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Cold Brew Coffee Recipes





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Brand Story

Everyone deserves the best cup of coffee. We believe that's cold brew.

Here at KEVO, we've revolutionized the cold brew process, by introducing a first-of-its-kind portable mug that uses K-cups. No more learning curve, no more measuring coffee grounds, no more hassle. KEVO's patented design easily produces delicious cold brew.

your ritual has evolved

Although an enjoyable process, traditional cold brew is no picnic. Measuring coffee grounds and setting up complicated equipment takes time and effort. Our portable mug matches that celebrated cold brew taste, less acidity and a naturally sweeter beverage, without the hassle, a perfect compliment to your fast-paced life. How? It's the first cold brewer on the market that uses K-cups. Put the K-cups in our mug with water, set it aside, and grab it the next morning (or that night? we're not judging your coffee habits!).

your Morning has evolved

Our founders love early morning mountain biking, and they wanted cold brew they could grab-and-go with. But even if you're not hitting the trails, we want to make your mornings smoother. Even better, let's end your days of paying \$4 (or more) for cold brew at your local gas station. For the cold brew aficionados, KEVO offers a more efficient way to get your favorite drink, and for the K-cup lovers, KEVO creates something better with what's already in your cupboard. Like we said, everyone deserves the best cup of coffee.

KEVO

your coffee has evolved

Cold Brew HISTORY

Origins of Cold Brew: Kyoto, Japan (1600s)

Cold brewing is believed to have started in Kyoto, Japan during the 17th century. Kyoto brewers developed a method of slow-dripping cold water over coffee grounds, resulting in a delicate, cold coffee that locals enjoyed for its unique, smooth flavor. The Kyoto method, also known as Kyoto drip or Dutch coffee, involves suspending coffee grounds in water and allowing gravity to extract the coffee slowly, drop by drop. Each batch can take several hours to complete and results in a concentrate that can be diluted or enjoyed as-is. This method remains popular in Japan, with specialty Kyoto drip towers displayed in coffee shops as both a visual art form and a brewing method.

Introduction of Cold Brew in Europe (17th-18th Century)

As trade routes expanded, Dutch traders brought cold brew coffee methods to Europe. Although Europeans preferred hot brewing methods, cold brew slowly gained a niche following, especially among travelers who needed a portable, shelf-stable coffee option. This cold brew concentrate would be kept in bottles and mixed with water or milk as needed.

Cold Brew in the United States (19th-20th Century)

In the United States, cold brew was a relatively unknown concept until the early 20th century when it was reintroduced by American soldiers returning from Asia. During the Vietnam War in the 1960s and 1970s, U.S. soldiers stationed in Vietnam experienced Vietnamese iced coffee (often prepared with condensed milk and ice), though it wasn't cold brew in the traditional sense. However, their preference for iced, chilled coffee grew upon returning home. New Orleans embraced its own style of cold coffee, creating coffee concentrate with chicory and cold brewing methods. This cold coffee concentrate became known for its intense flavor and is often mixed with milk or cream.



Cold Brew HISTORY

Cold Brew's Rise in Popularity (1990s-2010s)

In the 1990s and 2000s, coffee culture expanded globally, with a strong emphasis on espresso-based drinks and specialty brews. Even amid this espresso craze, cold brew quietly gained a small but loyal following, appreciated for its smooth, low-acid flavor. By the early 2000s, coffee shops and cafes in cities like Seattle, Portland, and San Francisco began experimenting with cold brew, offering it as a refreshing alternative during the warmer months. This marked the start of cold brew as a seasonal favorite in third-wave coffee shops. In the 2010s, cold brew took off into the mainstream, largely due to coffee giants like Starbucks and Stumptown Coffee Roasters, which introduced ready-to-drink options and cold brew on tap. Starbucks' nitro cold brew, with its creamy texture and frothy top, further fueled the drink's popularity, making cold brew a staple on coffee menus worldwide.

