

Brewing Guide: Cold Brew

What you'll need:

Fresh-roasted coffee - [from Broadsheet Coffee Roasters!](#)

Grinder - [Baratza Encore \(\\$139\)](#) available on Amazon or [baratza.com](#)

Filters - French press, pourover cone with a paper filter, or anything else with a medium-fine mesh

Glass canning jar (or other non-reactive brewing container)

Filtered, room temperature water

Spoon or small flat stirring implement

Scale - [Cozy Blue digital coffee scale \(\\$16\)](#) available on Amazon

Directions:

Use your scale to weigh out 1000g of filtered water and 100 grams of whole bean coffee ground medium-coarse (roughly the size of fine gravel). Place ground coffee into the canning jar, pour 300g of filtered water over the grounds and gently stir to fully saturate the coffee. Once there are no dry grounds remaining, pour in the remaining 700g of water and seal the jar, letting sit at room temperature for 16 hours.

After the 16 hours have elapsed, pour the slurry through your filter into a clean decanter, and serve over ice.

Tips & Troubleshooting:

You can scale this recipe however large or small you'd like, as long as you keep the same ratio of coffee to water. Like any brewing method, flavor is based on how much coffee you're using and how you grind it. If it tastes off, experiment with changing the grind size first, and if you're still stumped, make small adjustments to your dose. The flavor of your cold brew coffee will keep longer, as long as a few days, if you keep it refrigerated in a sealed container (like a mason jar with a lid). Check out the following suggestions to improve your extraction:

My coffee tastes bitter - grind coarser

My coffee is sour - grind finer

My coffee is thin & flat - use a slightly lower ratio of water to coffee (ie 9.5:1)

My coffee is intense and drying - use a slightly higher ratio of water to coffee (ie 10.5:1)