Glacial San Lucas Cold Brew Instructions

Enjoy a cup of Glacial San Lucas Cold Brew.

You will experience aromas of chocolate and

notes of raisin and dried apricot.

Prep Time : 30 minutes

Ingredients:

- 16 oz bag of Glacial San Lucas Cold Brew ground coffee
- 9 cups of filtered water (72 fluid ounces)
- Toddy Brewer, or a large
 resealable glass jar
- Felt Filter

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Prep Toddy Brewer

Insert the stopper into the bottom of the brewing container.

Wet the felt filter and insert it into the bottom of the container.

Add Coffee

Pour 16 oz. bag of Café Juan Ana Glacial San Lucas ground coffee into container.

Add Water

Add 9 cups of water in two steps:

Slowly pour in the first half of the water, allowing it to saturate the coffee and bloom, then you add the second half.

[•]Focus on making sure that all of the grounds are saturated.

"DO NOT STIR - this can clog the filter! Cover with lid and steep in the refrigerator for 8-12 hours. Let it Flow

Remove the stopper, set on decanter and let your coffee concentrate flow into the glass container. (10-20 minutes) **Pour and Enjoy!**

Mix your concentrate with your preferred liquid at a 1:1 ratio. (milk or water work great!) Store for up to 2 weeks.













