

You can make it at home.

Things you will need: A pitcher or bucket which will hold at least one gallon of water, one pound of Hogan Brothers Proprietary Cold Brew Coffee, a large fine mesh strainer or colander, cheesecloth, and 2 quarts of cold, clean water. A few coffee filters, any size, may be helpful for filtering any fine particulate that remains after straining and using cheese cloth.



COLD BREW COFFEE CONCENTRATE INSTRUCTIONS *You will later mix with water to complete your home-made COLD BREW.*

- 1. Add the entire bag of coffee (12 ounces) and 6 Cups (48 fl. oz) of clean cold water to your brewing container. Stir coffee grounds gently with a long-handled spoon or spatula to activate the brewing process.
- 2. Cover your container and let the coffee steep at room temperature for between (18-24) hours to create a smooth rich flavor. If you elect to let the coffee steep in the refrigerator while brewing, time should not exceed 24 hours.
- 3. Upon completion of brewing, strain coffee using a strainer lined with a standard 12 cup paper coffee filter. Proceed slowly and replace coffee filter if necessary. Do not press coffee to extract water in the grounds as this will make the coffee bitter.
- 4. Pour strained Cold Brew Coffee into a clean container or pitcher, add 48 ounces of clean cold water, cover tightly, and place in refrigerator for future use.

If you already have your own method or have purchased equipment to make your own Cold Brew, follow the manufacturer's instructions.

MIXING/STRENGTH INSTRUCTIONS

If you prefer a lighter flavor simply add some water or ice to your glass.

Did you know that you can also make ultra-low acidity, extra strong hot coffee with your cold brew concentrate by simply mixing the concentrate with hot water off the boil?

Please call us at 800-432-5282 if you need more information, help, or would like to know more about other ways you can you use your home-brewed cold brew to make other delicious drinks.

ENJOY.

"Discover what you've been missing".