

COLD BREW RATIO & DILUTION CHEAT SHEET

Print it. Stick it on the fridge. Never guess again.



1 : 4

THE BASE RATIO

1 cup coarse ground coffee to 4 cups cold water makes a strong, dilutable concentrate. Want it bolder? Use 1 cup to 3 cups instead.



12–24

STEEP TIME (HOURS)

Cover and refrigerate. Shorter steep pulls a smoother, milder cup. Longer steep pulls a bolder, stronger one.



1 : 1

DILUTE TO SERVE

Mix equal parts concentrate and cold water or milk over ice. Use less water for a strong cup, more for something milder.



14

DAYS IN THE FRIDGE

Store strained concentrate in a sealed jar for up to two weeks. Flavor is best in the first week.

QUICK FIXES

- **BITTER** — Grind coarser next time, and pull the batch at 12 hours instead of 24.
- **WEAK / WATERY** — Use more coffee grounds. Concentrate should taste strong before you dilute it.
- **CLOUDY / GRITTY** — Strain a second time through a coffee filter or cheesecloth.