Modern Methods and Trends

Today, the most common method for making cold brew involves steeping coffee grounds in cold or room-temperature water for 12 to 24 hours, creating a strong concentrate that can be diluted with water, milk, or cream. This approach, known as the cold brew concentrate method, has become a staple in modern coffee brewing. Another popular technique is the immersion method, which involves placing coarse coffee grounds in cold water, allowing them to steep for several hours, and then straining the mixture. This produces a smooth, low-acid brew that's easy to prepare. In the 2010s, nitro cold brew was introduced, a technique that infuses cold brew with nitrogen gas, resulting in a creamy, frothy head and a slightly sweeter taste. Nitro cold brew is typically served from a tap and has gained widespread popularity around the world. More recently, innovations like our Kevo device are part of a new wave of single-serve cold brew solutions, offering quick and convenient brewing while preserving the rich, low-acid profile that cold brew enthusiasts love.



Cold Brew HISTORY

Global Trends and Variations

In Asia, cold brew has found a dedicated following, particularly in countries like South Korea, where it's enjoyed year-round. Specialty coffee shops in the region often offer unique cold brew variations, infusing the beverage with fruits or botanicals to create fresh, creative flavors. Meanwhile, in Europe—traditionally known for espresso and cappuccino—cold brew has gained popularity as well. European cities have started adopting cold brew with summer-friendly variations like carbonated cold brew or cold brew cocktails. In Latin America, countries renowned for their coffee production, such as Brazil and Colombia, are also embracing cold brew. Local cafes in these regions offer fresh, regional twists on the drink, reflecting the vibrant coffee cultures and flavors unique to each area.



The Future of Cold Brew

With innovations like single-serve cold brew systems and plant-based milk pairings, the cold brew market continues to grow. Cold brew is increasingly seen as a healthier alternative to sugary sodas and energy drinks, appealing to health-conscious consumers. The addition of functional ingredients—such as adaptogens, CBD, and vitamins—is also a rising trend, expanding cold brew's role as not only a refreshing beverage but as a lifestyle product.

Cold Brew RECIPES

Classic Cold Brew

Ingredients:

- 1 Kevo-brewed cold brew
- Ice
- Optional: splash of milk or sweetener

Instructions:

Pour your Kevo cold brew over ice. Add milk or sweetener if desired.



Mocha Morning

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate syrup
- 1/2 cup milk of choice

Instructions:

Mix chocolate syrup into milk, then pour over the cold brew. Serve over ice.

Vanilla Almond Breeze

Ingredients:

- 1 Kevo cold brew
- 1/2 cup vanilla almond milk
- Dash of cinnamon

Instructions:

Combine all ingredients over ice. Stir and enjoy the subtle vanilla warmth.

Cold Brew RECIPES

Coconut Cream Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 cup canned coconut milk
- 1 tsp maple syrup

Instructions:

Blend coconut milk and maple syrup. Pour over cold brew and ice.



Cinnamon Maple Delight

Ingredients:

- 1 Kevo cold brew
- 1 tbsp maple syrup
- 1/4 tsp ground cinnamon
- Milk (optional)

Instructions:

Stir cinnamon and maple syrup into the cold brew. Add milk if desired.

Cold Brew Lemon Tonic

Ingredients:

- 1/2 cup Kevo cold brew
- 1/2 cup tonic water
- Lemon slice

Instructions:

Pour cold brew and tonic over ice. Garnish with lemon. Refreshing and fizzy.

Cold Brew RECIPES

Oat Milk Cold Brew Latte

Ingredients:

- 1 Kevo cold brew
- 1/2 cup oat milk
- 1 tsp brown sugar

Instructions:

Shake or stir all ingredients together and serve over ice.



Protein Power Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 scoop chocolate or vanilla protein powder
- 1/2 cup milk

Instructions:

Blend or shake all ingredients together for a post-workout caffeine boost.

Pumpkin Spice Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp pumpkin puree
- 1/2 tsp pumpkin pie spice
- Splash of cream or oat milk

Instructions:

Whisk pumpkin and spices into milk or cream, pour into cold brew over ice.

Cold Brew RECIPES

Mint Mocha Chill Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate syrup
- 2 drops peppermint extract
- Ice

Instructions:

Mix cold brew with chocolate and mint. Shake or stir and pour over ice.



