

COLD BREW BREW GUIDE

Equipment needed:

Gallon glass jar w/lid

Burr Grinder

Reusable cold brew filter
or Alto Cold Brew Filters
[optional]

Filtered water

Stir stick

Parable Coffee Co. Sundog
Cold Brew Coffee Blend

Instructions

1. Grind 12oz of our Sundog Cold Brew Blend to a course grind.
2. Pour the grounds into a 1 gallon glass jar.
3. Slowly pour 2 quarts cold water over the grounds making sure to evenly saturate all the grounds. Make sure there are no dry pockets. Gently stir if necessary to insure all the grounds are wet.
4. Cover with lid and allow the coffee to steep for 16-24 hours at room temperature. Note time and date of brew start.
5. Strain of the liquid (if you didn't use a filter) using a clean cheese cloth.
6. This will make a strong and flavorful concentrate that can be used for iced lattes or dilute with 40% water for a delicious cold brew over ice.



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