COLD BREW SYSTEM - PRO SERIES

Brewing Guide

BREWER SIZE	GROUND COFFEE	FILTERED WATER
PRO SERIES 10	10 LBS (4.5KG)	7 GAL (26.5L)
PRO SERIES 20	20 LBS (9KG)	14 GAL (53L)

Metric equivalents are rounded for convenience.

IMPORTANT: Clean all reusable parts before first use.

1
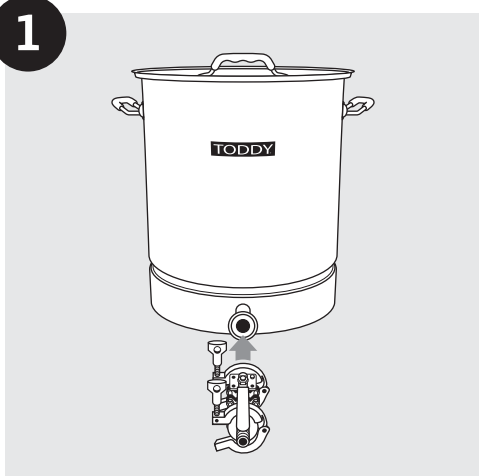
Step 1 Begin by installing valve assembly so that the handle points away from the system when the valve is open. *Tip: In order to turn the valve handle, you must first pull up on the handle lock.*

2

water level

turn right 90° to close
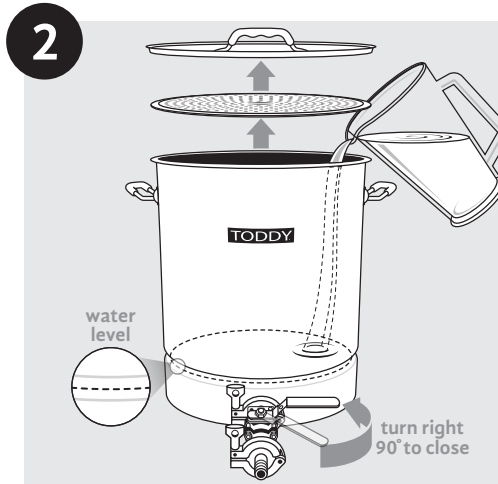
Step 2 Close the valve completely. Remove filter platform and add a portion of the filtered water to fill the brewer to the middle of the support ring.

3
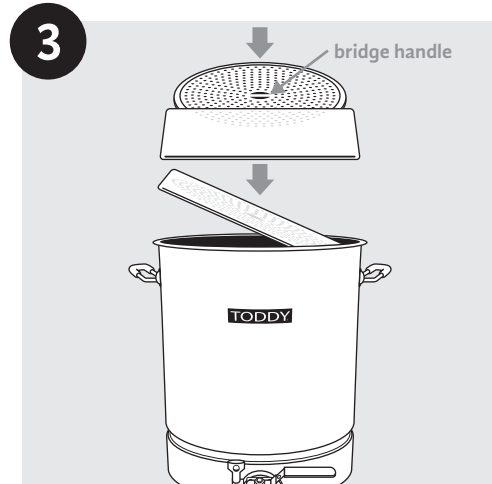
bridge handle

Step 3 Slide the platform into a new filter and fold the excess material underneath the filter platform at the open end. Holding the **bridge handle** with the folded end of the filter angled downward, guide the filter platform into place until it rests upon the support ring.

4

water level
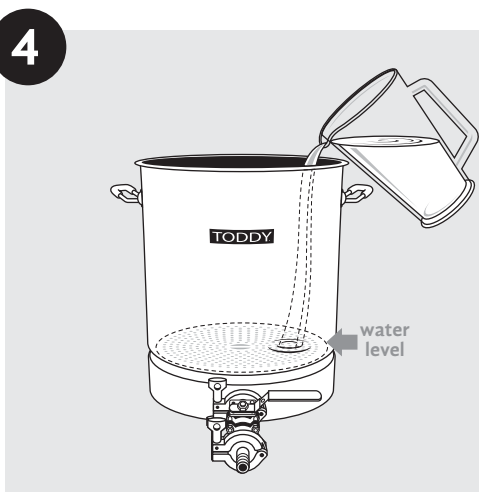
Step 4 Slowly add just enough water to wet the filter and fully submerge.

