

METHOD 2: Toddy® Classic Reusable Felt Filter

- Our original tried-and-true method developed in 1964
- Polished cold-brew concentrate with virtually no sediment
- Requires only reusable felt filters

Coffee Concentrate:

For the best flavor, start with 12 ounces of coarsely ground coffee and 7 cups of filtered water by volume.

1. **Fill** - First, insert the stopper into the outside bottom of the brewing container; then, dampen the filter and insert it into the inside bottom of the brewing container.

Next, add 1 cup of water into the bottom of the Toddy® Cold Brew System brewing container and 6 ounces of ground coffee. Slowly pour 3 more cups of water over the grounds, in a circular motion. Wait 5 minutes, then add the remaining 6 ounces of ground coffee. Finally, slowly add the last 3 cups of water. DO NOT STIR (stirring the bed of grounds can result in a clogged filter).

Lightly press down on the topmost grounds with the back of a spoon to ensure all grounds get wet.

2. **BREW** - Steep your coffee grounds at room temperature 12 to 24 hours to create a smooth, rich flavor.
3. **FILTER** - Remove the stopper and let your coffee concentrate flow into the glass decanter - stays fresh for up to 2 weeks in your refrigerator.
4. **SERVE** - We recommend starting with a ratio of 1 part coffee concentrate to 3 parts water, milk or soy. Mix to taste, making your coffee as strong or as weak as you prefer. For rich, smooth iced coffee, simply pour coffee concentrate and water, milk or soy over ice. Stir concentrate with steaming hot water for a flavorful yet gentle cup of hot coffee. See our cold brewed coffee and tea [recipe guide](#) for more great ideas.

From: toddycafe.com