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Beginner lessons for Cold Brew

Master Cold Brew: Your Guide to Smooth Coffee Bliss

DEFINITION

> Cold brew is a coffee-making method that involves steeping coarsely ground coffee in cold water for an extended period. This process results in a smooth, less acidic coffee concentrate.

KEY CONCEPTS

Coffee-to-Water Ratio

A common ratio is 1:4 for a strong concentrate or 1:8 for a milder brew.

Steeping Time

Cold brew typically steeps for 12 to 24 hours, depending on desired strength.

Coarse Grind

Using coarsely ground coffee prevents over-extraction and bitterness in the final brew.

Filtering Process

After steeping, the coffee must be filtered to separate the grounds from the liquid.

Serving Suggestions

Cold brew can be served over ice, mixed with milk, or flavored with syrups.

EXAMPLES

→ Mix 1 cup of coarsely ground coffee with 4 cups of cold water.

→ Steep the mixture in the fridge for 16 hours.

→ Filter the brew using a coffee filter or a fine mesh strainer.

MEMORY TIPS

★ Remember 'COLD' for Coffee, Overnight, Less acidity, Delicious.

★ Think of '4:1' as the perfect ratio for a strong cold brew.

★ Visualize a clock to remember steeping times: 12 to 24 hours.

COMMON MISTAKES

✗ Using fine coffee grounds, which can lead to bitterness.

✗ Not steeping long enough for full flavor extraction.

✗ Forgetting to filter the brew, resulting in gritty coffee.

QUICK RECAP

Cold brew is a smooth coffee made by steeping coarsely ground coffee in cold water. Remember the key concepts of ratio, steeping time, and filtering to create the perfect brew.