5

add half remaining water
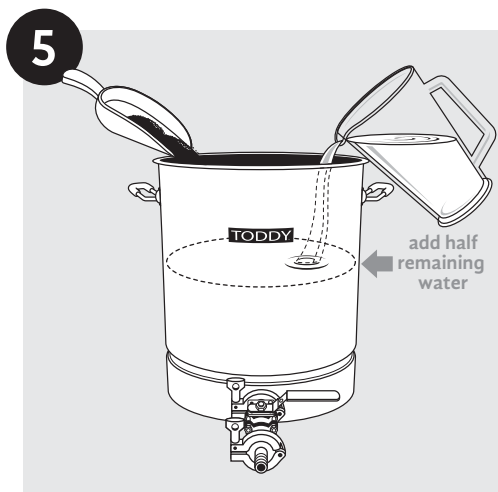
Step 5 Add half of the ground coffee on top of the filter and platform. Next, add half of the remaining filtered water, pouring evenly to saturate all coffee grounds.

6
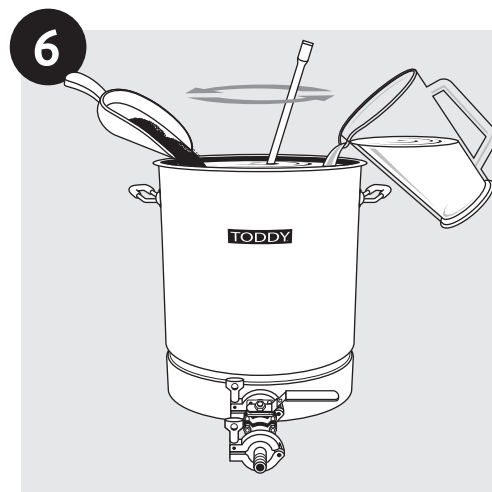
Step 6 Carefully stir with a mixing paddle, avoiding contact with the filter. Repeat step 5 to add the remaining coffee and filtered water. *Tip: For best results, mix coffee grounds by pulling and plunging them from the edge of the brewer toward the center.*

7

wait **30** min
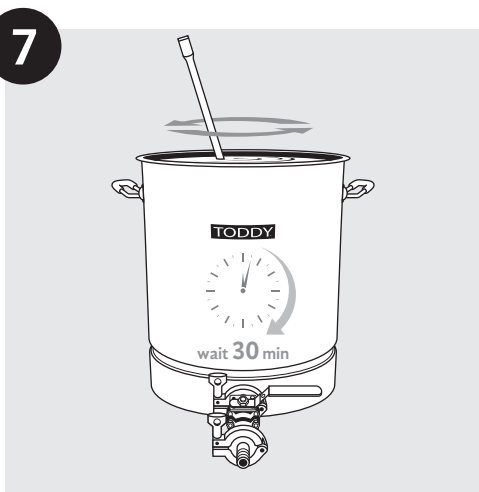
Step 7 Stir again after *30 minutes* to release trapped gas and to ensure that all grounds are evenly saturated.

8

8-24h
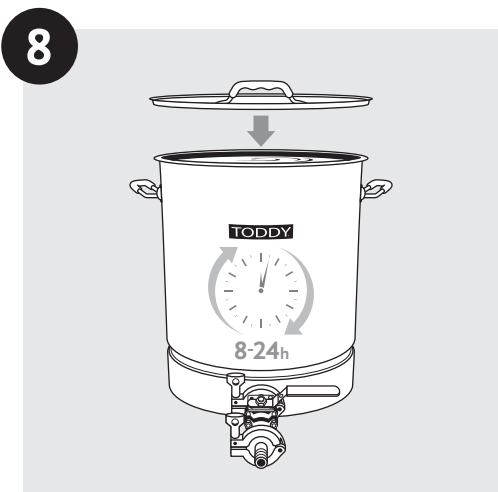
Step 8 Cover brewer with lid and allow to brew at room temperature for *8 to 24 hours*, depending on preferred flavor profile.

9

turn left 90° to open
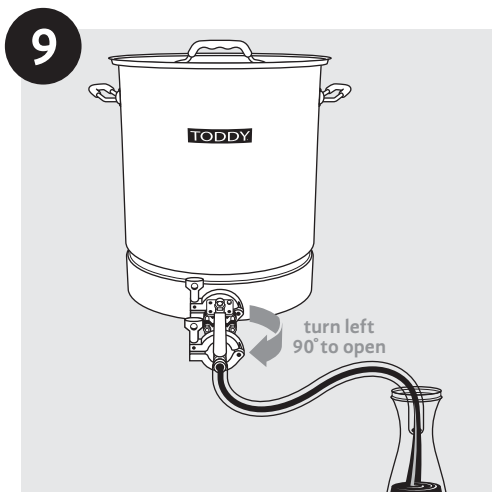
Step 9 Once brewing is complete, place one end of the hose onto the hose barb and the other end into a clean storage vessel. Open valve to drain your cold brew coffee extract. Once draining is complete, refrigerate extract in air-tight containers for up to 2 weeks.