

Toddy Cold Brew System Commercial Model - Coffee Instructions

The Commercial Model is designed to brew 5 pounds (or 2 kg) of coffee at a time, with a yield of 2.5 gallons (or 320 fl. oz./8 L) of extract. All metric measurements, as shown in parentheses, have been adjusted to approximate equivalents, to ensure accurate ingredient ratios and simplify usage.

Instructions:

1. Insert one commercial filter into the nylon strainer.
Put strainer and filter into brewing container with the open end facing upwards.
2. Put 5 pounds (2 kg) of coarse ground coffee into the filter.
3. Slowly pour approximately 14 quarts (11.2 L) of cool water into the open filter, making sure to saturate all the coffee grounds.
4. Tie the filter bag closed with the (included) string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the coffee to move around. Tying the bag too tight will result in dry pockets in the grounds and the coffee extract will be very weak.
5. Optional: Gently massage the grounds through the strainer to assure saturation.
6. Cover with lid and let brew for 12-24 hours.
7. Drain extract into Toddy storage decanters or other suitable storage container and refrigerate. If grounds block spigot, gently move grounds from in front of spigot. Yield: 2.5 gallons (8 L).
8. Disposal/clean-up: Lift grounds and filter from brewing container using strainer. Dispose of filter and grounds (caution: filter is fragile when wet and subject to tearing). Rinse strainer and air dry for reuse.

Note: Strainer is reusable; filter bag is not reusable.

Please contact Toddy for additional recipe ideas.

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Toddy Cold Brew System Commercial Model - Tea Instructions

The Commercial Model is designed to brew 2 pounds (or 1 kg) of tea at a time, with a yield of approximately 2 gallons (or 256 fl. oz./8 L) of extract. All metric measurements, as shown in parentheses, have been adjusted to approximate equivalents, to ensure accurate ingredient ratios and simplify usage.

Instructions:

1. Insert one commercial filter into the nylon strainer.
Put strainer and filter into brewing container with the open end facing upwards.
2. Put 2 pounds (1 kg) of your favorite loose leaf tea into the filter.
3. Slowly pour approximately 10 quarts (10 L) of cool water into the open filter, making sure to saturate all the tea.
4. Tie the filter bag closed with the attached string. The string should be tied approximately 3 inches (8 cm) from the top of the filter bag. Leave plenty of room for the tea to move around. Tying the bag too tight will result in dry pockets in the tea, which will cause the tea extract to be weak.
5. Optional: Gently massage the tea leaves through the strainer to assure saturation.
6. Cover with lid and let brew for 12 hours.
7. Drain extract into Toddy storage decanters or other suitable storage container and refrigerate. Yield should be approximately 2 gallons (8 L). For Cold Brewed Iced Tea, mix 1 quart (1 L) of tea extract with 7 quarts (7 L) water.
Yields: 2 gallons (8 L)
8. Disposal/clean-up: Lift wet tea and filter from brewing container using strainer. Dispose of filter and tea (caution: filter is fragile when wet, and subject to tearing). Rinse strainer and air dry for reuse.

Note: Strainer is reusable; filter bag is not reusable.

Please contact Toddy for additional recipe ideas.

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