

Toddy® Paper Filter Bags

Instructions for cold-brewed coffee concentrate:

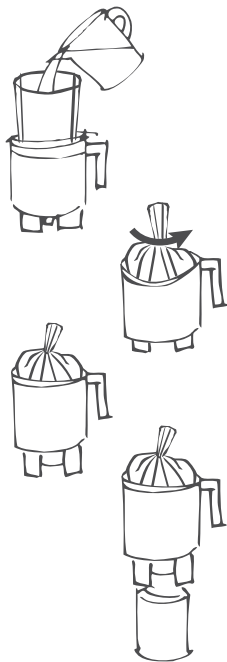
1. Fill: First, insert the stopper into the outside bottom of the brewing container; then, dampen the standard, disc-shaped filter and insert it into the inside bottom of the brewing container as usual.

Next, open the top of your paper filter bag, and place the bag into the brewing container. Pour 12 ounces (340 g) of coarse-ground coffee into the bag, followed by 7 cups (56 fl. oz./1.65 L) of water. Stir coffee grounds gently with a spoon or spatula, to ensure saturation of grounds.

Tightly twist the top of the bag to close it. Water will gradually flow through the coffee grounds and the filter to fill the brewing container.

2. Brew: Steep coffee grounds for 12 to 24 hours to create a smooth, rich flavor.

3. Filter: Remove the stopper and let your coffee concentrate flow into the glass decanter. Remove and discard filter and coffee grounds. Coffee concentrate will stay fresh for up to 2 weeks in your refrigerator.



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cold brewed. simply better.™

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Instructions for tea concentrate:

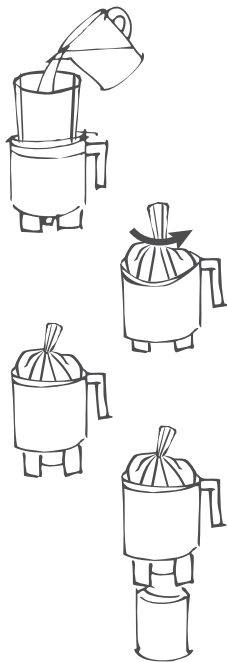
1. Fill: First, insert the stopper into the outside bottom of the brewing container. Then, dampen the standard, disc-shaped filter and insert it into the inside bottom of the brewing container.

Next, open the top of your paper filter bag, and place the bag into the brewing container. Pour 8 ounces of tea leaves into the bag, followed by 9 cups (72 fl. oz.) of water. Stir tea leaves gently with a spoon or spatula, to ensure saturation of the leaves.

Tightly twist the top of the bag to close it. Water will gradually flow through the tea leaves and the filter to fill the brewing container.

2. Brew: Steep your tea leaves for 12 to 16 hours to create a smooth, vibrant flavor.

3. Filter: Remove the stopper and let your tea concentrate flow into the glass decanter. Remove and discard paper filter bag and tea leaves. Concentrate stays fresh for up to 2 weeks in your refrigerator.



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