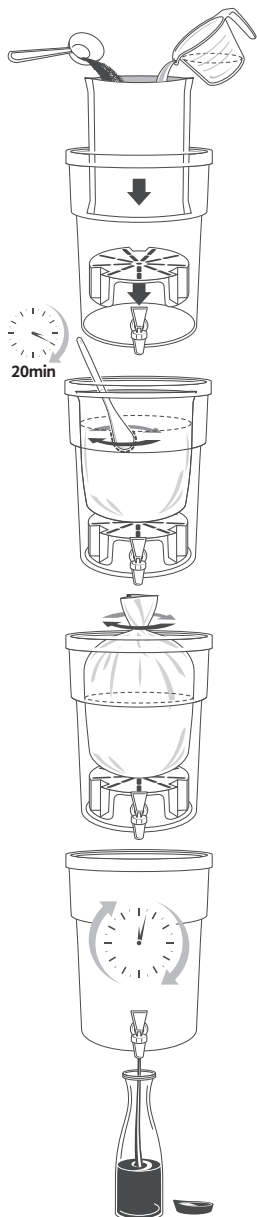


TODDY® COLD BREW SYSTEM COMMERCIAL MODEL *with* LIFT BREWING GUIDE



- 1** | Insert the Lift, feet down, into the Commercial brewing container, making sure that the spigot is not obstructed.
- 2** | Insert one Toddy® Commercial filter into the brewing container with the open end facing up. The filter will rest on top of the Lift.
- 3** | Pour 5 pounds (2kg) of coarsely ground coffee into the filter. Slowly pour 13 quarts (11L) of cool, filtered water into the open filter, making sure to saturate all the coffee grounds. Let bloom for 20 minutes.
- 4** | After 20 minutes, break the bloom by taking a spoon or paddle and pushing through the crust of the coffee. Stir gently until fully mixed.
- 5** | Tie the filter bag closed with the included string. The string should be tied approximately 3 inches (8cm) from the top of the filter bag. Leave plenty of room for the coffee to move around.
- 6** | Cover with lid and let brew for 8-24 hours.
- 7** | Drain extract into Toddy® storage decanters or other airtight storage containers.
- 8** | Close spigot and let grounds rest an additional 10-20 minutes.
- 9** | Decant the rest of the extract and refrigerate for up to two weeks.

TODDY®
cold brewed. simply better.™

For complete instructions
and to learn more about
Toddy® products, visit
ToddyCafe.com/brewing.