

GUIDE TO YOUR

ARCTIC

COLD BREW COFFEE SYSTEM

You care about good coffee.

No matter how busy life gets, coffee is a refreshing indulgence that you always make time for. Discovering and exploring new ways to appreciate your coffee doesn't just come by chance, it's an everyday adventure. No matter how it's enjoyed, you love sharing your passion for this beautiful drink we call coffee.

That's why you're a **#coffeeadventurer**



Your favorite brew is just as unique as you are. Get brewing and experiment to find the perfect combination of grind level, brew time, and coffee-to-water ratio to craft the perfect cup. We've provided tips to get you started but we know you'll enjoy discovering your own personal recipe to make your brew uniquely yours.

What you'll need:

- (1) The Arctic
- (2) fresh, well roasted coffee beans
- (3) burr grinder
- (4) filtered or bottled water
- (5) scale (optional)

1. grind.



We recommend a coarse grind so that only the naturally delicious coffee flavors are extracted. You may experiment with finer grinds to increase extraction; keep in mind finer grinds may escape into your brew. For best results, use a burr grinder for a consistent, even grind. Place 15 tbs (3oz/85g) of grounds into the Micron Filter.

2. soak.



Fill the carafe to the 500ml line with cold filtered water and place the filter into the carafe. Then slowly pour water over the grounds to ensure all of the grounds are soaked thoroughly. Fill the carafe until a 1:14 coffee-to-water ratio is reached (~42.3oz/1200mL of water). For even better results, only pour the water into the carafe through the grounds (you'll need some patience for this). Once the carafe is filled with water, stir the grounds well to ensure all the grounds are thoroughly soaked.



3. brew.

Place the Arctic in your fridge and wait. Be patient! We've found that brewing usually takes at least 12 to 24 hours depending on the strength you desire. To maximize the extraction of flavor, stir the grounds occasionally during the brewing process. Note: As a part of the brewing process fine sediment sometimes appears, but the Micron Filter ensures coarse particles stay out of your brew.



4. save.

Remove the filter and discard the grounds when the brew is to your taste. You can store your brew directly in the Arctic or transfer it to another container if you want to get brewing again right away. Keep your brew in the fridge for up to 2 weeks.



5. enjoy.

Success! Serve your cold brew right out of the Arctic. Enjoy on its own or see our suggestions in the Brewology Lab for other great ideas on how to enjoy your smooth refreshing cold brewed coffee!

TIP: Experiment! If your coffee is too weak, try using more coffee, less water, or increasing the brew time. If it's too strong, use less coffee, more water, or decrease your brew time. The beans you choose will also determine how your brew turns out, so experiment to find out what makes your favorite coffee. Discover the best combination for you.

We've experimented with a few brews of our own that we want to share with you. Feel free to give them a try, and experiment to make them your own!



iced.

Like it a little colder? Pour your cold brew over ice to enjoy a chilled ice coffee for those extra hot days on the patio.



hot.

Want to serve your cold brew hot? Heat your cold brew in the microwave or add boiling water to your cup of cold brew to taste.



milky.

The natural sweetness of cold brew makes it a perfect companion to cream. Add a splash of cream, or experiment with alternatives like almond or coconut milk.



cold brew³.

Cold brew coffee is strong by nature, which makes it ideal for pouring over ice. But if you prefer an even stronger taste, freeze extra cold brew into cubes to use for your iced coffee.



hybrid.

Missing those flavor notes from hot coffee? Try this Hybrid 80/20 brew method: start hot, finish cold. In Step 2 (Soak) on the Brewology 101 page, start by pouring 20% hot water over the grounds and continue with 80% cold water as normal.

a great cup of cold brew starts with great coffee beans.

Just like any great recipe, it all comes down to the ingredients you use. The most important factor in a great tasting brew is choosing the right coffee beans. The process of cold brewing is special because it allows you to extract the unique flavor profiles from different coffees through a longer extraction process. Depending on your palate, you may find certain coffees more preferable for your taste. To get the most from your Arctic, try experimenting with different types of coffee like single origin or unique blends and appreciate the subtleties of flavor, varietal, growing region, and roast. Here are some tips to select coffees that will enhance your Arctic experience:

Try coffees with different drying processes:

- Natural processed coffees tend to have fruitier flavors.
- Washed processed coffees tend to have cleaner flavors.

Try coffees with different flavor profiles:

- African Coffees tend to have notes of fruit, wine, citrus and floral.
- Central and South American coffees tend to offer notes of chocolate, nuts and berries.

other cold brewing tips

- Always try to use bottled water for your coffee. If not, filtered water will suffice. We advise against using tap water.
- Use light to medium dark roasted coffee beans. 'French Roasted' coffee beans will result in a bitter, burnt flavor profile.
- Use fresh roasted coffee that has been rested for 1-2 weeks.

Regular cleaning after each brew will keep your coffee tasting best and prevent buildup. For best results we recommend removing and cleaning the filter immediately after the brewing process is complete. To clean the filter and glass carafe, use warm water and a soft bristled cleaning brush with mild detergent.

Over time, the oils and debris from the coffee may build up and clog the Micron Filter. To remove buildup, soak the filter in a 1-part vinegar, 3-parts water solution for a few hours. If the build up still persists, you may opt to soak the filter in a stronger vinegar solution.

share the excitement & tag us!

Thanks so much for supporting the cold brew movement!

We love reading your comments and seeing how the ARCTIC is taking your coffee experience to the next level! Feel free to tag us in your photos and videos and we'll reshare your posts to inspire other coffee drinkers around the world.



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#coffeeadventurer #icosabrewhouse #arcticcoldbrew

As a #coffeeadventurer you also have access to our more extensive online **Coffee Adventurer's Guide**. This online series is all about the fun and adventure of exploring coffee to help you get the most from your coffee experience. Start your journey today by visiting:

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