

Instructions For Use

How To Cold Brew Coffee

Make, serve and store cold brew coffee easily with Takeya's patented Cold Brew Coffee Maker. Taste the difference of the cold brew process, and enjoy the naturally delicious and smooth flavors of coffee. Once brewed, the cold brew coffee can be kept fresh for up to 2 weeks and used for both hot and iced coffees. Available in both 1 quart and 2 quart sizes.

1. ADD COFFEE

1 Quart Cold Brew Coffee Maker:

Measure 1¼ cups (approx 106 grams) of your favorite coarsely ground coffee. Using a tablespoon, add the coffee to the filter, then twist into lid.

2 Quart Cold Brew Coffee Maker:

Measure 2 cups (approx 170 grams) of your favorite coarsely ground coffee. Using a tablespoon, add the coffee to the filter with the extender attached, then twist into lid.

Woman in white crew neck t-shirt holding black and white ceramic mug

2. ADD WATER & COLD BREW

1 Quart Cold Brew Coffee Maker: Fill the Takeya pitcher with 4½ cups cold filtered water (almost full with ½ inch space left at the top).

2 Quart Cold Brew Coffee Maker: Fill the Takeya pitcher with 7 cups cold, filtered water (almost full with 1 inch space left at the top).

Lower the filter into the water, seal lid airtight, shake for 30 seconds to moisten the grounds, and store in the refrigerator for 12-24 hours to cold brew. Occasionally shake pitcher to moisten grinds.

Remove filter when brewing is complete*, rinse interior of lid (which may have grinds from shaking), seal lid airtight and store cold brew coffee for up to two weeks.

*for additional flavor, place the filter in a glass and allow the coffee to drain from the grounds for 45 minutes. Pour this additional concentrate (approx ½ cup) into the pitcher and shake to mix.

Person holding gray and black tumbler

3. SERVE HOT OR COLD

When ready to serve, twist the lid aligning the arrow on the handle with the pour spout for a steady pour.

Iced Coffee – Pour cold brew coffee concentrate over ice and dilute to taste with milk and/or water. We recommend a 1 to 1 ratio of concentrate to water/milk over ice. For a stronger flavor, mix ¾ coffee concentrate with ¼ milk/water over ice.

Hot Coffee – Heat coffee concentrate until warm, and mix 1 part concentrate with 1 part boiling water (add more to taste). If desired, add sweetener and milk of your choice.