

Easy Homemade Cold Brew Coffee Recipe

Description

Remember my [post from yesterday](#) where I mentioned I was in the process of making cold brew coffee? Well, if not, I did. I tried some the next day and love it, and even have more brewing as we speak you read this. Since I like to share (sometimes) good things, Iâ€™ll tell you this super easy cold brew coffee recipe to try for yourself.

Traditionally, to make cold/iced coffee, itâ€™s brewed hot and served over ice or refrigerated to cool it down. But cold brew coffee, as the name implies, is never heated and brewed entirely with cold or lukewarm water over several hours. With this method, you lose most of the acidity/bitterness that results from brewing with hot water, which gives you a smooth, highly enjoyable, and bitter-free coffee that is wonderful on its own or with a bit of milk.



Using a French Press makes this simple recipe even easier. If you donâ€™t have one, donâ€™t fret, itâ€™s still easy as ever and wayyyyy worth it. Unless you donâ€™t like coffee, which is weird and unheard of in the parenting community. What, do you have natural energy? Well, coffee *is* natural, so there!

Sorry, now where was I? Oh yes, coffee, cold brew, homemadeâ€¦recipe. Okay, Iâ€™m good, here you go.



Easy Homemade Cold Brew Coffee

Ingredients: (Yields 4 Cups of Concentrated Coffee)

- 1 Cup Coarsely Ground Coffee
- 4 Cups Good Quality Filtered Water

Directions:

1. Add coarsely ground coffee to a large bowl or French Press.
2. Pour in your cold water and stir to mix everything together.
3. Cover and refrigerate 12 – 24 hours.
4. After sitting/brewing for 12 – 24 hours, strain your coffee.
 1. If you used a French press, just press the lid down to strain the coffee and pour it into a separate, sealable container. Store in the fridge until ready to use.
 2. If you used a bowl, get a separate bowl and place a strainer lined with a coffee filter or cheesecloth on top of it . Pour the coffee and grounds into the cheesecloth and let sit until the liquid has passed through. Remove the strainer

with filter or cheesecloth and serve immediately, or cover and refrigerate until ready to use.

5. Once strained, you now have coffee concentrate. Make sure to dilute it based on how strong or light you want it. I like it fairly strong and find 2:1 coffee/water ratio works best.
6. Add milk and/or sweetener (I like stevia) if you want, but please try it alone before adding anything. The cold brew method makes it a lot smoother and even sweeter.

For the best results, use high quality coffee beans. Probably obvious, but Folgers or Maxwell House just won't cut it. Also, if you're able, buy your beans whole and don't grind them until you are ready to start. Make sure the grind is coarse and not fine. Using finely ground coffee will not give you good results with the cold brewing method!

For those of you that aren't a fan of coffee, you might end up loving the cold brew method since it's not as bitter as the traditional method of brewing. Give it a shot and let me know what you think.

Have you ever tried cold brew coffee?

Have you made it at home or plan on making it now?

Date Created
2015/02/27