THE ULTIMATE COLD BREW COFFEE GUIDE
COLD BREW 101
DIFFERENCE BETWEEN HOT COFFEE AND COLD BREW?

Traditional/Hot Brew/Drip Coffee

• During the traditional brew process, roasted coffee grounds are soaked in hot water (anywhere from 170°F to nearboiling temperatures) for around 35 minutes. The hot water absorbs the aromas and flavors of the coffee grounds during this period.

• Espresso is similar, except pressurized steam is used to blast fine coffee grounds for around 30 seconds to extract (express) the flavors/aromas.

• Coffee beans have natural fatty oils and acids that are soluble only at higher temperatures. This is what gives black coffee the acidic bitterness or bite that most people associate with it, and is usually counterbalanced with cream and/or sugar.

Cold Brew

• Instead of relying on heat to extract the flavors and aromas of roasted coffee grounds, cold brewing utilizes time as the brewing factor.

• Rather than being made in 35 minutes at high temperatures, cold brew coffee is made over a period of 12-24 hours at low temperatures (room temperature or below).

• This process takes longer since heat is the catalyst in traditional brewing, but since cold water is being used (or rather hot water is not being used), the roasty flavors and aromas from the beans are gradually extracted, but the acrid oils and acids are left behind.

• This makes for a richer, smoother, and seemingly sweeter brew. The difference is actually so great, that people who never drink their morning brew without cream and sugar often find themselves drinking their cold brew black!

• The great thing about cold brew is that it can be served in multiple ways: Over ice for a cold Toddy, mixed with hot water for a hot coffee, mixed with milk for a thick and creamy beverage, or even on draft for an impressive treat!
MAKING COLD BREW

CONCENTRATE VS. READY-TO-DRINK

We know that cold brewing requires coffee grounds to be soaked for a long period of time, but how much water should we use with how many ounces of grounds to get our desired product?

You can either make cold brew Concentrate that can be stored and diluted when ready to serve, or you can brew it so that it’s Ready-to-Drink right out of the brew vessel.

**CONCENTRATE**

- Doesn’t use as much water, and can be stored for long periods of time.

- Once you are ready to drink your cold brew, simply mix your concentrate with a desired amount of water/milk and serve.

- We recommend starting out by making concentrate, because you can play around with your concentrate-to-water ratio and find out what you like best without wasting an entire batch.

**READY-TO-DRINK**

- Once you’ve played around with your concentrate-to-water ratio to get it just right, you can make your cold brew so that it’s ready to drink when the brewing period is up.

- This process uses more water during the brewing process, which makes a finished product that doesn’t need to be diluted with extra water.

- This is beneficial to those who already have their perfect water ratios as well as small coffee shops/cafes that go through large quantities in a short period of time.
NECESSARY EQUIPMENT

CONTAINER
Can be a mason jar, bowl, pitcher, bucket, kettle, keg, etc.

We recommend using a container that has a spigot, so you don’t have to lift it when you’re done brewing.

STRAINER
Can be a muslin bag, cheesecloth, or even funnel with a screen. Basically anything that can filter the liquid from the grounds.

COFFEE FILTER
You don’t need one, but if you can’t get a large grind on your beans, you might want to have a coffee filter so you can catch anything that might fall through the strainer. Nothing like chunks of coffee beans in your cold brew!
Grinding

- Since the coffee grounds are exposed for such a long period of time during the brewing process, we recommend a coarse (large) ground.

- Coffee is always best brewed fresh, so try to get your hands on your own coffee grinder!

Soaking

- Place your coffee grounds in your strainer and/or vessel.

- Gently bloom (or wet) the grounds to ensure there are no air pockets.

- Add water in batches, making sure to saturate all of your grounds.

- Use the back of a spoon to gently press down on the top of the coffee grounds. Do not stir the grounds if using a cold brew maker such as the Toddy T2N, as this may clog the filter.

- Rule of Thumb: If you want your coffee to taste good, make sure your water tastes good! If you don’t have a water filter and your tap water isn’t the best, pick up some natural spring water from the store. It doesn’t matter how awesome your coffee beans are, if your water isn’t good, your coffee won’t be good.

- Cover your container with a lid, towel, or plastic wrap and place on counter or in refrigerator at room temperature or below for 12-18 hours. (we like ours to soak for 16-18 hours for a rich, smooth brew)

- Do not exceed 24 hours of soak time, or your coffee will develop off-flavors.

Straining

- After soak period is done, strain your coffee into your storing/serving container.

