

Cold Brew Coffee

Learn to make smooth, refreshing cold brew coffee at home. Easy method using coarsely ground coffee and water, steeped for 18-24 hours.

5 min

PREP

5 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 oz coffee
- 1 cup water

Instructions

- 1 Prepare the coffee grounds**

Grind 1 oz of coffee beans to a coarse consistency, similar to coarse sea salt or breadcrumbs.
- 2 Combine coffee and water**

Add the ground coffee to a large jar or container. Pour 1 cup of cold, filtered water over the grounds.
- 3 Stir gently with a spoon to ensure all coffee grounds are fully saturated with water.**
- 4 Steep the coffee**

Cover the container and refrigerate for 18-24 hours to allow full flavor extraction.
- 5 Strain the concentrate**

Strain the coffee mixture through a coarse mesh strainer into a clean container to remove the large grounds.
- 6 Strain the coffee again through a fine-mesh sieve lined with cheesecloth or a coffee filter to remove all remaining sediment, creating a smooth concentrate.**
- 7 Serve**

Fill a glass with ice cubes and add the cold brew concentrate. Dilute with cold water, milk, or your preferred liquid to taste and sweeten if desired.

Tips

Use coarsely ground coffee beans to prevent over-extraction and ensure easy straining.

Choose light to medium roast coffee beans for the smoothest, least bitter flavor profile.

Maintain the proper coffee-to-water ratio (1:5 for concentrate, 1:8 for ready-to-drink) for optimal strength.

Steep for 18-24 hours in the refrigerator for the best flavor extraction without bitterness.

Strain the coffee slowly through multiple filters - first coarse, then fine - for the smoothest result.

Store cold brew concentrate in an airtight container in the refrigerator for up to two weeks.

Use filtered water for the cleanest taste, as water quality significantly impacts the final flavor.

Experiment with different milk alternatives and natural sweeteners like maple syrup or agave to find your perfect combination.