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Toddy® Cold Brew Cupping
Protocol and Cupping Form.

TODDY.
cold brewed. simply better.™

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Patent pending; visit ToddyCafe.com/patents for details.



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TODDY® COLD BREW CUPPING KIT Quick Start Guide



Introducing a small-scale solution for large-scale planning

Congratulations on your purchase of the Toddy® Cold Brew Cupping Kit. This indispensable tool for cold brew program development has been thoughtfully designed to give you a convenient, scalable solution for qualitative sensory analysis.

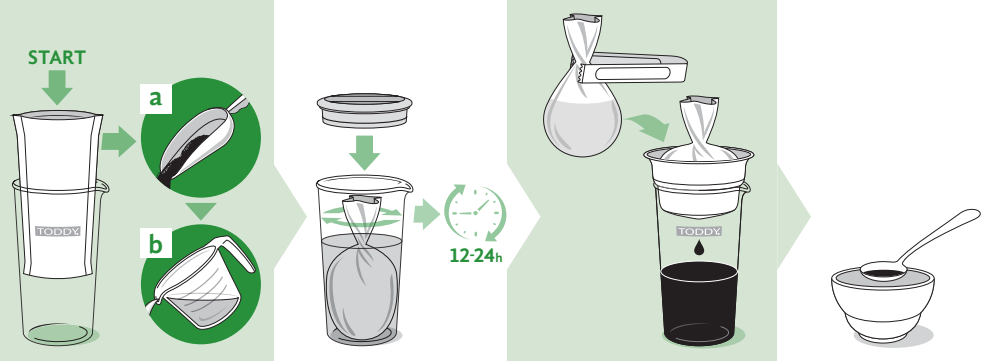
The Toddy® Cold Brew Cupping Kit lets you explore brewing variables and understand their impact on flavor profile. By holding the other brewing variables constant, the cupping kit makes it easy to isolate the variable you're experimenting with, such as:

- ▶ Coffee (*different coffees, roast levels, etc.*)
- ▶ Filter material
- ▶ Grind size
- ▶ Brew ratios (coffee to water)
- ▶ Turbulence
- ▶ Brewing temperature
- ▶ Dwell time
- ▶ Dilution

The parameters that follow serve as a loose starting point for brewing. To help you dial in your program, we created a Cold Brew Experiment Guide available for download at ColdBrewCupping.com. Feel free to experiment with the included recipes – or alter the brewing variables until you achieve the desired flavor profile.

BREW STRENGTH	GROUND COFFEE	FILTERED WATER
Concentrate	50 g. / 1.75 oz.	400 mL. / 13.5 fl. oz.
Ready to Drink	35 g. / 1.25 oz.	500 mL. / 17 fl. oz.

For more precise measurements, we recommend the use of metric measurements.



1 Fill

First, gently place an open filter inside the brewing vessel. Next, add the ground coffee (a) to the filter and pour the water (b) in a circular motion to ensure even saturation. Stir if desired. Twist the top of the filter to close it, then position the lid.

2 Brew

Steep at room temperature or in the refrigerator for 12 to 24 hours. Both brewing temperature and dwell time are variables that impact the flavor profile.

3 Filter

After your coffee has steeped, use the tongs to grasp the twisted top of the filter bag, roll it over the tongs a couple times to help channel the flow of the remaining coffee, and lift up the filter bag. Place the filter basket into the brewing vessel and then set the filter into the basket to drain.

4 Taste

When you're ready to cup, pour into cupping bowls and dilute if desired. Store remaining cold brew in the refrigerator.