

Perfect Iced Coffee



STEP 1

Measure and grind coffee a little strong for the amount of water you are using: try using 4.75 ounces of coffee for 34 fl. oz. of water (this translates to roughly 1 cup of ground coffee and 1 liter of water). Remember to adjust for taste!



STEP 2

Fill a large pitcher or container with about 1.5 lbs or 24 oz. of ice.

STEP 3

Put a filter basket (flat-bottom or cone) with the coffee atop the glass container, so that the coffee brews right on the ice.



STEP 4

Brew away, slowly pouring all the hot water to evenly saturate all the grounds for an even extraction.

STEP 5

The melting ice contributes to the total water volume without weakening the beverage and the immediate cooling of the brewing coffee helps trap in some aromatics that other iced coffee processes don't. Delicious!