

# TODDY® COLD BREW SYSTEM COMMERCIAL MODEL COFFEE INSTRUCTIONS

The Commercial Model is designed to brew 5 pounds (or 2 kg) of coffee at a time, with a yield of approximately 2.5 gallons (or 320 fl. oz./8 L) of extract. All metric measurements, as shown in parentheses, have been adjusted to approximate equivalents to ensure accurate ingredient ratios and simplify usage.

## Instructions:

- 1 | Insert the nylon strainer into the brewing container, stretching the top of the strainer over the rim of the brewer. Then insert the commercial filter into the strainer.
- 2 | Put 5 pounds (2 kg) of coarse ground coffee into the filter.
- 3 | Slowly pour approximately 14 quarts (11.2 L) of cool water into the open filter, making sure to saturate all the coffee grounds.
- 4 | Tie the filter bag closed with the (included) string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the coffee to move around. Tying the bag too tight will result in dry pockets in the grounds, and the coffee extract will be weak.
- 5 | Optional: Gently massage the grounds through the strainer to ensure saturation.
- 6 | Cover with lid and let brew for 12-24 hours.
- 7 | Drain extract into Toddy storage decanters or other airtight storage container and refrigerate. If grounds block spigot, gently move grounds out of the way. Yields: 2.5 gallons (8 L).
- 8 | Disposal/cleanup: Lift grounds and filter from brewing container using strainer. Compost filter and grounds (caution: filter is fragile when wet and subject to tearing). Wash strainer with Toddy® Cleaner and air dry for reuse.

**Note: Strainer is reusable; filter bag is not reusable.**



For complete instructions, recipes, and to learn more about Toddy® products, visit [ToddyCafe.com/brewing](https://ToddyCafe.com/brewing).

# TODDY® COLD BREW SYSTEM COMMERCIAL MODEL TEA INSTRUCTIONS

The Commercial Model is designed to brew 2 pounds (or 1 kg) of tea at a time, with a yield of approximately 2 gallons (or 256 fl. oz./8 L) of extract. All metric measurements, as shown in parentheses, have been adjusted to approximate equivalents to ensure accurate ingredient ratios and simplify usage.

## Instructions:

- 1** | Insert the nylon strainer into the brewing container, stretching the top of the strainer over the rim of the brewer. Then insert the commercial filter into the strainer.
- 2** | Put 2 pounds (1 kg) of your favorite loose leaf tea into the filter.
- 3** | Slowly pour approximately 10 quarts (10 L) of cool water into the open filter, making sure to saturate all the tea.
- 4** | Tie the filter bag closed with the (included) string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the tea to move around. Tying the bag too tight will result in dry pockets in the tea and weak extract.
- 5** | Optional: Gently massage the tea leaves through the strainer to ensure saturation.
- 6** | Cover with lid and let brew for 12 hours.
- 7** | Drain extract into Toddy storage decanters or other airtight storage container and refrigerate. For cold brewed iced tea, mix 1 quart (1 L) of tea extract with 7 quarts (7 L) water. Yields: 2 gallons (8 L).
- 8** | Disposal/cleanup: Lift wet tea and filter from brewing container using strainer. Dispose of filter and tea (caution: filter is fragile when wet, and subject to tearing). Rinse strainer and air dry for reuse.

**Note: Strainer is reusable; filter bag is not reusable.**



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