

Cold Brew- Preparation

Ingredients	
Specialty Coffee Colombian 450 g	OR , Herazzi Coffee 450 g
Ice cubes -1000 g	
Water – 2000 ml	
75 ml of water for the filter	



Cold Brew Bottle 200ml

Preparation ...

- 1) Grind coffee at (number 7) or medium.
- 2) Add 1000 gm ice and 2000 ml water into the water container.
- 3) Add the core filter at the bottom of coffee container then add coffee, top with the large filter.
- 4) Drizzle 75 ml of water on top of the filter then place the coffee container in its place.
- 5) Open the water valve, calibrate to 45 drip per minute.
- 6) Total brewing process will take around 16-18 hours.
- 7) Once finish brewing, transfer to bottles and store in the fridge, shelf life is 14 days cold.