

# Cold Brew

HOGAN BROTHERS COFFEE

*You can make it at home.*

**Things you will need:** A pitcher or bucket which will hold at least one gallon of water, one pound of Hogan Brothers Proprietary Cold Brew Coffee, a large fine mesh strainer or colander, cheesecloth, and 2 quarts of cold, clean water. A few coffee filters, any size, may be helpful for filtering any fine particulate that remains after straining and using cheese cloth.



## **COLD BREW CONCENTRATE**

### **Instructions**

1. Add entire bag and 2 quarts (64 oz.) of cold clean water to your cold brew container.
2. Cover and put in refrigerator for between 12 to 14 hours. Longer brew times = stronger coffee. Do not exceed 24 hours as the coffee will "over extract" and become bitter.
3. Remove after prescribed time and strain all coffee grinds from liquid using fine mesh strainer and/or colander.
4. Filter the liquid a second time using cheese cloth. This will catch most of the remaining grinds.
5. If necessary or desired, you may filter the liquid a third time using a coffee filter.
6. Pour the liquid into a clean container or pitcher, cover tightly, and return to fridge for future use.
7. Yes, this seems like a pain but the results are truly worth the effort. You are going to love this.

### **Mixing Instructions:**

Everyone has a different strength preference. To test your home brew mix 1 ounce of this concentrate to 2 ounces of clean cold water (Filtered water is preferred).

Use this as a baseline and adjust strength to your own taste preference.

Please call us at [800-432-5282](tel:800-432-5282) if you need more information, help, or would like to know about the other ways you can prepare this style coffee.

ENJOY and...

*"Discover what you've been missing".*