

TODDY[®]

COLD BREW SYSTEM

**Instructions &
Recipe Guide**



TODDY®

COLD BREW SYSTEM PARTS LIST

Toddy's time tested cold-water brewing process unlocks the natural, delicious flavors of your favorite coffees and teas. The Toddy® process eliminates the bitterness associated with hot brewing methods. The result is a super-smooth cup that is less acidic and easier on your stomach while remaining just as flavorful. Served either steaming hot or iced cold, enjoy cup after cup of cold brewed perfection.



The Toddy® Cold Brew System is proudly made in Fort Collins, Colorado, USA.

For questions or to reorder parts, call **888.863.3974** (in the USA) or **1.970.493.0788** (international) or visit us online at **ToddyCafe.com**.

COLD BREW COFFEE CONCENTRATE



For the best flavor, start with coarsely ground coffee beans and filtered water. The Toddy brewing container is designed to hold 12 ounces (340 g) of coffee by weight (approximately 4 dry cups) and 7 cups (56 fl. oz./1.65 L) of water by volume.



- 1 Fill** First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 1 cup (235 mL) of water into the bottom of the Toddy brewing container and 6 ounces (170 g) of ground coffee. Slowly pour 3 more cups (710 mL) of water over the grounds, in a circular motion. Wait 5 minutes, then add the remaining 6 ounces (170 g) of ground coffee. Finally, slowly add the last 3 cups (710 mL) of water. **DO NOT STIR** (stirring the bed of grounds can result in a clogged filter).

Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds are wet.



- 2 Brew** Steep your coffee grounds at room temperature 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 - stays fresh for up to 2 weeks in your refrigerator.

- 4 Serve** We recommend starting with a ratio of 1 part coffee concentrate to 3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer. For rich, smooth iced coffee, simply pour coffee concentrate and water, milk or soy over ice. Stir concentrate with steaming hot water for a flavorful yet gentle cup of hot coffee.

COLD BREW TEA CONCENTRATE



The Toddy brewing container is designed to hold 8 ounces (225 g) of loose tea leaves and 9 cups (72 fl. oz./2.13 L) of water.



- 1 Fill** First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 3 cups (710 mL) of water into the bottom of the Toddy brewing container and 4 ounces (115 g) of tea leaves. Slowly pour 3 more cups (710 mL) of water over the leaves, in a circular motion. Then, add the remaining 4 ounces (115 g) of tea leaves. Finally, wait 5 minutes and slowly add the last 3 cups (710 mL) of water. **DO NOT STIR** (stirring the bed of tea leaves can result in a clogged filter).

Lightly press down on the topmost tea leaves with the back of a spoon to ensure all tea leaves get wet.



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



- 3 Filter** Remove the stopper and let your tea concentrate flow into the glass decanter. Stays fresh for up to 2 weeks in your refrigerator.

- 4 Serve** We recommend starting with a ratio of 1 part tea concentrate to 7 parts water, milk or soy. Mix to taste, making your tea as strong or as weak as you prefer. Serve hot or iced.

FREQUENTLY ASKED QUESTIONS



Visit us at ToddyCafe.com for a more complete set of FAQs. You can also ask a specific question via our web site or call us toll-free at 1.888.863.3974.

Q: How much concentrate will my Toddy system produce each batch?

A: If you are brewing 12 ounces of coffee, you should get approximately 38 ounces of coffee concentrate. If you are making tea, your 8 ounces of tea leaves should produce approximately 50 ounces of tea concentrate. This should be just above the Toddy logo on your glass decanter.

Q: Where should I store my Toddy concentrate?

A: You can lock in the freshness by storing your concentrate in your refrigerator using your glass decanter and lid. Toddy also has an acrylic storage decanter available for easy storage and pouring, but should not be used as a replacement for the glass decanter.

Q: My Toddy won't drain. What should I do?

A: To avoid clogging, make sure the coffee you use is coarsely ground. This will allow the water to saturate all of the grounds without clogging your filter. Also, when pouring your water over your grounds, do so gently to least disrupt them. If your filter does become clogged and drainage stops before full extraction is completed, using the rounded blunt end of a dinner knife, gently stick through the grounds until the tip hits the filter. Then gently scrape the top of the filter. Do not stir your coffee grounds or brew on an unsteady surface, as it may agitate the grounds.

Q: My market doesn't sell coffee in 12 oz. (340 g) sizes. Can I brew a full pound? Can I brew 8 oz. (225 g)?

A: Yes. To brew one pound (16 oz./450 g) of coffee, increase the amount of water added to the grounds to 9 cups (2.13 L). Please note - the brewing container will be very full, so use caution not to overflow. To brew 8 ounces (225 g) of coffee, decrease the water to 4.5 cups (1.07 L).

