

# **COLD BREW COFFEE CONCENTRATE**



## **Ingredients:**

- 90 g (3 oz) ground coffee
- 500 ml (2 cups) water

## **Cold brew coffee fermentation**

Add ground coffee to the Fermenter then slowly pour water over the coffee in a circular motion, distributing the water as evenly as possible and gently stir. Close the lids and leave it to brew at room temperature for 20 hours.

Once the brewing is finished, pour the brew concentrate through a paper filter to separate the concentrate from the grounds. Refrigerate the cold brew coffee concentrate in a glass bottle. To serve coffee, dilute 60 ml of the coffee concentrate with 120 to 180 ml of water or plant based milk.

You can dilute the coffee concentrate with water to make cold brew coffee, or dilute it with milk to make latte beverages. You can also serve it cold or hot... The options are numerous. It is best to use high quality coffee grounds that are coarsely ground (like grind size for French press coffee).

You can store the coffee concentrate in the fridge for a couple of weeks. But since the fermentation does not take long you may make a new batch every few days to enjoy fresh coffee.

See more recipe ideas [here](#).

Recipe by Vedrana Orlović, kefirolicious.com.

**Products used to prepare this recipe:**



## [Veggie Fermenter](#)

[Buy on Kefirko.com](#)