Almond Joy Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 cup coconut milk
- 1 tbsp chocolate syrup
- 1/2 tsp almond extract
- Ice

Instructions:

Combine coconut milk, chocolate syrup, and almond extract. Pour into your cold brew and stir well. Serve over ice and enjoy that candy bar vibe, without the guilt.

Salted Caramel Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp caramel sauce
- Pinch of sea salt
- Milk of choice

Instructions:

Stir caramel and salt into milk, then combine with cold brew over ice. Top with extra drizzle if desired.

Cold Brew RECIPES

Honey Lavender Chill

Ingredients:

- 1 Kevo cold brew
- 1 tsp dried lavender or 1 drop food-safe lavender extract
- 1 tbsp honey
- 1/4 cup milk

Instructions:

Steep lavender in a bit of hot water if using dried, then cool and mix with honey, milk, and cold brew. Strain if needed. Refreshing with a floral twist.



Cold Brew Martini Mocktail

Ingredients:

- 1 Kevo cold brew
- 1/4 tsp vanilla extract
- 1 tsp simple syrup
- Ice

Instructions:

Shake all ingredients with ice and strain into a martini glass for an elegant, alcohol-free treat.

Maple Walnut Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp pure maple syrup
- Dash of walnut extract (or almond as a substitute)
- Ice

Instructions:

Mix maple syrup and walnut flavor into cold brew. Serve over ice for a cozy, nutty twist.

Cold Brew RECIPES

Cold Brew Float

Ingredients:

- 1 Kevo cold brew
- 1 scoop vanilla ice cream
- Chocolate shavings (optional)

Instructions:

Pour cold brew over a scoop of vanilla ice cream for a creamy dessert-coffee hybrid.



Spiced Orange Cold Brew

Ingredients:

- 1 Kevo cold brew
- Zest of half an orange
- 1/4 tsp cinnamon
- 1 tsp agave or honey

Instructions:

Mix zest, cinnamon, and sweetener into the cold brew. Stir well and serve over ice.

Brown Sugar Cinnamon Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp brown sugar
- 1/4 tsp cinnamon
- 1/4 cup milk of choice

Instructions:

Stir sugar and cinnamon into cold brew, then add milk. Great iced or even blended.

Cold Brew RECIPES

Cold Brew Affogato

Ingredients:

- 1 Kevo cold brew (stronger brew)
- 1 scoop gelato or ice cream (vanilla, hazelnut, or chocolate)

Instructions:

Scoop ice cream into a bowl or glass and pour cold brew over top. Serve immediately.

Chili Chocolate Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate syrup
- Tiny pinch of cayenne or chili powder
- Milk of choice

Instructions:

Mix chocolate and chili into milk, stir into cold brew for a kick of spice and sweetness.

Chocolate Peanut Butter Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp peanut butter (or PB powder for easier mixing)
- 1 tbsp chocolate syrup
- Splash of milk

Instructions:

Blend peanut butter, chocolate syrup, and milk until smooth. Stir into cold brew and serve over ice.



Cold Brew RECIPES

Chocolate Chip Cookie Dough Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tsp vanilla extract
- 1 tbsp brown sugar
- 1 tbsp chocolate chips (mini work best)
- 1/4 cup milk

Instructions:

Blend milk, vanilla, and sugar until dissolved. Stir into cold brew, then sprinkle chocolate chips on top. Optional: chill before serving to let flavors meld.



Butter Pecan Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp maple syrup
- 1/4 tsp butter extract
- Dash of pecan extract (or finely chopped pecans)
- Cream or oat milk

Instructions:

Stir extracts and syrup into milk, then mix with cold brew. Garnish with crushed pecans if desired.

Tiramisu Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp mascarpone cheese (or substitute with cream)
- 1 tsp cocoa powder
- 1/2 tsp vanilla extract
- Dash of cinnamon

Instructions:

Blend mascarpone with vanilla and a splash of cold brew. Pour into rest of cold brew, stir in cocoa, and sprinkle cinnamon on top.

