



COLD BREW SYSTEM Cafe Series

For video tutorials and more information, please scan the QR Code or visit ToddyCafe.com/Brewing

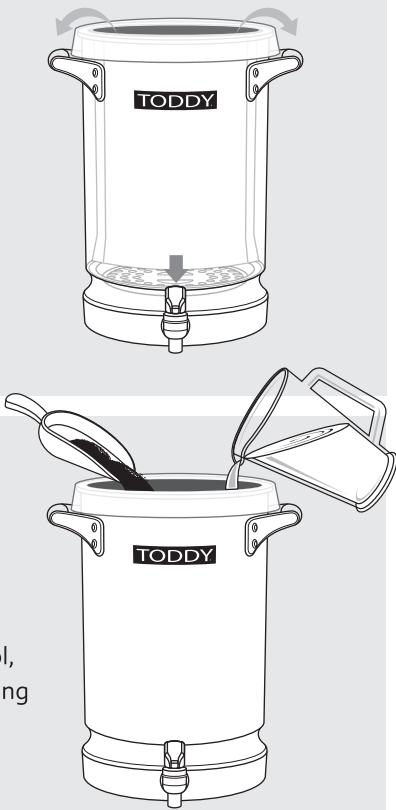


BREWING GUIDE

- 1

Insert the platform, low side down, in the brewer until it rests evenly on the support ring.
- 2

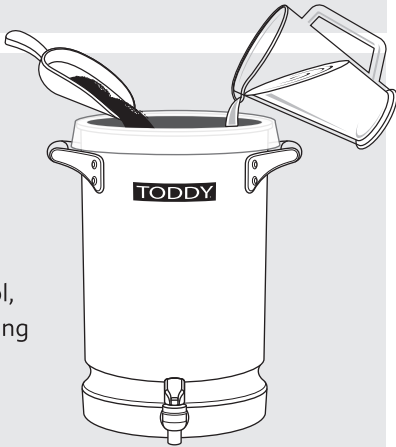
Take your Cafe Series filter (MB size) and open it up fully. Insert into the brewer until it reaches the platform, and wrap the top of the filter over the rim of the brewer.



- 3

Add 2lbs (1K) of coarsely ground coffee.
- 4

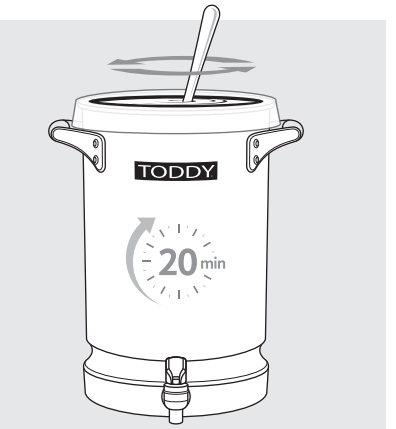
Slowly pour 5.25 quarts (5.5L) of cool, filtered water over the grounds, making sure to saturate the coffee grounds.



- 5

Place the lid on top of the brewer and let bloom for 20 minutes.
- 6

After 20 minutes, remove the lid and break the bloom by taking a spoon or paddle and pushing through the crust of the coffee. Stir gently until fully mixed.

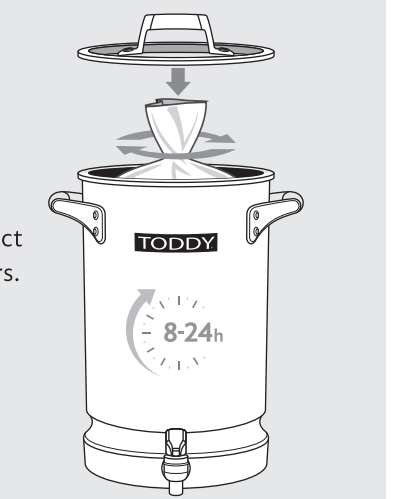


- 7

Twist the filter, and secure with a Toddy® Cinch. Place the lid on the brewer, and brew for 8-24 hours.
- 8

After brewing, open the valve of the spigot fully to drain the brewed extract into your preferred storage containers.
- 9

Refrigerate extract in airtight containers for up to two weeks.



WASH ALL PARTS BEFORE USE.



Serve

This recipe yields a concentrated extract, which can be diluted to suit your cold brew application. Visit ToddyCafe.com/Brewing for more recipes and serving ideas.

Cleaning

Spigot can be disassembled for cleaning; just twist the top cap and pull the handle and cap away from the spigot body.

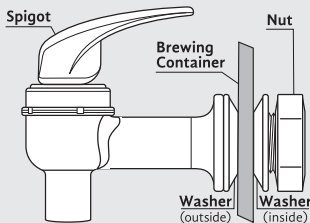


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SPIGOT INSTALLATION



- a.

Place a silicone washer on the spigot shank concave toward the brewer.
- b.

Insert the shank through the hole in the front of the brewer until the silicone washer touches the outside of the brewer.
- c.

Place another silicone washer on the shank from the inside of the brewer. Secure by placing the nut on the end of the shank and tightening until both washers are flush with the brewer.