

Toddy Cold Brew

Commercial Model Instructions

Brews 8 L (2.5 gal) of coffee concentrate



Ingredients:

- 2 kg (5 lbs) of coarse ground coffee
- 11.2 L (14 quarts) of fresh cool water

Equipment:

- Toddy Cold Brew Commercial Model
- Toddy Paper filter bag with string
- Toddy Reusable nylon strainer

Steps:

1. Insert 1 paper filter into the nylon strainer. Put strainer and filter into brewing container with the open end facing upwards.
2. Add 2 kg (5 lbs) of coarse ground coffee into the filter.
3. Slowly pour 11.2 L (14 quarts) of cool water into the open filter, making sure to saturate all the coffee grounds.
4. Tie the filter bag closed with string, around 3 inches (8 cm) from the top of the bag. Leave room for the coffee to move around inside.
5. Gently massage the coffee grounds through the strainer to ensure saturation.
6. Cover with the lid and let brew for 12-24 hours.
7. Drain coffee concentrate into a lidded storage container and refrigerate.

Clean up: Lift coffee grounds and filter from brewing container using strainer. Dispose of filter and grounds. The filter is fragile when wet and tears easily. Rinse strainer and air dry for reuse.

Important Tips:

- Serve cold brew coffee concentrate as a 1:1 ratio with water (or milk).
- Lasts for up to 2 weeks if refrigerated in an airtight container.