Cold Brew RECIPES

Pistachio Cream Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/2 tsp pistachio extract
- 1 tbsp sweetened condensed milk or milk of choice
- Crushed pistachios (optional)

Instructions:

Stir pistachio extract into milk, mix with cold brew, and top with crushed pistachios for texture.



Birthday Cake Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 tsp butter extract
- 1/4 tsp almond extract
- 1 tbsp vanilla syrup
- Whipped cream and sprinkles (optional)

Instructions:

Mix extracts and syrup into cold brew. Top with whipped cream and colorful sprinkles for a festive twist.

Amaretto Cold Brew (Non-Alcoholic)

Ingredients:

- 1 Kevo cold brew
- 1/2 tsp almond extract
- 1/4 tsp vanilla extract
- 1 tbsp sweet cream or milk of choice

Instructions:

Combine almond and vanilla extract with sweet cream, then stir into your cold brew.

Cold Brew RECIPES

Toasted Marshmallow Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp toasted marshmallow syrup (or regular marshmallow syrup)
- Cream or oat milk

Instructions:

Stir syrup into milk, then pour into cold brew. Serve with a toasted mini marshmallow garnish if you want to go the extra mile.



Chocolate Hazelnut Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp Nutella or chocolate hazelnut syrup
- 1/4 cup milk of choice

Instructions:

Blend Nutella with milk until smooth, then pour into cold brew over ice.

Cinnamon Roll Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp brown sugar
- 1/4 tsp cinnamon
- Splash of vanilla extract
- Cream or oat milk

Instructions:

Mix all ingredients and pour over ice. Tastes like a cinnamon bun in a cup.

Cold Brew RECIPES

Chocolate-Covered Strawberry Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp strawberry syrup or puree
- 1 tbsp chocolate syrup
- Ice

Instructions:

Mix strawberry and chocolate into cold brew and shake well. Serve over ice for a sweet and tart dessert drink.



Fudge Brownie Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate fudge sauce
- 1/2 tsp vanilla extract
- Dash of sea salt

Instructions:

Blend fudge and vanilla into cold brew. Top with a pinch of sea salt for richness.

S'mores Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate syrup
- 1 tbsp marshmallow cream or syrup
- Dash of graham cracker crumbs (optional)

Instructions:

Stir syrups into cold brew. Sprinkle with graham cracker crumbs if serving at home.

Cold Brew RECIPES

Maple Bacon Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp maple syrup
- 1/4 tsp liquid smoke or bacon flavoring
- Pinch of salt

Instructions:

Blend maple and flavoring into cold brew for a smoky, bold drink. Serve over ice.



Banana Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 banana (mashed or blended)
- 1/2 tsp vanilla
- Splash of milk

Instructions:

Blend banana and vanilla with milk, stir into cold brew for a creamy, tropical twist.

Bold Blackout Cold Brew

Ingredients:

- 1 Kevo extra-strong brew
- Ice
- Optional: splash of bourbon barrel syrup or blackstrap molasses

Instructions:

Serve over ice — smooth, no milk, no sweetener. Pure bold energy.

Cold Brew RECIPES

Orange Cream Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/2 cup orange juice (fresh squeezed preferred)
- 1/4 cream
- 2 tsp orange zest
- 1-2 tbsp simple syrup or vanilla syrup
- Ice cubes
- Optional garnish: whipped cream, orange slice, or zest

Instructions:

In a small jar or bowl, combine the cream, orange zest, and syrup. Stir well or froth lightly with a hand frother for a creamy texture. Fill a glass with ice cubes. Pour in the cold brew coffee and orange juice. Slowly pour the orange cream over the coffee mixture. Let it swirl or stir gently.



Raspberry Mocha Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp chocolate syrup
- 1 tbsp raspberry syrup

Instructions:

Shake all ingredients with ice and serve. Fruity, rich, and decadent.

Blueberry Almond Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp blueberry syrup or muddled berries
- 1/4 tsp almond extract
- Splash of milk

Instructions:

Mix blueberry and almond into cold brew. Stir well and serve cold.

