



Coffeesock filters should last 9-12 months with regular use. replace filters when richness begins to decrease.

# Cold Brew Coffee Kit

Coffeesock filters are reuseable, renewable, and superior in creating a delicious cold brew coffee! Coffeesock filters are made by hand and sewn in Austin, Texas.

**COLD BREW KIT DIRECTIONS:** This will make 6 cups of concentrate.

- Boil new filters in fresh water for 10 minutes to pre-shrink them before first use. filters will shrink some.
- Add 2 cups of your favorite **Kool Beans coffee** to the Coffeesock (coarsely ground).
- Wet the grounds thoroughly (called blooming) and let sit for 1 minute.
- Twist neck of filter, wrap string around neck a few times & slip neck of filter over the lip of jar.
- Fill with cold fresh water, put ring outside of jar to hold sock in place and tighten lid. set in refrigerator for 12-16 hours.
- Remove filter and dilute in equal parts with water, dairy product, almond milk and serve hot or over ice.

Delicious & Custom Roasted

Kool  Beans

Coffee

## Cleaning instructions:

1) empty Coffeesock of grounds, grounds are great for the compost pile. 2) Turn Coffeesock inside out and rinse into disposal or drain screen. 3) Thoroughly rinse filter squeezing out excess water and hang to dry. 4) No further cleaning is needed, you can use mild unscented detergents if you prefer. Sanitize by boiling in fresh water for 5 minutes.

**Kool Beans Coffee** in Brookings, SD is a small batch custom roaster resulting in quality and freshness as their trademark. We carry beans from around the world; Our coffee selections vary so check us out online for all things coffee!

We work with youth groups for fundraisers, sell our beans to commercial outlets, churches, and make special labels for great corporate gift ideas. We are committed to sharing at least 10% of our profits with local charitable organizations.

Learn more:  
[WWW.KOOLBEANSCOFFEE.NET](http://WWW.KOOLBEANSCOFFEE.NET)

Coffee cold brewed with organic coffee filters are rich in organic oils and greatly reduces the acidity in coffee up to 70%.

Brookings, SD  
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