

With 50 Recipes



ColdBrewGuide

DIY: delicious, cold-brewed summer drinks made from coffee, tea, cascara, cocoa and more ...

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English Version

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professional ColdBrew production plant

Preface

Many years ago, Bremen in Germany was the city with about 400 small coffee roasteries. However, there were only a few very large coffee roasteries located after the war. During the last 15 years, a number of small roasteries have been starting up again, alongside the major names such as TCHIBO, EDUSCHO, MELITTA, KAFFEE-HAG, AZUL, and JACOBS. Bremen is and remains "Germany's coffee manufacturing capital"!

When I was invited to a coffee tasting at one of these small roasteries 4 years ago, the master roaster served me with "**ColdBrew**", a liquid that was unknown to me at the

time, made from roasted, ground coffee and then cold-brewed. I was really amazed at how good it tasted; the taste was really **"anything but just cold coffee"**!

If **"HotBrew"** is the translation for a "hot brewed drink", then **"ColdBrew"** must mean the opposite: a drink that is not brewed hot but "brewed cold". ColdBrew can be made from coffee powder, green tea leaves (Sencha), green tea powder (Matcha) known from Japanese tea culture, but also from the dried fruit pods of the "coffee bean", called "Cascara"

So far, we have only used the kernel, that is the coffee bean. The coldbrewed drink tastes completely different from the familiar hot drink. Last but not least, ColdBrew can even be made from cocoa. In addition, all ColdBrew drinks can be refined with spices, syrups and alcoholic beverages, or **"pimped"** as it is called today.

With this pocket book I would like to describe the whole spectrum of this brewing process. As well as recipes for mixed drinks and cocktails that make excellent summer drinks from ColdBrew, as preferred, with or without alcohol.

I would also like to show you how simple it is to prepare these drinks by providing lots of useful information and some delicious recipes.

Cheers and enjoy!

A handwritten signature in blue ink that reads "Roland W. Schulte". The signature is written in a cursive, flowing style with a long horizontal stroke at the end.



P.S.-1: A few drinks, some of them with rituals, are very specifically "Bremish" and marked with this Bremen logo.

P.S.-2: I would sincerely like to thank my project partner, Jens Emigholz, for all his ideas also on the layout of the content of my book.



1. What is ColdBrew made from ground coffee?



Dutch trader, ca. 17th century

The story behind the secret of the MixDrink **"ColdBrew"**

Why not do as the Dutch traders and merchants did in the 17th century: on their long journeys to Asia, they took a cold coffee concentrate with them, which they diluted with water as required.

This meant the long journey provided them with a reduction in weight and space and a coffee beverage was always at hand. In actual fact, the **ColdBrew beverage made from coffee was invented by the Dutch traders and merchants.**

As the coffee is not brewed hot (HotBrew) as we all know it, but cold, this concentrate is called "**ColdBrew**".

A similar drink was known centuries ago in Japan, where the concentrate is called "**Kyoto coffee**" and is still a popular and current drink in Japan.

ColdBrew experienced a real modern renaissance in 2012, when the reawakening OutDoor-hiker and survival-scene in the USA discovered this drink for themselves again.

As OutDoor hikes are extremely similar to the "conventional picnic", Bremen's picnic friends claim that ColdBrew also goes well with picnics. When chilled, it is a delicious drink for hot summer days and is ideal for many mixed drinks and tasty cocktails!

How ColdBrew is made from coffee:

- **Grind 80g** of Ethiopian or North African coffee medium coarse (e.g. the TCHIBO "Privatkaffee **African Blue**", or the coffee variety "**Duromina**"). This pure Ethiopian coffee is one of the best coffees in the world, i.e., pure 100% Arabica beans and not a Robusta bean blend (You should buy the Tchibo Privatkaffee African Blue, in the blue pack, see picture right).



- Pour **1 litre of cold water** over the coarsely ground coffee and leave this mixture for **8 hours** at room temperature, lightly covered, or place it in the refrigerator.



- Then, after the so-called "**standing time**", filter all the liquid, first through a clean linen cloth and then through

a regular paper coffee filter.



- The longer you leave the ground coffee in the water (**you can let it stand for 8 to 20 hours**), the more caffeine is dissolved by the cold water and the bitter substances and acidity take over the fruit flavours. In the experience I have had, 8 hours is the optimum preparation time, because almost no caffeine is dissolved and there is no acidity, but unexpectedly delicious fruit flavours have developed. After 20 hours, however, it has become a "caffeine bombshell", but has a lot of acidity and fewer aromas. As a result: a longer standing time and more than 80g/1litre coffee dissolves much more caffeine with cold water, to the disadvantage of the fruit flavours!
- I do not use other types of coffee, for instance from Guatemala and/or "light-roasted coffee". **Normal gently roasted Ethiopian coffee has the best taste.**

How does the coffee from ColdBrew taste?

The "ColdBrew" cognac-coloured liquid that we filtered out tastes completely different to the conventionally brewed (cold) coffee that we use to brew hot.

