

Hard Beans

COFFEE ROASTERS



HARDTANK



HOW TO PREPARE COLD BREW COFFEE QUICK GUIDE

1. MAKE SURE YOUR MACHINE IS CLEAN AFTER LAST USE. IF NOT, PUT ON A WASHING PROGRAM FIRST.

1.

2. CHECK THAT THE KEG THAT YOU'RE GOING TO POUR THE COLD BREW INTO IS EMPTY AND CORRECTLY CONNECTED TO THE SYSTEM.

2.

3. GRIND YOUR COFFEE - CHECK HOW TO PREPARE A COFFEE RECIPE FOR YOUR COLD BREW BELOW.

3.

4. ADD YOUR FRESHLY GROUND COFFEE TO THE BASKET AND CLOSE THE TOP.

4.

5. PUT YOUR BASKET INSIDE THE MACHINE, TWIST IT AND DOUBLE-CHECK THAT IT'S COMPLETELY SECURE. IT HAS TO BE LOCKED.

5.

6. NOW CLOSE THE LID OF THE MACHINE AND SELECT YOUR PROGRAM.

6.

7. CHOOSE THE RIGHT AMOUNT OF WATER DEPENDING ON YOUR BASKET SIZE: 0.6KG -> 10L OR 1.2KG->20L.

7.

8. CHOOSE THE RIGHT BREWING PROGRAM: P1, P2 OR P3. IF YOU WANT TO TASTE YOUR BREW BEFORE FINISHING THE PROCESS, SELECT PROGRAM P1, SET YOUR PREFERRED TIME AND CONTROL THE TASTE WITHIN THE TIME. EXTRACTION TIPS AND EXAMPLE COFFEE RECIPES ARE INCLUDED BELOW.

8

COLD BREW COFFEE RECIPE: HOW TO START?



Coffee to water ratio:

For the bigger basket ratio: 1.2kg coffee/ 20l water.

For the smaller basket ratio: 0.6kg coffee/ 10l water.

Water:

For the best quality cold brew, we highly recommend filtered water.

Grind size and time for your cold brew:

When you grind your coffee for a 1.2kg basket you want to grind it pretty coarsely. For the smaller basket, you should grind your beans finer. Depending on the coffee, your grind size will also vary.

The darker your coffee is, the coarser your grind size should be and/or the shorter your brew time should be.

The lighter your coffee is, the finer your grind size should be and/or the longer your brew time should be.

Washed processed coffee tends to reach the desired extraction level quicker than natural processed coffee. Which means it usually extracts quicker. In our opinion, washed coffees suit finer grind size and/or shorter brewing time to avoid over-extraction in comparison to natural processed coffee, which suit coarser grind size and/or longer extraction in order to reach that perfect sweetness level.

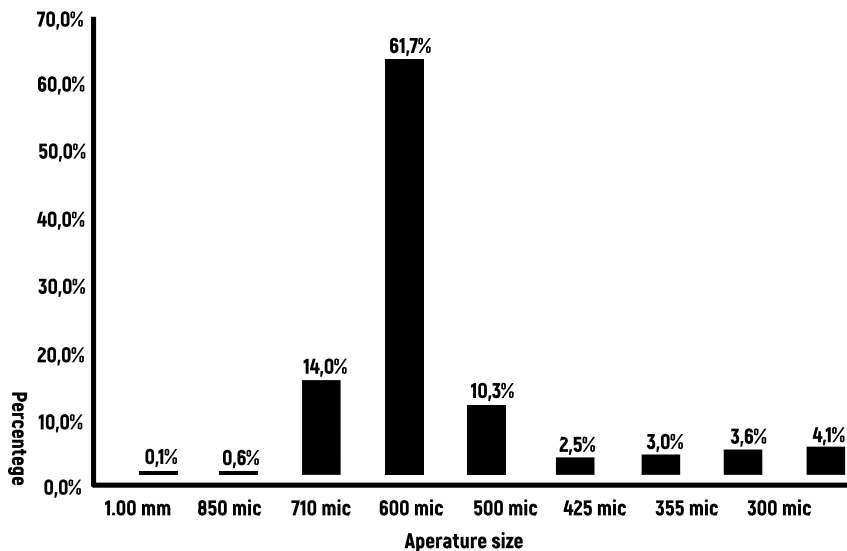
Example:

Natural coffee from Brazil we grind on the grind size 5 on our grinder or around grind size on Ek43. Total brew time is 45min.

Washed coffee from Kenya we grind on the grind size 6 or around grind size on the Ek43. Total brew time is 42min.

Grind size is definitely an important variable that will influence the quality of the cold brew. Grinding too fine will over extract, leading to a harsh and bitter taste. Too coarse a grind size and the brew will be underdeveloped and weak. There's definitely a sweet spot for the grind size that will bring out the coffee's sweetness. If it's too weak/watery, try a finer grind or/and longer brewing time. If it's tasting bitter, move to a coarser grind or/and shorter brewing time. For 1.2kg baskets, we found out that the optimal brew time for lightly roasted coffee is around 40min-50min.

