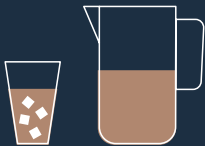




STARBUCKS RESERVE™

COLD BREW TIPS

COFFEE ON THE ROCKS



The cold-brewing process is incredibly versatile. Brew it as alchemistic and sophisticated (see: Hario cold brew dripper) or as sweet and simple (see: CoffeeSock® cold brew kits) as you like—the results are consistently smooth, mellow and deliciously drinkable. All you need is coffee, water, a container and a filter. No heat source necessary.

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STEEP TIME

Good cold brew needs plenty of time to steep. The brew time will vary depending on the brewer or method you're using, but will typically fall between 12 and 20 hours.



BATCH BREWING

Most cold brew recipes call for a larger amount of ground coffee than your typical hot brewed coffee, making a concentrate that can be diluted with water to your preference. Start with 20 g of coarsely ground coffee (about the consistency of coarse sand) for every 6 fluid oz of water, or 226 g (8 oz) of coffee for 68 fluid oz of water.



LOW ACID

Cold brewing extracts less acid from coffee, making for an extremely smooth, sweet cup with lower acidity than most hot brewed coffees.



COLD BREW ICE

Want your cold brew colder? Make cold brew ice cubes to add long-lasting chill that doesn't get watered down.