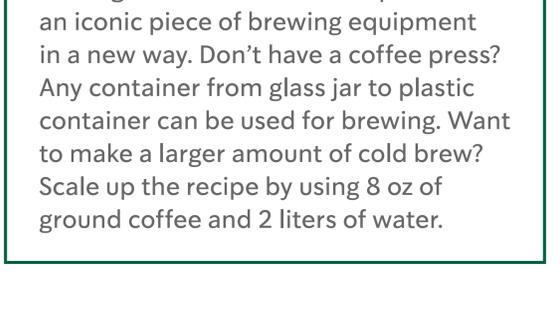


COLD
BREW

SMOOTH | MELLOW

Handcrafted in small batches and slow-steeped in water without ever touching heat, cold brew is a delicious alternative to iced coffee. The longer brewing process draws out flavors slowly, creating a smooth and delicately sweet cup. Make a large batch to enjoy all week long or just enough to sip under the sun.

**WHAT YOU'LL NEED:**

- 1 Coffee press (8-cup, 32 fl oz)
- 2 1.25 cups of freshly ground coffee (approx. 100 g)
- 3 Cold or room-temperature water
- 4 Fresh ice (for serving)

Starting Simple

Making cold brew in a coffee press uses an iconic piece of brewing equipment in a new way. Don't have a coffee press? Any container from glass jar to plastic container can be used for brewing. Want to make a larger amount of cold brew? Scale up the recipe by using 8 oz of ground coffee and 2 liters of water.

GRIND: Coarse

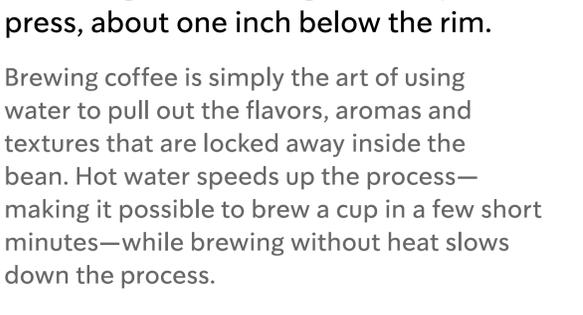
There is no universally best grind size—the proper grind is determined by the brew method. A great guideline is: the longer the brew time, the coarser the grind.

How much coffee should I use?

4 Tbsp of ground coffee per 6 fl oz of water

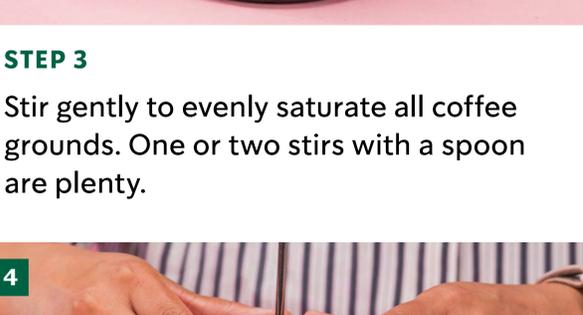
**STEP 1**

Measure out and add ground coffee to the empty coffee press.

**STEP 2**

Pour cold or room-temperature water over the grounds, filling to the top of the press, about one inch below the rim.

Brewing coffee is simply the art of using water to pull out the flavors, aromas and textures that are locked away inside the bean. Hot water speeds up the process—making it possible to brew a cup in a few short minutes—while brewing without heat slows down the process.

**STEP 3**

Stir gently to evenly saturate all coffee grounds. One or two stirs with a spoon are plenty.

**STEP 4**

Place the lid on the press. Set aside and let steep for 12 hours.

Let your cold brew steep overnight while you rest, and wake up to the reward of the perfectly sweet and smooth cup of coffee.

**STEP 5**

After steeping, push the plunger down gently to separate the grounds from the coffee.

If brewing with an alternative container, instead of plunging down the metal filter, carefully pour through a metal sieve or paper coffee filter to separate the coffee grounds.

**STEP 6**

Decant the cold brew concentrate into a pitcher.

Making cold brew in a coffee press creates a beverage with a uniquely rich texture. If you prefer, try pouring the concentrate through a second paper coffee filter for a silky-smooth beverage.

**STEP 7**

To finish your beverage, pour one part cold brew concentrate and one part water over fresh ice.

Customize with a touch of cream, coconut milk or seltzer water for a refreshing treat. Freeze extra cold brew into ice cubes.

Cold brewing is a versatile technique that works great with blends and single-origin beans. Explore more about the flavors of each coffee-growing region—and the vast, wonderful world of coffee—at [StarbucksCoffeeAcademy.com](https://www.starbuckscoffeeacademy.com).