ColdBrew coffee has a unique taste. Naturally, this also depends very much on the type of coffee used and the roasting process. Smaller roasting plants roast longer and at lower temperatures, which means more gently, than the large roasting plants. Inquire at small roasting companies about "Duromina beans", which originate from Ethiopia, but are more expensive than other coffees.

As always, the freshness of the coffee is also very important. Therefore, you should grind the roasted coffee beans yourself only just before the ColdBrew preparation. I recommend this in general for every method of preparing coffee. Whole beans retain their aromas longer, even in the refrigerator; ground coffee, on the other hand, loses its aromatic flavour very quickly, even in so-called aroma-protected packaging. You also need **a very coarse grind** for the coffee. It should even be a little coarser than for the "French Press" (filter coffee pot).

I particularly like African coffees, especially from Ethiopia, for ColdBrew. So, you can significantly influence the character of the coffee through the brewing time. Through the direct contact of the water with the coffee, the flavour is released.

After 8 to a maximum of 10 hours (sedimentation time), you get a nice **"citrus explosion"**. If you wait longer, these

aromas are slowly "suppressed" by a tremendous richness. ColdBrew from Ethiopian coffee (with 8 hours of brewing time) does not taste bitter, has very little acidity and little caffeine (see "Brewing time", above).

It has many fruity flavours that you would hardly expect.



You can taste flavours of **pineapple, banana, peach**, etc., which makes ColdBrew perfect for **mixing** delicious and chilled **cocktails**, especially in summer.

Whatever tastes good is allowed: As always, it's worth experimenting with. You can vary the amount of **coffee**, the amount of **water** and the **duration** - and of course with **different ingredients**, because ColdBrew is a perfect basis for mixed drinks and long drinks.

Why do we experience such an unexpected, different taste?

As you may remember from your school chemistry lessons, a certain chemical reaction always depends on the temperature! An increase in temperature by approx. 20° Celsius almost duplicates any chemical reaction.

In this case hot-brewed coffee releases much more bitter substances, acid and caffeine from the coffee powder than coffee brewed with cold water.

With the ColdBrew process, however, the bitter substances and acids remain in the **ground coffee**. The coffee tastes fruity and mild; it is therefore, also mild for the stomach and digestible.

2. My favourite Bremen ColdBrew recipes

The ColdBrew concentrate can be **stored for up to 14 days** in the **refrigerator**. You can use this as the **basis** for the following mixed drinks, which you only put together shortly before use (perhaps at a picnic). Follow instructions below:

🍸 **"Summer IceBrew" (The BASIC recipe): a classic for hot temperatures**

1/3 ColdBrew and 2/3 **tonic water*** (red Marker see below), a good dash of lemon juice and two ice cubes make a refreshing mixed drink that tastes similar to the "**bionade drinks**". Instead of lemon juice, you can also add a dash of cherry syrup.



🍸 **"ColdBrew - Iced Coffee":**

refreshingly Mediterranean 1/3 ColdBrew and 2/3 whole milk skimmed milk (with 3.5% fat and more) and three ice cubes make a refreshing drink that tastes similar to the Greek iced coffee, called "**café frappé**".



🍸 **"ColdBrew-White Espresso Russian":** ♦ **sweet vanilla**

30% prepared ColdBrew vodka mix (80g ground coffee to 300ml vodka and 300ml ice water, allow to stand for 8 hours, then strain), add 10% Kalúha (Mexican coffee liqueur), add 60% whole milk or cream and 3 ice cubes. The taste is similar to the well-known **Baileys liqueur**, only not so sweet.



(refer also to with Alcohol ♦



“ColdBrew-Bulletproof Coffee”: stimulant, saturator and "a good weight loss aid"

300ml ColdBrew, 15g (pasture) butter, 15g coconut oil or 2 tbsp MCT oil, 3-5 ice cubes. Warm the butter and coconut oil (or MCT oil) slightly and mix in a stand mixer until frothy, add the ColdBrew and ice cubes, add a little vanilla powder if needed (MCT is coconut-based vegetable oil, tasteless)



The power drink!

This drink really boosts your energy and increases your concentration, and it tastes very good. However, be careful - not everyone likes it!

About the origin of this "miraculous beverage"

The American entrepreneur and successful book author, **Dave Asprey**, was served a **yak butter tea** by the locals on one of his trips through the **Himalayas**. The **positive effects** of this blend had impressed him so much that he decided to "re-brew" the drink after returning to the USA from his trip. He experimented with the original tea beverage. However, he found that the drink is **most effective** when, instead of tea, a **high-quality coffee** is combined with pasture butter and **MCT oil** and whipped until frothy.

The ColdBrew coffee, according to this recipe, improves **physical performance** by **increasing alertness** and **concentration**, and when enjoyed in the morning, it **satisfies the appetite** (completely carbohydratefree) until **late midday**. **Bulletproof** is currently a popular drink in the USA and more information can be found on the WEB at: **Dave Asprey** (see Wikipedia), and in his ONLINE shop <https://shop.bulletproof.com/> .