Serving (Concentrate-Water/Milk Ratios)

- Cold brew can be served over ice, with hot water and/or milk, or on draft.

- If you made concentrate, mix 1 part concentrate with 2 parts water and/or milk for a richer, stronger brew, or 3 parts water and/or milk for a more mild beverage.

- Play around with these ratios to find what you like best!
**Concentrate Recipe**

We recommend 1/2 cups of filtered water to every 1 oz coffee grounds for a good cold brew concentrate.

- 2 oz coffee = 1 cup water
- 4 oz coffee = 2 cups water
- 6 oz coffee = 3 cups water
- 8 oz coffee = 4 cups water
- 10 oz coffee = 5 cups water
- 12 oz coffee = 6 cups water
- 14 oz coffee = 7 cups water
- 16 oz coffee = 8 cups water

**Ready-to-Drink Recipe**

When we’re brewing for our store and we need to go straight from the vessel to the keg, we like to use a ratio of 2 cups of filtered water for every 1 oz of coffee grounds.

For you largebatch brewers, that means we use 2.5 pounds of coffee grounds and 5 gallons of water.

- 2 oz coffee = 4 cup water
- 4 oz coffee = 8 cups water
- 6 oz coffee = 12 cups water
- 8 oz coffee = 16 cups water
- 10 oz coffee = 20 cups water
- 12 oz coffee = 24 cups water
- 14 oz coffee = 28 cups water
- 16 oz coffee = 32 cups water

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**BREWING WITH DIFFERENT SYSTEMS**

- Toddy Countertop
- CoffeeSock® Countertop
- HBS Cold Brew Maker Commercial/Large Batch
SERVING COLD BREW
COLD BREW ON TAP

Kegging 101

There’s nothing better than a fresh pint of cold brew coffee straight from the tap. You can make great cold brew for daily use in small batches, but there are a few benefits to kegging over regular store-and-serve methods:

Shelf Life
- Cold brew stored in a resealable container in your refrigerator usually only has a shelf life of about 2 weeks.
- Kegging your cold brew means that you keep your beverage pressurized with N2 (Nitrogen Gas), which can preserve your cold brew for up to 3 months!

Mouthfeel
- If you decide to serve your cold brew with a stout faucet, it will create a beautiful cascading effect that you often see with nitro beers (think Guinness) as well as a smooth, creamy, delicious texture that makes it all the more enjoyable.

Kegging cold brew can seem daunting and overwhelming at first, but it’s actually quite simple! All you need to do is transfer your cold brew to the keg, connect it to the gas source, and you’re ready to serve delicious cold brew on tap.

Equipment

Kegging can be a pricey investment, but after you taste that first glass, you’ll agree that it’s worth the price! Even though it can seem like a complicated series of tubes and canisters, there are only a few components:

- **Keg** Holds your finished cold brew.
- **Nitrogen Tank** contains the N2 gas you will use to serve the coffee.
- **Nitrogen Regulator** regulates the PSI of the nitrogen coming out of the tank.
- **Gas Line Assembly** Includes tubing and gas disconnect needed to connect your tank and regulator to the keg.
- **Liquid Line Assembly** Includes tubing and liquid disconnect needed to connect your keg to your faucet.
- **Faucet** can be a standard picnic faucet, tap faucet, or even a nitrogen stout faucet for a creamy head.

*You can also get draft towers and shanks so you can build your own keezer/kegerator, but they aren't necessary.*
Before we’re ready to serve our fresh, delicious cold brew, we need to understand the difference between CO2 and Nitrogen in the dispensing process.

- Traditionally, beer is served on tap via CO2. Beverages served via CO2 will eventually absorb some of the gas, as well as the flavors it may carry. Since beer is already carbonated, it doesn’t matter if CO2 is absorbed; in fact it can actually enhance the flavor of certain styles. You can generally carbonate your beer and then serve it at relatively low pressure (around 10-12 PSI).

- Sometimes certain beers are served via Beer Gas, which is a combination of Nitrogen and CO2. The ratio is usually around 75% Nitrogen to 25% CO2, but it can vary. Stouts, porters, and now even IPAs are popular styles to serve with this method. The nitrogen creates a smooth, creamy mouthfeel as well as a wonderful cascading effect (again, think Guinness).

- Coffee is obviously not carbonated, thus CO2 would not be a desirable option. The Cold Brew would eventually soak up the gas, and trust us, you do NOT want to taste that combination. Even with the relatively low amount of CO2 present in Beer Gas, the coffee would still soak up the flavors from the CO2, and it would ruin the brew. Once again, we learned this the hard way.

