

# COLD BREW COFFEE MAKER



## Components



Coffee maker bucket  
(shown with tap in place)



Coffee maker lid  
(with easy clean removable seal)



25 micron nylon coffee bag  
(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 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, 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

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## 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 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.