

Cold Brew (So?uk Demleme) Kahve

Learn to make smooth, rich cold brew coffee at home. Simple 5-minute prep with 16-hour steeping creates the perfect refreshing iced coffee concentrate.

5	5	1	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Cold Brew (So?uk Demleme) Kahve

Malzemeler

- 1 oz coffee
- 1 cup water

Yap?l???

- Prepare the coffee**
Grind 1 oz of coffee beans to a coarse consistency, similar to coarse sea salt or breadcrumbs.
- Combine the ground coffee with 1 cup of cold, filtered water in a large jar or container.
- Stir gently until all coffee grounds are fully saturated with water, about 30 seconds.
- Steep the coffee**
Cover the container and let steep at room temperature (20-22°C/68-72°F) for 4 hours.
- Transfer the container to the refrigerator and steep for an additional 12-20 hours for optimal extraction.
- Strain the concentrate**
Line a fine-mesh sieve with cheesecloth and place over a clean container.
- Pour the coffee mixture through the lined sieve, pressing the grounds gently to extract liquid without forcing particles through.
- For ultra-smooth results, strain the concentrate a second time through fresh cheesecloth.
- Serve**
Fill a glass with ice and add the cold brew concentrate, diluting with water, milk, or cream to taste.

?puçlar?

Use filtered water for the best flavor, as tap water impurities can affect the taste of your cold brew.

Invest in a good burr grinder to achieve consistent, coarse grounds that extract evenly.

Start with a 1:6 coffee-to-water ratio and adjust according to your taste preferences.

Allow your cold brew to steep at room temperature for the first 4 hours, then refrigerate for the remaining time.

Double-strain your cold brew through cheesecloth and a fine-mesh strainer for the smoothest result.

Make large batches since cold brew concentrate keeps well and saves time throughout the week.

Experiment with different coffee origins and roast levels to discover your preferred flavor profile.

Pre-wet your coffee grounds with a small amount of water and stir before adding the remaining water for better extraction.