- Since we can’t use CO2 or Beer Gas to push the coffee out of the keg, we need another gas that will not only act as a dispensation tool, but will not alter the flavor of our delicious brew in a negative manner. That’s where Nitrogen Gas comes in.

- Pure N2 (Nitrogen Gas) is perfect for serving cold brew, because at serving temperatures (40°F or below), it is not soluble in liquid. This means that when we keg and serve our cold brew via Nitrogen, it will not impart any off-flavors.

- As an added bonus, compared to CO2, N2 is way more pressurized. This means that if you’re using a standard faucet, you can use an extremely low serving pressure (around 4-11 PSI).

- Simply hook up your Nitrogen tank and regulator to your keg, set your PSI to your desired serving pressure (4-11 PSI) using the set screw in the middle of the regulator, and enjoy your cold brew on tap. It tastes great over ice or even by itself!
To achieve the cascading effect and creamy texture that seems to go perfect with cold brew, all you need to do is swap out the normal faucet for a Nitrogen Stout Faucet.

The way this faucet works is by utilizing a metal plate (called a restrictor plate) that stops the flow of liquid in the faucet. The plate has 5 tiny holes that allow miniscule amounts of liquid to pass, causing it to become agitated. The outlet of the faucet is much more narrow than a traditional beer faucet, so the cold brew comes out nice and smooth.

In combination with high serving pressures (25-35 PSI), this plate agitates the cold brew, creating a rich, creamy, frothy head that makes for a delightful treat.

In order to make sure there’s enough Nitrogen to create this effect, you’ll need to chargepressurize at a high PSI your keg for around 24 hours. Use the set screw in the middle of the nitrogen regulator to adjust your pressure to 35-40 PSI, and roll your keg on it’s side. The high pressures cause the coffee to absorb the N2, even at low temperatures. Rolling the keg on it’s side ensures that more coffee is exposed to the gas. Do this every so often during the 24 hour period.

To pour the perfect Nitrogen Cold Brew, set your regulator to 25-35 PSI, pull the relief valve on top of the keg to release the pressure from the charging PSI, and allow it to fill the keg with N2 at the new pressure.

Place your glass at a 45° angle to the faucet, pull the tap handle towards yourself all the way down to the full open position (90° angle) until the liquid comes within 1-2 inches from the lip of the glass. Set the glass flat on the surface below your faucet, and allow the coffee to settle (wait for the cascading effect to stop). With the glass flat below the faucet, push the tap handle away from you and fill the rest of the glass. This causes the faucet to only open partially, which agitates the liquid even more, thus creating an even creamier pour.

PRO TIP: To keep your cold brew pouring consistently creamy each and every time, attach a carbonation stone (also called a diffusion stone) to a length of tubing that is then attached to the gas dip tube (the short one) inside the keg. Be sure that the tube is long enough for the stone to reach the bottom of the keg.
What is Cold Brew?

- The Cold Brewing process involves utilizing time as the brewing factor rather than heat. Large coffee grounds are soaked in cold water for a period of 12-24 hours, and the resulting liquid is strained through a filter and served.

- Due to the low temperatures, oils and acids from the coffee grounds that are normally absorbed during high temperature brews are not extracted, thus making a smoother, seemingly sweeter brew.

How to Make Cold Brew

- Simply soak freshly roasted coarse coffee grounds in room temperature (or below) water for 12-24 hours (we recommend 16-18).

- Strain out the coffee grounds by pouring the coffee through a filter, or use a straining bag to hold your grains.

- To make cold brew concentrate, simply use a ratio of 1/2 cups of spring water for every 1 oz of coffee. When you’re ready to serve, combine 1 part concentrate with 2 parts hot or cold water/milk for a richer, darker brew, or 1 part concentrate with 3 parts hot or cold water/milk for a lighter brew.

- To make ready-to-serve cold brew, simply use a ratio of 2 cups of spring water for every 1 oz of coffee, and it will be ready to drink when the brewing process is complete.

Serving Cold Brew

- Cold brew is great straight up black, with cream and sugar, over ice, or even mixed with hot water for a morning cup of joe.

- You can also keg your cold brew if you have the equipment. Kegging your homebrew increases its shelf life from around 14-16 days to up to three months.

- If you decide to keg your coffee and you want to have the creamy texture and cascading effect, simply swap your current faucet with a nitrogen stout faucet.

HAPPY BREWING AND CHEERS!

HOME BREW SUPPLY / THE ULTIMATE COLD BREW COFFEE GUIDE