



Cold Brew Recipe

Please note the amount of time needed to make a cold brew batch. You will need to make this ahead of when you plan on serving this amazing drink!

Equipment Needed

- Mason (or Ball) Canning Jar and lid
- Cheese Cloth
- Coffee Filter (may need a few)
- Strainer
- Large Bowl or Pitcher (pitcher preferred)
- Spoon

OR

- Cold Brew Coffee Maker – see Alternate Brewing Instructions

Ingredients

1. Coffee (must be a coarse grind)
2. Filtered Water

Process - Concentrate

For a concentrated cold brew (where you will add additional water or milk when you are ready to drink it) you will use a 1:1 ratio (1 pound of coffee to 1 gallon of water). Therefore, a half-gallon of water (64 oz.) you would use a half pound (8 oz.) of coffee. It sounds like a lot but remember, this is a concentrate and a little will go a long way when you prepare your drink later on.

Pour the water in your canning jar first. Next, add your coffee grounds and stir gently just enough so all grounds get wet. After that, put the lid on and now we wait. The jar can stay either on the counter or it could go into the refrigerator. Studies have been done and there has been no difference in quality of the drink when changing the location of jar for the steeping period. Let the jar sit untouched for 12-16 hours but be careful to not go over the 20-hour mark. Once 20 hours is passed bitterness will begin to creep in which is no good.

Get your large bowl or pitcher out now. Put the strainer over the pitcher and the cheese cloth in the strainer. Next, take the lid off of the jar and slowly pour the concentrate into the strainer being careful not to get any grounds in the pitcher. Now we have filtered out the large amount of the grounds but you may notice there is some soot left over in the jar. Wash out the jar and the strainer. Put the strainer over the jar with the coffee filter in the strainer. Slowly pour the drink from bowl or pitcher into the coffee filter. It may take a bit of time for the liquid to drip through, be patient! If it gets stopped up, change the filter with a new one. This coffee filter process gets out the sludge or fines that got through the cheese cloth. After all the liquid is filtered, you're done and now you can enjoy!

Now you can add ice to a glass, pour in your cold brew concentrate and add water or milk (as much as you like depending on your taste).

Alternate Brewing Instructions

Clean out cold brew maker with warm water. Add the coarse ground coffee to the center brewing filter of the cold brew pot. Close lid and wait for 12-16 hours. Remove the filter from the pot and enjoy over ice