



# JACKED-UP™

## COLD BREW SYSTEM

Cold-brewed coffee is smooth and simple. A favorite of baristas, roasters and coffee-lovers everywhere, cold brew highlights unique flavors and aromas of each coffee bean for an enlightening flavor experience compared to drip coffee.



Little Big Mouth Bubbler®



Mini Auto-Siphon



5/16" Siphon Tubing  
(3 feet)



Fine Mesh  
Straining Bag



Sugar (5 oz.)



Peace Coffee Yeti  
Cold Press Blend (12 oz.)



Lactose (1 lb.)

## ASSEMBLY

Attach the tubing to the curved end of your auto-siphon. The fit should be tight to prevent air from entering the assembly; use hot water to soften the end of the tubing before attaching it to the siphon for easier assembly.

## USE

1. Cold brew requires a coarser grind than traditional hot brewing methods. We recommend you start coarse and work your way towards a slightly finer ground coffee that gives you the ideal flavor and strength for your preference.
- PRO TIP:** Grind your 12 oz of coffee beans on brew day for optimal freshness
2. Clean your Little Big Mouth Bubbler® and rinse well with cold water.
  3. Add two cups of warm water to the jug and stir in 6 oz. (1 ¼ Cups) of Lactose and 2.5 oz. (½ Cup) of sugar. Stir to dissolve. NOTE: If you prefer your coffee black, do not add Lactose or Sugar.
  4. Add the loose coffee grounds to the Little Big Mouth Bubbler® and top off with cold water up to the neck. Gently stir to ensure all grounds are wet.
  5. Screw the lid on and leave at room temp. for 12 hrs.

## BEFORE YOU BEGIN

Cold-Brewed coffee uses cold water for extraction. This method takes significantly longer than brewing hot coffee, but results in a much smoother cup of coffee with deep, nuanced flavors. A single batch of cold-brewed coffee takes a minimum of 12 hours for extraction, though you can let it sit for up to 24.

6. Insert the auto-siphon into the fine mesh bag to prevent coffee grounds from getting sucked into the auto-siphon and clogging it.
7. Insert the tubing end of the auto-siphon into a serving vessel of your choice. Ensure the serving vessel is lower than the Little Big Mouth Bubbler® to allow the siphon liquid to flow freely.
8. Insert the straining-bag covered end of your siphon into the Little Big Mouth Bubbler®, avoiding any thick, settled grounds.
9. Start the siphon by pumping the siphon a few times until the coffee starts to flow into the serving vessel. Once the coffee is flowing you can stop pumping.
10. Once all coffee has been transferred, discard the coffee grounds and refrigerate the cold brew or serve immediately over ice.