let drain completely. This rinses the grounds, releasing the rest of that delicious Cold Brew. Remove colander and set aside.
- 9 Pour the Cold Brew concentrate into a clean mason jar and secure with a lid. Store the concentrate in the refrigerator and drink within 7-10 days.
- 10 Cut concentrate with water to your desired taste and drink on ice (recommended 1:1 ratio).

WATCH A VIDEO VERSION AT [COLDBREW.COM](https://coldbrew.com)

