

Cold Brew Coffee

I have always loved coffee but now it borders on obsession. I started experimenting with different brewing methods and cold brew was my first exploration away from "regular coffee". I was in love the minute I tasted it. I make cold brew about once a week. It makes 3 litres each time and lasts me about 5 days.



Ingredients:

- 2 cups of coffee beans.
- 3.5 litres of cold water (room temp. is fine, NOT hot water) (120 fl. oz.)
- cheesecloth for the first strain
- paper coffee filters
- 4 litre glass bottle/jug (anything bigger than a gallon)
- bottles to decant your coffee into - I use three 1 litre bottles.
- funnel
- large plastic jug
- coffee grinder

Directions:

1. You need 2 cups of coffee beans. I use a mocha java blend, but this is completely up to you and whatever coffee you enjoy. If you find the flavour is weird or too bitter, try another blend - medium seems to work best.
2. Use a coffee grinder to grind the beans quite roughly. I do this by holding down the button for two seconds while shaking the grinder (to make sure everything is evenly ground) and doing this twice. The coffee should be the consistency of bread crumbs. There will still be big chunks of coffee bean and even some whole beans, this is not a problem. You can grind the whole beans again, but the coffee grinds don't have to be even.
3. Once you've ground your beans pour them into your large glass jug/bottle. The beans to grind ratio works out roughly the same, so if you can pre-ground (for cold brew) coffee - it'll also be 2 cups.
4. Add the water to the coffee. It might seem weird to use cold water but the brewing method here replaces heat with time. Leave your coffee somewhere out of the sun for 18 - 24 hours. I usually stick to 24 hours. You can shake the bottle one or two times during this time.
5. After your coffee has finished brewing you will need to filter it. It gets filtered twice, once through cheesecloth and once through a paper coffee filter. Using the cheesecloth, pour the coffee out of the bottle and filter it into a plastic jug. Rinse the cheesecloth well between each use, it's going to take a few refills before you empty the bottle.
6. Once you've filtered the coffee twice, put your bottles in the fridge. They will last for up to 2 - 3 weeks.

Recipe and images by www.alittlebitofketo.com