

KARVAN COFFEE

Cold Bruer Brewing Guide

Cold drip coffee is made by dripping water through coarsely ground coffee. The brew has a unique flavour profile with low acidity and a soft, full bodied richness that makes all coffees shine. It can be drunk cold or hot, diluted or not, mixed with milk, cream or ice and lasts for a week or so in the fridge. Compared to cold brew, which is steeped (full immersion brewing) rather than dripped, cold drip coffee has more flavour clarity and balance, with a lighter body. Simple and effective, the Cold Bruer is a compact and easy to use alternative to traditional cold drip towers.

You will need:

- A Cold Bruer
- Acaia scales
- Freshly roasted coffee
- Aeropress filters
- A grinder
- Filtered water
- Ice (made with filtered water!)

Brewing:

1. Install the mesh filter and silicone ring on the bottom of the coffee chamber.
2. Add 60g ground coffee to the chamber and shake to level. Try not to get any coffee on the sides and make sure you don't get any on the rounded edge at the top where it becomes wider – this may stop the dripper valve sealing properly. You can use an Aeropress funnel to make it neat and a small pastry brush is effective if you make a mess.
3. Drop an Aeropress filter onto the surface of the coffee.
4. Gently pour about 60g of water onto the filter to prewet (or 'bloom') the coffee.
5. Add the dripper valve assembly and set to the closed position.
6. In a separate jug or pitcher, mix equal parts water and ice to make 700g total weight. This is your brewing water.
7. Pour the brewing water into the top chamber.
8. Turn the dripper valve anti-clockwise to set the drip rate. We recommend about 1 drip per second.
9. For best results, we like to place the Bruer in the fridge to brew.
10. Wait 4 – 6 hours. Total brewing time is a function of both drip rate and grind size. As with all brewing, coarser grinds lead to faster brews and vice-versa. Around 6 hours seems to be ideal for most coffees.
11. Give the coffee a thorough but not splashy stir to mix it with as little aeration as possible.
12. If you are using a VST Refractometer to check extraction, we suggest aiming for a TDS of 2.
13. Enjoy your cold drip!

Note:

You can bloom with hot water to increase aromatics and acidity while decreasing the wineyness of the brew. This works especially well with bright, lively, fruity coffees. When doing this use about 100g of water at 95-100°C and let it sit for 10 minutes or so before installing the valve.

Storage Tips:

- Store excess coffee in either a sealed bottle or in the Bruer, with the lid pushed down to exclude excess oxygen.
- Coffee will keep well, if refrigerated, for 1 -2 weeks – longer, if it's not exposed to any oxygen.

Cleaning:

- Remove the top chamber.
- Remove the dripper valve.
- Remove the silicone ring and metal filter.
- Shake the Bruer sharply over the bin and the grinds will fall out.
- Put all the parts in the dishwasher.