

Cold Brew Factory

What Makes A Good Cold Brew?

(Learn How To Evaluate A Cold Brew)



(#Step By Step Cold Brew Method Included)

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How to easily brew cold brew coffee at home?

It's summer time! It's time for a nice fresh cold brew to start your day, even wonder how a good cold brew is made and how to evaluate whether it is a good or a bad one? I'm here to share some of my view on how to taste and evaluate a good cold brew, its only my own opinion and is not any standard among the industry, please note.

All right, let's get started. When talking about cold brew, what comes to your mind? I have already had a certain taste in my mind, a cold, fruity, non-acidic, thick body, slightly bittersweet, and a winery aftertaste.

That's the cold brew I am looking for, and that's the cold brew I am drinking every morning, what a great start!

Even wonder how to make some good cold brew like that? I am going to talk about it from choosing coffee bean to brewing and finally to evaluate whether it's good or not.



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Step 1 – Choosing a suitable coffee bean for cold brew

Is every coffee bean suitable for cold brew? Probably yes but somehow not all, as some coffee bean is having very light roast level which I have tried, the taste is not strong enough and outcome is not very nice. So, a suitable roast level of coffee bean is suitable for cold brew (so I say yes and somehow not all).

I think roast level around or before a medium roast coffee bean is good enough, as cold brew is more focus on the medium part and aftertaste, usually aroma is less than a hot brew. That why a light roast coffee bean is not suitable for cold brew (you can try if you do not believe it, always try before believing).

When you are choosing a coffee bean for cold brew, I suggest medium roast coffee. For a better result, yirgacheffe or some fruity coffee could give a better result, those coffee bean can leave a good aroma with great cold brew aftertaste if roast level is suitable.

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Step 2 – Cold brewing

I personally suggest a finer grind size with shorter brewing time, as it can give out enough extraction with less time (body is a bit smoother and sweeter, also, less waiting time!). My recipe is as following:

Coffee Bean: Yirgacheffe for cold brew

Grind size: Espresso grind size

Ratio: 27g coffee grind vs 384g water (Vittel water)

Brewing time: 10.5 hours

Degree: Fridge (around 4-5 degree)

Container: Any glass jar

Let me talk about the detail steps in case I have said it a bit confusing. First, weight and grind 27g of coffee and put it into a glass jar. Second, add 384g Vittel water (room temperature) in the glass jar. Third, close the glass jar and put it into the fridge (4-5 degree) for 10.5 hours. Finally, use any filter and filter the coffee, and that's how you make a nice cold brew at home.

If you are a bit busy or lazy, you can try some of the cold brew filter bag, all you have to do is only putting the bag into the around 300ml of water, done! Fast and convenient.

But I strongly recommend grind when you brew, the taste can be so much different, of course only if you have the time and effort. It's only personal preference.

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Step 3 – Evaluating your cold brew

Tasting is one of the most important parts, if you don't know how to evaluate your brew, it is less likely you can correct mistakes and brew a better one next time. So, here's are some of my personal requirement for a good cold brew, personal preference only not any standard. You can take it as a reference.

Cold brew is a coffee beverage that we taste the medium and last part of the extraction, sweet and winery aftertaste. As a normal hot brew, we usually avoid the last extraction part due to the bitterness is extracted in the last part which is something I don't want. Cold brew is different as is it extracted using cold water, bitterness is less likely to appear and have a magical effect of making winery aftertaste if brewed properly. The following are a few things that I would require for a nice cold brew.

First, it should not be bitter. Cold brew should not be bitter, it's either you brew it too long with too fine grind size; or the coffee bean is originally tasted bitter, no matter how you brew, it tastes bitter anyway. Try it with same grind size with shorter brewing time, if the bitterness still remains, consider to change another coffee for brewing.

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Step 3 – Evaluating your cold brew

Second, the taste should be strong but pleasant. As the ratio for cold brew is less than a normal hot brew, it is very normal that it tastes a bit stronger, but the ratio should not be too strong. I think 1:13-14 is perfect enough. If it tastes too strong, try and add some ice cube to dilute it.

Third, it should have aroma even if it not strong aroma but it should have it inside. A nice roasted coffee bean can keep its own aroma with medium roast level (depends on how the coffee roaster roast the coffee). For a good yirgacheffee cold brew which I like the most personally should taste (Lemon/Citrus/Fruity -> sweet and thick body -> winery aftertaste). But don't expect the aroma too much, it just slight little bit.

Fourth, it should have a winery aftertaste and it is what cold brew famous for. The fantastic and the most attractive part I think is the aftertaste that a hot brew can never process. Due to the long hours of extraction with cold water, the last part of the extraction also contains inside the cold brew. Due to using cold water for extraction, "bitterness" turned into a winery feeling. Something feeling like whisky aftertaste, slightly bittersweet and stays inside your mouth for a while.

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Summary

That's what I think a good cold brew is, let's end this topic here and we discuss more in our next e-book. Follow us on IG and stay update with us and brew better coffee at home.

Stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

Also, in case you want to try brewing with our beans, you can visit our website to choose your favourite bean to practice. We keep sourcing different origins to let everyone try more and brew more. Finally, have a better morning recharge or a better afternoon recharge.

Feel free to contact us on Instagram, Whatsapp, Email or on our website, we will answer your questions as soon as we can!

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