## **COLD BREW COFFEE MAKER**





Coffee maker bucket



Coffee maker lid



25 micron nylon coffee bag (shown with tap in place) (with easy clean removable seal) (with drawstring for closing and securing to bucket)



Tap with internal and external seals



Perforated coffee pouch platform



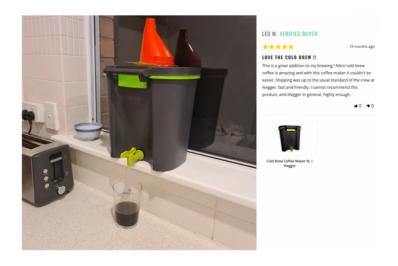
Large mouth funnel (for filling our mini kegs)

## Assembly of the Brew Bucket

- Remove the nut and one of the seals from the tap thread
- Insert the thread through the bucket, placing the seal and nut in place as you do
- Screw the tap into place tightly, and put some water in the bucket to check the seals
- Place the green perforated platform into the base of the bucket
- Attach the lid to the rear of the bucket

## Making Cold Brew Coffee / Tea

- Measure the required amount of course ground coffee for the amount of water you wish to use
- This varies from person to person and what you want to use it for but we generally use 750g of coffee for 9L of water in the iKegger Cold Brew Coffee Maker (which is around 1L of loose ground coffee).
- Schibello our coffee supplier uses 80g per litre of water.
- Place the measured coffee into the nylon filter bag.
- Place the filter bag (open) into the bucket on top of the perforated platform.
- Ensure the tap is closed and then start slowly pouring water over the coffee grounds, trying to wet them all in the process.
- Once the bucket is filled pull the drawstring closed and either tie it off on the lid hinge or simply close the lid on it.
- Wait for minimum of 8 hours or up to 24 hours.
- Your coffee can be poured straight from the tap into serving ware, transferred to storage vessels (like water bottles) or into our kegs for producing nitro coffee.
- Optionally place a paper filter into the funnel to remove any fine grounds from the coffee, this is necessary if using a nitro keg system as even fine grounds will block the tap.







## **HELPFUL INFORMATION**

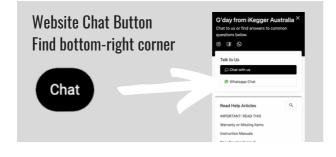
Have questions about the gear feel free to utilise all the information below, or for specific home brewing questions, we recommend joining our IKEGGER Community Group on Facebook and letting the experts help. There are over 4,000 experienced home brewers with a wealth of knowledge they are happy to share.

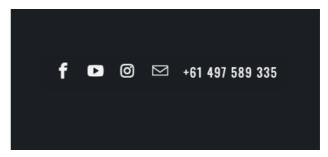












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