

Find helpful tips, how-to videos, and more cold brew recipes at **ToddyCafe.com**.

COMPATIBLE FILTER:

▶ Toddy® Paper Filter Bags, Size: OS



TODDY

cold brewed. simply better.™

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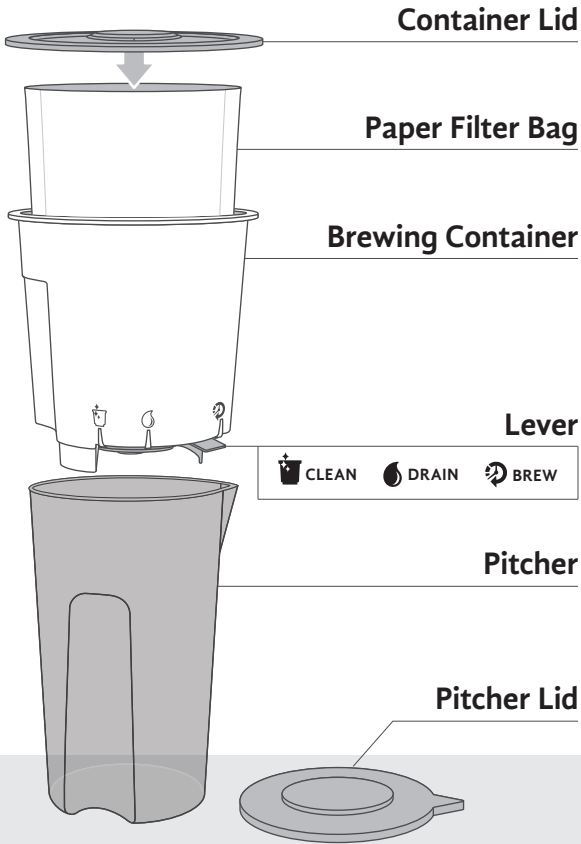
WOMEN OWNED



TODDY®

ESSENTIAL BREWER

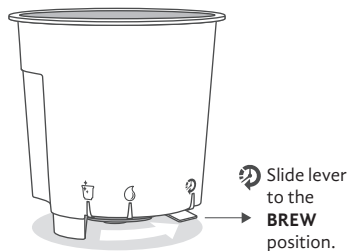
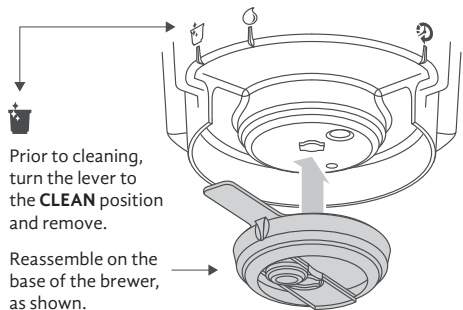
quick start guide



1 Wash & Assemble

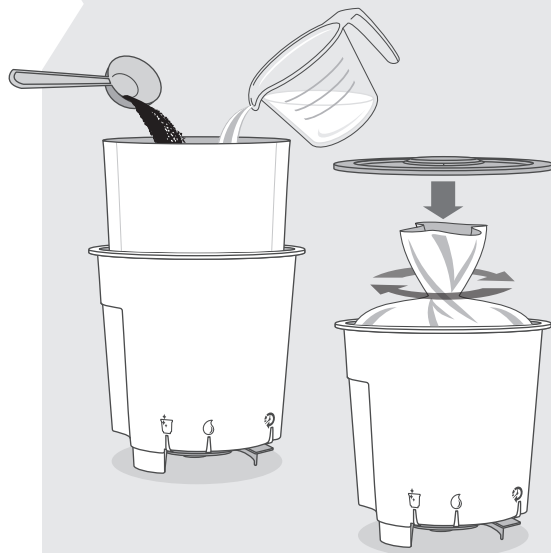
Before each use, wash all parts of your Essential Brewer and pitcher in warm, soapy water or in the dishwasher.

Set your Essential Brewer on a level surface and ensure that the lever is in the **BREW** position.



2 Fill

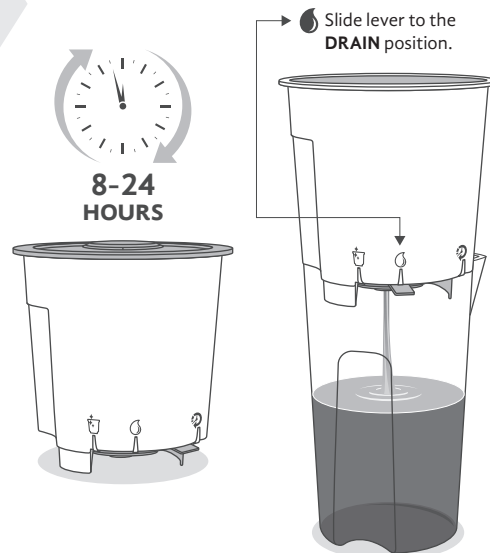
Open your paper filter bag and place the bag into the brewing container. Pour 12 ounces (340 g) of coarse-ground coffee into the bag, followed by 8 cups (64 fl. oz./1.9 L) of cool water. Stir coffee grounds gently with a spoon or spatula to ensure even saturation. Tightly twist the top of the bag to close it, and secure the lid.



3 Brew & Drain

Steep your coffee grounds at room temperature **8 to 24 hours** for a smooth, rich flavor.

Remove lid and set the brewer on top of the pitcher. Move the lever to the **DRAIN** position and let your coffee concentrate flow into the pitcher. Remove and discard the paper filter and coffee grounds. Coffee concentrate will stay fresh for up to 2 weeks in your refrigerator.



4 Serve

We recommend starting with a ratio of 1 part coffee concentrate to 2 parts water or milk.

Mix to taste, making your coffee as strong or as mild as you prefer. For rich iced coffee, simply pour the cold brew concentrate over ice and dilute with water or milk. For a delicious smooth-drinking cup of hot coffee, mix cold brew concentrate with hot water.

For more coffee, tea, and drink recipes, scan the QR code.

