

A hand with a geometric tattoo on the wrist is pouring coffee from a glass carafe into a glass filled with ice. The background is a solid blue color.

BREW GUIDE

Cold Brew.


five
senses
COFFEE



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Cold brew is super easy to prepare and a refreshing coffee option all year round. Here's a good starting recipe using the nifty Toddy system.



INGREDIENTS & TARGETS

- 80g of your favourite Five Senses filter roast coffee
- 1000g (or ml) of filtered water ... or adjust to a Coffee Brew Ratio of 12.5:1 (brew water : coffee)

TOOLS

- Toddy Brewing System with decanter
- Grinder
- Scale
- Pouring device with litre line markings

METHOD

1. Insert plug and wet filter disk into Toddy cold brew bucket.
2. Grind 80g of coffee at a medium grind setting (18-22 on a Baratza grinder) and place it in the Toddy bucket.
3. Shake Toddy bucket to spread the grinds evenly.
4. Pour 1000g (or ml) of room temp filtered water in a circular motion, making sure all of the grounds are wet evenly.
5. Stir 30 times, making sure your paddle is reaching the bottom of the brew.
6. Cover and place in the fridge for 6 hours.
7. Remove plug and decant into Toddy glass decanter.
8. For cleaner body, filter again through a paper filter.
9. Sit back, relax and sip your deliciously brewed coffee.
10. Remember your cold brew coffee can be stored (sealed and in the fridge) for 1-2 weeks.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.