



COLD BREW SERVED HOT OR COLD

YOU'LL NEED:

- Ground Coffee
- Filtered Water
- Qt. Mason Jar
- Strainer & Bowl
- Coffee Filters or Cheese Cloth
- Pro Tip: Substitute jar, cheese cloth & strainer with a French Press instead
- Growler or Pitcher

BACKGROUND: Cold Brew Coffee is a different method of steeping. The end product is a much softer coffee, that draws out different flavors from the coffee bean such as nutty and chocolaty notes. The reason for this is, by not using heat, the acidic properties remain in the grounds and you are left with a far less acidic brew. For anyone wanting that low-acid coffee experience, or just for something different—Served hot or cold, we suggest giving it a try. Great for camping trips and road trips!

DIRECTIONS: STEP 1: Start by filling your jar with 1oz. of grounds per 1/2 cup of water. If using a quart jar, 3 cups of water + 6oz. of grounds. Seal jar, shake and allow to steep for 12-20 hours. Longer and the brew will start to get acidic. No need to refrigerate yet. STEP 2: Strain your coffee to get the grounds out. We use a large measuring bowl and strainer lined with either coffee filters or cheese cloth. Transfer the end product(concentrate) to your growler or pitcher. Whatever your end volume is, add water 1:1 (1 part concentrate, 1 part water). Refrigerate. Enjoy over ice, with coffee ice-cubes or heated. --Pro Tip, if you own a French Press, you can steep and strain all in one vessel.