

THE 7 STEPS TO COLD BREW COFFEE

Ratio: 1:8 - 1:10
Coffee: Water



1 Use a large container (1.5-2 litre) to brew your coffee in. To avoid flavours or chemicals leaching into your coffee, try to use a container made of glass.

2 Grind your coffee - medium to coarse grind.

3 Place the coffee at the bottom of your container.

4 Add room temperature water and allow it to rest for 10 minutes.

5 Stir the grounds in the water for full extraction.

6 Allow it to steep for 12 - 24 hours either in or out of a fridge.



7 Strain the resulting mixture through a sieve (wire mesh, muslin cloth, filter paper etc). For best results repeat the process again to ensure coffee grounds are completely removed.