



equipment



Six Gallon CAMBRO Beverage Dispenser

\$44.00

Drip proof spigot, lid, and metal bail-handle for easy carrying.



Filters

\$68.00/case

Made with natural paper to strain out bitter acids and fatty oils. Each case includes 50 filters and one strainer that acts as a secondary filter to further ensure that no coffee grounds seep into your concentrate.



Strainer

\$11.00

Working in tandem with the filters, the nylon strainer acts as a secondary filter to ensure coffee grounds don't make their way into the brew. Rinse to clean and air dry. Replace after 50 brew cycles.



brew instructions

'Cold Press' is a cold-water extraction process to produce cold-brewed liquid coffee. Brewing a concentrated extract allows you to customize your liquid additions and control the overall flavor.

1

Insert one filter into the strainer. Put the strainer and filter into the brewing container with the open end facing upwards.

2

Add five (5) pounds of coarse ground coffee into the filter.

3

Pour seven (7) quarts of cool water into the open filter, making sure to saturate all the coffee grounds.

4

Tie the filter bag closed with the enclosed string. The string should be tied approximately three (3) inches from the top of the filter bag.

5

Add seven (7) more quarts of cool water to the brewing container.

6

Cover with lid and let steep at room temp for 8-12 hours.

NOTE: Leave plenty of room for the coffee to move around. Tying the bag too low will result in dry pockets in the grounds and the coffee concentrate will be very weak.

OPTIONAL: Gently massage the grounds (through the strainer) to assure saturation.

7

Drain concentrate into suitable storage container. Once concentrate stops flowing, lift the grounds out and squeeze or suspend in a metal strainer to drain fully.

8

When fully drained, remove grounds and strainer from brewing container. Dispose or compost filter and grounds. Keep concentrate refrigerated for up to two weeks.

9

To serve, fill glass 2/3-full of ice and add a 1:1 ratio of cold press concentrate and water. Sweeten with simple syrup and add cream/milk if desired.

CAUTION: The filter is fragile when wet and subject to tearing. Rinse strainer and air dry for next use.

pro tip

For best results, use five (5) pounds of our Yeti Cold Press Blend to make approximately 2.5 gallons (10 quarts) of cold press concentrate.





specialty drink recipes



sweet cream cold press

- 8 oz Yeti Cold Press Concentrate
- 4 tsp Vanilla syrup*
- 1 Splash of cream

Pour concentrate into a glass filled with ice. Add Vanilla syrup and cream and stir.

vanilla syrup

Make a simple syrup by stirring a 1:1 ratio of sugar and nearly boiling water until sugar is dissolved. For each cup of simple syrup you make, add either 1 tbsp. pure vanilla extract or the pulp of one (1) vanilla bean. Keep for up to two (2) weeks.

**If using the vanilla bean, add all the ingredients to a saucepan and cook on medium high heat for 20 minutes to let the vanilla flavor permeate the syrup. Different vanillas will produce slight variances in flavor, so feel free to test multiple types.*



sasquatch derby

- 6 oz Yeti Cold Press Concentrate
- 6 oz Sparkling water
- 1 tbsp Mint syrup (or to taste)

Pour syrup and concentrate into a (optional: sugar rim) pint glass filled with ice and stir. Add sparkling water and garnish with a sprig of mint.

mint syrup

- 1.5 c Sugar
- 1.5 c Water
- 3-5 Sprigs of mint (~40 leaves)

Strip the mint leaves off the sprigs and rinse well. Discard the sprigs. Put all the ingredients in a saucepan and heat until slightly boiling. Drop heat to medium and simmer for 20 minutes. Cool and strain out the mint leaves. Pour into a container and refrigerate for up to two (2) weeks.