

COLD BREW

Coffee character:

Low acid, sweet, rich and thick, almost liqueur-like

Good for:

Iced coffees on hot days, or mixing into recipes and cocktails

Grind:

For an ultra-smooth brew make it coarse, or for a touch more bitterness try medium

Brew time:

12 hours or more



Hailing from Japan, the cold brew or cold press method is a completely different way to pull all that flavorful goodness out of your beans.

This is **long-term steeping**, and it couldn't be simpler or more accessible. All you really need is your freshly coarse-ground coffee, a large pitcher, a sieve and a standard coffee filter. The coffee is stirred into the water and allowed to sit for a minimum of 12 hours, then presto! Strain, and you have some sweet, low-acid coffee concentrate.

This brew involves a different chemical process, meaning that the final product is a lot less bitter and acidic than most coffees. It also stays fresh for much longer than hot-brews, and can be kept for up to two weeks. Simply leave it in the fridge and whenever you want a coffee, combine with milk, water (hot or cold), ice or whatever you desire. You could even add it to a tiramisu, or bypass the espresso machine to make a “cold-brew martini.”

To use:

To start, aim for a 1:8 ratio of coffee to water—so on your electronic scale, 100g (about 1 ¼ cups) of coffee should be mixed with 800g (about 10 cups) of water. You can always adjust for a stronger or weaker brew as you see fit.

- ☉ Place the ground coffee in a pitcher, jar, bucket—any vessel that is big enough. Then add the water and stir to combine.
- ☉ Cover with a lid or plastic wrap and let steep at room temperature for at least 12 hours, and up to a day.
- ☉ Line a fine-mesh strainer with a regular coffee filter (available at any supermarket) and fit it over a bowl or pitcher.
- ☉ Slowly pour the coffee into the filter until all of the liquid has passed through the strainer. It might take a while, but just let it seep through at its own pace.
- ☉ Transfer the strained coffee to a clean pitcher. Cover and put in the fridge.

TIP

FOR AN ICED COFFEE-STYLE DRINK, DILUTE THE CONCENTRATE WITH AN EQUAL PORTION OF MILK OR WATER. SWEETEN WITH A SUGAR SYRUP IF DESIRED (THOUGH KEEP IN MIND THIS METHOD REALLY BRINGS OUT THE COFFEE'S NATURAL SWEETNESS) AND TOP WITH ICE.