Cold Brew RECIPES

Cold Brew Protein Shake

Ingredients:

- 1 Kevo cold brew
- 1 scoop protein powder (vanilla or mocha)
- 1/2 frozen banana (optional)
- 1/2 cup milk of choice

Instructions:

Blend everything together for a filling, post-workout cold brew.



Cold Brew Horchata

Ingredients:

- 1 Kevo cold brew
- 1/4 cup rice milk or almond milk
- 1/4 tsp cinnamon
- 1/2 tsp vanilla extract
- 1 tsp maple syrup

Instructions:

Stir all ingredients together and pour over ice. Earthy, spiced, and dairy-free.

Dirty Chai Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 cup chai concentrate (unsweetened)
- Splash of oat milk
- Ice

Instructions:

Combine chai and cold brew over ice, top with oat milk for a smooth kick of spice and caffeine.

Cold Brew RECIPES

Lavender Matcha Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 tsp matcha powder
- 1/2 tsp lavender syrup
- 1/4 cup almond milk

Instructions:

Whisk matcha into almond milk, add lavender syrup, and pour into cold brew over ice. Herbal, lightly sweet, and trendy.

Coconut Collagen Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 scoop unflavored collagen powder
- 1/4 cup coconut milk
- 1 tsp honey

Instructions:

Blend everything until smooth. Perfect for skin-conscious coffee lovers.

Vanilla Cardamom Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 tsp ground cardamom (or 1 crushed green pod)
- 1/2 tsp vanilla extract
- 2 tbsp milk or non-dairy creamer (optional)
- Ice cubes
- Sweetener of choice (maple syrup, honey, or vanilla syrup – optional)

Instructions:

Add the cardamom and vanilla extract to your cold brew. Stir well and let sit for 2–3 minutes to steep the cardamom flavor. Add milk, creamer, and/or sweetener if desired.



Cold Brew RECIPES

Cereal Milk Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 cup milk soaked with Fruity Pebbles or Cinnamon Toast Crunch (then strained)
- Dash of sugar or syrup

Instructions:

Make cereal milk by steeping cereal in milk for 10 minutes and straining. Mix into cold brew for a nostalgic treat.



Pineapple Cold Foam Cold Brew

Ingredients:

- 1 Kevo cold brew
- 2 tbsp pineapple juice
- 1/4 cup coconut milk
- Whip or shake into foam

Instructions:

Froth pineapple juice and coconut milk until foamy. Pour over cold brew. Tastes like vacation in a cup.

Maple Old Fashioned (Mocktail)

Ingredients:

- 1 Kevo cold brew
- 1 tsp maple syrup
- 1 dash orange bitters (optional)
- Orange peel garnish

Instructions:

Stir maple syrup and bitters into cold brew. Garnish with orange peel over ice for a mocktail with class.

Cold Brew RECIPES

Peach Cobbler Cold Brew

Ingredients:

- 1 Kevo cold brew
- 2 tbsp peach nectar
- 1/4 tsp ground cinnamon
- 2 tbsp cream or milk
- Optional: sweetener (vanilla syrup or brown sugar)

Instructions:

In a glass with ice, combine cold brew and peach nectar. Stir in cinnamon and cream. Add sweetener if desired. Garnish with a peach slice or cinnamon stick.



Banana Maple Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1 tbsp maple syrup
- 1/4 mashed ripe banana (blended smooth)
- 1/4 tsp cinnamon
- 2 tbsp milk or almond milk
- Ice cubes

Instructions:

Blend banana, maple syrup, cinnamon, and milk until smooth. Fill a glass with ice, pour in cold brew. Slowly add the banana-maple mix and stir gently.

Mango Ginger Cold Brew

Ingredients:

- 1 Kevo cold brew
- 1/4 cup mango juice or mango puree
- 1/4 tsp fresh grated ginger or 1 tsp ginger syrup
- 2 tbsp coconut milk (optional)
- Ice cubes

Instructions:

Combine mango juice and grated ginger in a shaker or glass. Fill a glass with ice, pour in the cold brew, and then the mango-ginger mixture. Add coconut milk for a creamy finish and stir gently. Garnish with a slice of mango or crystallized ginger.