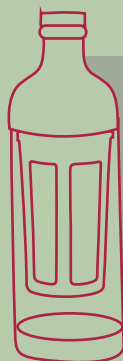


## COLD BOTTLE BREW

A practical and simple coffee preparation method for home brewing. This preparation is carried out at a low temperature. Maintaining all its properties, especially the most enzymatic parts.



This preparation uses the immersion method with water at room temperature, offering a unique, fresh and delicate coffee at the end.

### How to use it?

For every 600ml of water add 36 grams of coffee with a coarse grind.

#### Dose

#### Prepare

Add the coffee into the filter and place it inside the bottle. Make sure it is correctly placed in the middle of the bottle and fixed to the top.

Add the 600ml of water at room temperature in the bottle and place the silicone cap, and leave the bottle covered.

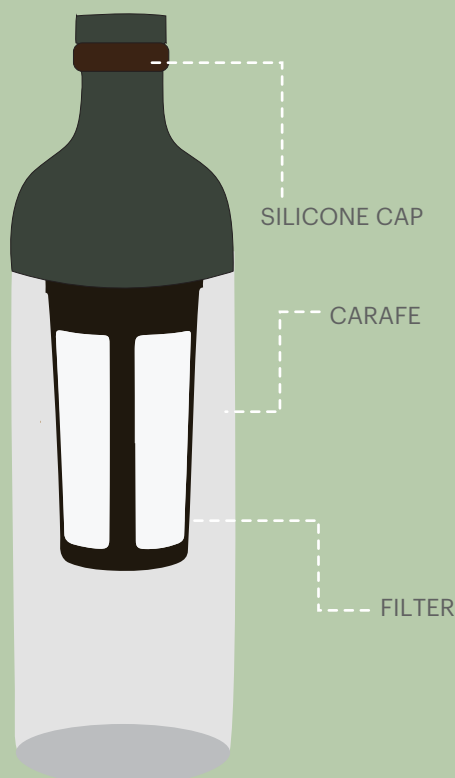
#### Fill

#### Wait

Allow the infusion to macerate between 12 and 24 hours, depending on the coffee and the desired outcome required. Because of the temperature of the water and the overall contact time with the coffee, the chemical reaction is altered and the extraction is slowed down immensely.

Remove the ground coffee left in the filter and chill the coffee. Once cold serve and enjoy! The rest can be stored for up to 10 days in the fridge.

#### Serve



**KINTO**  
Capsule

Light-medium roast  
Coarse grind