

RECIPE CARD - COLD BREWED COFFEE

TIME/DIFFICULTY

Total time :
- 20 minutes to prepare
- 24+ hours to brew

Difficulty:
- Very easy

INGREDIENTS (20qt.)

- 5lbs of roasted coffee, coarsely ground
(Grind setting of ___)

- Cool filtered water ~ 15qts.

EQUIPMENT

- 18qt. Cambro (with spout + lid)

- Coffee Grinder

- Large utility spoon

- Toddy Nylon mesh bag

- Toddy paper filter bag

- piece of twine

DIRECTIONS

Being with your clean spouted 18qt. cambro as well as your nylon mesh bag.

- Loop your mesh net over the containers edge, and seat the filter bag within it.

- Fill the filter bag with your ground coffee, start with approx. 1lb.

- Progressively add cool water and ground coffee while agitating gently (taking care not to break the filter bag). The idea is to allow all of the grounds to saturate with the water.

- Once you've integrated all of the grounds, bunch the top of the bag and tie closed (tightly) with the twine.

- Finish filling the container with cool water, leaving only approximately 2 inches of head room.

- Seal the container with it's lid and set to brew for 24+ hours.

ONCE STEEPED:

- Carefully remove the bag of grounds from the container, draining them patiently. The easiest way to do this is by pulling the bag out with its nylon mesh. (This can be thrown away, but the mesh should be saved.

- Rinse the mesh bag, then soak in a deli container filled with a solution of hot water and cafiza.

- Allow the liquid concentrate to settle for 1-2 hours.

- Carefully, without agitating the liquid, "rack" or drain the liquid, leaving behind the sediment at the bottom of the container, as well as that on top. You will lose approximately 10-15% of your concentrate on this initial rack.

- Allow the liquid to rest again for 2 hours, and rack once more.

- Finally dilute the concentrate to taste with cool filtered water.

- Label and store your finished brew in the walk-in cooler.