

# sweet maria's

## Bruer Tip Sheet

The following is intended as a supplement - be sure to read the instructions included with your Cold Bruer as well!

- Before using the Bruer for the first time, wash it thoroughly using warm, soapy water.
- Use a medium grind - this may be finer than the grind you'd typically see with full immersion cold brew methods. As with any brewing process, you want to use the finest grind you can without clogging the filter. If your coffee takes bitter, use a coarser grind. If the flavor is weak, try a finer grind.
- Measuring by weight, rather than volume, is more consistently accurate - we recommend using a scale to measure your coffee dose (60g).
- When prewetting the coffee bed, try to pour slowly and carefully to avoid disturbing the grounds - you'll want an evenly distributed coffee bed for optimal extraction.
- Before adding your ice water solution to the top chamber, turn the knob clockwise all the way - this will ensure the valve is completely closed. Once you've added your water, slowly turn the valve counterclockwise to start the flow of water until your desired drip rate is achieved. We recommend aiming for 1 drip per second.
- **If you're using dark roast coffee** and you notice dry sections in your coffee bed after brewing is complete, you may want to try a hot bloom to pre-wet your coffee. Dark roasted coffee tends to have higher levels of surface oil, which can make even saturation trickier. Hot water has lower surface tension, so a hot bloom will move through your coffee bed more easily and allow more even extraction.
- **Brewing hot coffee with the Cold Bruer:** Cold brew coffee has a lower acid content compared to hot coffee - why? Some of the acidic compounds in coffee can only be extracted when exposed to higher temperatures. By brewing a cold brew concentrate and adding hot water, you can reap the benefits of a lower acid brew while still enjoying a hot cup of coffee.
  - To brew the concentrate, use the same dose (60g) with half the ice water solution (350 ml). This should produce ~300 ml of cold brew concentrate.
  - Combine hot water with concentrate. The ratio of concentrate to hot water will vary based on desired strength - we recommend starting with a 1:1 ratio.