Cold Brew Experiment Guide

Cold brewing coffee is ideal for experimentation. Changing just a single brewing parameter can have a significant impact on the flavor profile of the cup. And while there is no one way to cold brew, often having too many choices can be daunting.

Developing a cold brew recipe for your program can be as simple as running a few experiments with various brewing parameters as variables. Isolating one brewing parameter at a time, you can test how each variation impacts the taste of the coffee. You can also compare qualitative measures such as total dissolved solids (TDS).

Ideally, you will want to alter only one variable per experiment and keep all other variables constant.

Example Experiment: **Grind Size**	
Sample **1**	**Coarse Grind**
Sample **2**	**Medium-Coarse Grind**
Sample **3**	**Filter Grind**

Example Experiment: **Brew Ratio**	
Sample **1**	**1:5** (80 g coffee to 400 mL water)
Sample **2**	**1:8** (50 g coffee to 400 mL water)
Sample **3**	**1:14** (29 g coffee to 400 mL water)

Example Experiment: **Dwell Time**	
Sample **1**	Steep for **8** hours
Sample **2**	Steep for **12** hours
Sample **3**	Steep for **16** hours

Experiment Name _____

	Sample **1**	Sample **2**	Sample **3**
Coffee / Roast			
Brew Ratio			
Grind Size			
Dwell Time			
Variable			
Notes			

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