

Cold Brew

WHAT YOU WILL NEED

- 1 litre of cold, filtered water (or 600ml, depending on the size of your Mizudashi)
- The Mizudashi: Hario Cold Brewer
- 80 grams of freshly ground, roasted organic coffee. If you are using the 600ml Mizudashi, then you would add 50 grams of freshly ground coffee. You can adjust this according to taste.

It is really important to use filtered water. Coffee is over 98% water and, if you use ordinary tap water, the flavour would be adversely affected.

GET BREWING

1. Grind your coffee; the grind should be between medium and course. If you use a finer grind, you will end up with sediment in your brew.
2. Pour in the filtered water, allowing time for the water to soak the grinds.
3. Leave it to brew between 8-12 hours. Most people prefer to allow it to brew for 12 hours. The longer you steep, the more flavour your coffee will have. Some say that leaving it to steep for 24 hours will extract all the flavours to a maximum level. It's up to you really.
4. Remove the basket and pour the cold brew into a cup with ice. As it is a coffee concentrate, using ice brings the coffee closer to the flavour we are used to.