

# COLD BREW GUIDE



The Cold Brew technique amplifies coffee's creamy texture while reducing acidity and bitterness. For a successful extraction, 12 hours is required. With that said, the vibrant full bodied beverage is worth waiting every minute for. Plus, with our recipe you'll be delighted with the final yield of 40 ounces.

## EQUIPMENT

Cold Brew Maker  
40 oz of Water  
Grinder  
Scale  
Coffee Beans  
Cup with Ice

## INSTRUCTIONS

1. Measure 4 ounces of coffee beans using the scale.
2. Grind beans to the consistency of kosher salt.
3. Take off the lid of the Cold Brew coffee maker and insert all grounds into the infuser.
4. Slowly fill the carafe with 40 ounces of room temperature water.
5. Securely tighten the lid and place Cold Brew Maker in the fridge. Let coffee steep for 12 hours.
6. Retrieve the Cold Brew Maker from the fridge. Remove the infuser that contains the grounds.
7. Pour the smooth homemade Cold Brew over your glass with ice.
8. Enjoy, ideally while soaking up the sun!

Watch the video!

