Drinks / United States

Cold Brew Coffee Concentrate

Coarsely ground coffee steeped cold for 18 hours — no heat, no bitterness, just smooth, rounded coffee that keeps for two weeks and scales to any cup.

Time 1080 min **Servings** 4

What you'll need.

- ☐ 100 parts Coarsely ground coffee
- ☐ 400 parts Cold filtered water

Let's make it.

01 Combine the coarsely ground coffee and cold filtered water in a large glass jar or pitcher. Stir once with a long spoon to ensure all grounds are wet — any dry clumps floating on top will not extract. Cover loosely with a lid or cloth and refrigerate for 18–24 hours. Do not stir again during steeping.

02 Set a fine-mesh strainer over a large bowl or second pitcher and line it with a paper coffee filter or two layers of cheesecloth. Pour the cold brew slowly and let gravity do the work — do not press or squeeze the grounds. The first pour may take 10 minutes. Discard the spent grounds. Transfer the concentrate to a sealed glass bottle and refrigerate.

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Servings are an estimate; check quantities in the source recipe.
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