WHAT IS EXTRACTION ?



Extraction (solubles yield) is %, by weight, of the coffee dissolved during the brewing process.

TDS (strength, or solubles concentration) is the % or ppm of coffee in the cup.

A device that can measure your **TDS** level is called a **refractometer** and with a combination of the **Coffee Tool App**, you can easily check the coffee extraction level of your brew. That and your sensory skills will help you to define whether you're going in a right or wrong direction preparing your coffee recipe.

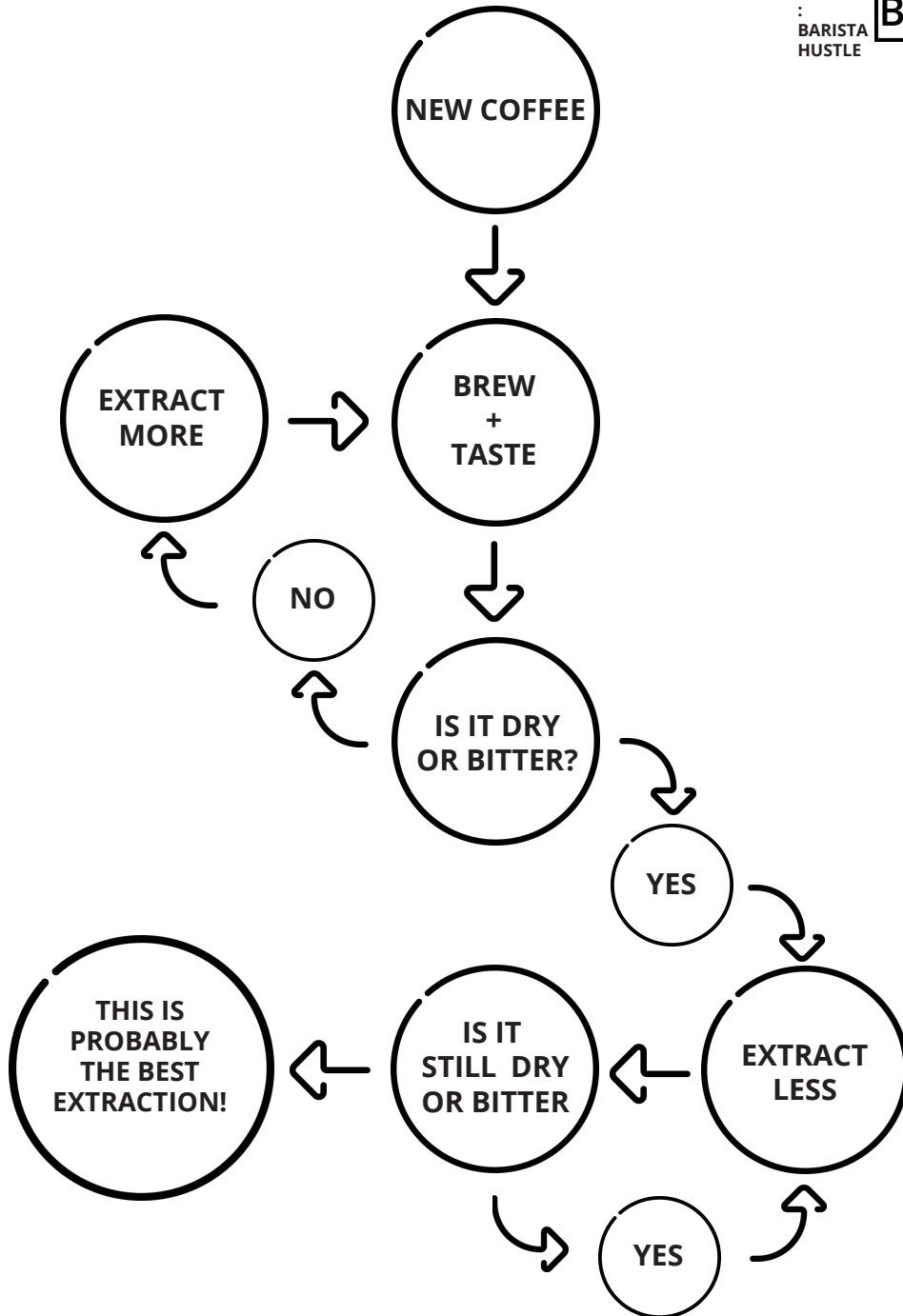
Our recommended **TDS** level for coffee is around 1,3 - 1,5 TDS.

HOW TO INCREASE EXTRACTION IN COLD BREW?



Grind: a finer grind increases extraction. There is more surface area of coffee exposed, so extraction occurs more quickly.

Time: increased time increases extraction. The coffee is in contact with water longer, so it has more opportunity to dissolve.



MADE BY:

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