



# COLD-BREW COFFEE



# IN A FEW STEPS!

## WHAT DO YOU NEED?

- 250 grams (probably an 8 or 9 oz. small bag) of Coffee Beans or Whole Bean Coffee (coffee that is already grounded)
- Approximately 6 cups of water
- Bowls or containers
- Towel
- Paper towel
- Sieve
- Time! Although there only a few steps, you need to take lots of time to let the grounds truly soak and then eventually filter out the grounds.

## HERE IS WHAT YOU DO!!

- If you have coffee beans, grind them into a fine powder. If you already have coffee grounds, then pour them into a bowl.
- Pour 4 cups of the water over the grounds. Only use the other cups of water if necessary
- Place towel over top of the bowl and let sit for anywhere from 15-24 hours. The longer you go, the more concentrated coffee you will have.
- After your specified amount of time, take your other empty bowl and sieve and pour the grind mixture over it to get rid of the bigger grounds. You then can throw out the leftover grounds from the sieve.
- Then dampen a sheet of paper towel and place it into the sieve. Once again, pour the coffee mixture over the paper towel and sieve and into a bowl. This may take a good chunk of time and you may need to do it twice in order to get rid of the smaller coffee grounds.
- Pour your concentrated coffee product into a tightly sealed container. It then can be refrigerated and kept for up to two weeks!



Compliments of:

<http://www.bestespressomachinehub/>