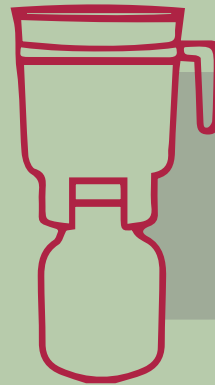




# Immersion and gravity method

## COLD BREW



Preparation method by immersion and gravity to make cold coffee that eliminates it's most bitter elements.

This preparation method allows one to highlight a coffee's softer and sweeter elements and enjoyed at cooler temperatures.

## How to use it?

# TODDY

## Cold Brew System

Medium - Light Roast  
Coarse Grind

### Dose

Use between 80 to 100 grams of coffee for each liter of water.

Place the filter and pour the freshly ground coffee and room temperature or cold mineral water over the brewing container.

### Prepare

### Rest

The mixture must rest for at least 12 hours at room temperature or in the fridge to ensure an adequate extraction. Once this time has passed, open the cap at the bottom of the upper container so that the coffee falls onto the glass container

### Serve

Once chilled, serve and enjoy! The coffee can be stored and kept in the fridge up to 3 weeks.