Q: How often should I change my filter?

A: The filter may be used up to 10 times (discard after 3 months). You may purchase new filters and other replacement parts from your local retailer, your favorite online supplier or at ToddyCafe.com.

FREQUENTLY ASKED QUESTIONS



Q: How should I grind my coffee beans?

A: Use the coarsest grind setting for best results. If you purchase beans from a coffee shop, ask your barista to grind for French press. Many home grinders have no grind settings - grind your beans 75% of the time recommended for hot brew systems.

Q: Can I use Mr. Coffee-type paper filters in my Toddy system?

A: No, the Toddy Cold Brew System requires specially designed, reusable filters.

Q: The instructions say to leave the grounds and water undisturbed. Some of the grounds clump up and resist getting wet, thus remaining dry after I add the water. Should I stir to wet all the coffee grounds?

A: No. Stirring will cause the filter to clog. Instead, using a water pitcher, slowly pour water in a circular motion over the grounds. If needed, lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

Q: How can I best protect my Toddy for longtime use?

A: Follow our easy clean up practices found below to get the most out of your Toddy system. When removing your filter, push a round, thin object through the bottom of the Toddy. Do not use anything sharp as may cause leakage during brewing. Keep your Toddy brewing container away from extreme temperatures and do not push your rubber stopper in too hard to prevent cracking and leakage.



EASY CLEAN UP

After disposing of the grounds or tea leaves, remove the reusable filter out of the bottom of the brewing container. Rinse out the filter with water (no soap). Immediately place the damp filter in the refrigerator or freezer in a zip bag. We recommend hand washing your brewing container, glass decanter and rubber stopper for longest life.

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TODDY ICED MOCHA

- 2 oz. (60 mL) Toddy coffee concentrate
- 6 oz. (175 mL) milk
- 1 tbsp. (15 mL) chocolate syrup
- Ice

- 1** Combine coffee concentrate with milk.
- 2** Add chocolate syrup and stir well.
- 3** Pour over ice.

Notes: Makes one (9 oz./265 mL) serving.

TODDY FRAPPÉ

- 4 oz. (120 mL) Toddy coffee concentrate
- 3 large scoops vanilla ice cream
- ½ cup (120 mL) ice
- 4 oz. (120 mL) milk
- Whipped cream and chocolate shavings (*optional*)

- 1** In a blender, add coffee concentrate and milk.
- 2** Add ice and vanilla ice cream.
- 3** Blend until smooth and pour into glass.
- 4** Top with whipped cream and chocolate shavings.

Notes: Try chocolate ice cream for a Mocha Frappé! Makes one (14 oz./415 mL) serving.

TODDY COFFEE ICE CREAM

- 1 cup (235 mL) Toddy coffee concentrate
- 1¾ cups (415 mL) sweetened condensed milk
- 2 cups (475 mL) heavy whipping cream

- 1** Pour all ingredients into a blender and whip until soft peaks form.
- 2** Pour mixture into ice cream maker and freeze (*according to manufacturer's instructions*).

Notes: Makes nine (4 oz./120 mL) servings.

TODDY RECIPES

Find more recipes at ToddyCafe.com

TODDY WHITE RUSSIAN

- 1/3 cup (40 mL) Toddy coffee concentrate
- 1/2 cup (120 mL) heavy cream
- 1/2 cup (120 mL) vodka (or to taste)
- 1/2 cup (120 mL) Kahlúa or other coffee-flavored liqueur (or to taste)
- Whipped cream (optional)

- 1 Stir Toddy coffee concentrate, cream, vodka and Kahlúa in a saucepan over medium heat until hot (do not boil).
- 2 Divide mixture among heated mugs and top with whipped cream.

Notes: For an iced Toddy White Russian stir all ingredients into a pitcher, or shake in a martini shaker; serve over ice. Makes two (10 oz./360 mL) servings.

TODDY BBQ SAUCE

- 1 cup (235 mL) Toddy coffee concentrate
- 1/2 cup (120 mL) bourbon
- 1/2 cup (120 mL) soy sauce
- 1/2 cup (110 g) packed light brown sugar
- 2 tbsp. (30 mL) cider vinegar
- 1 tsp. (5 mL) Worcestershire sauce

- 1 Simmer ingredients in a heavy saucepan, uncovering and stirring occasionally until reduced to about 1 cup (235 mL).
- 2 Cool to room temperature and serve with your favorite meat.

PAPER FILTER BAGS - NOW AVAILABLE

- Increases the amount of concentrate yield
- Extends the life of your felt filters
- Makes clean-up easier



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