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Cold Brew Safety

Keys to safe cold brew

- Use clean, filtered water
- Employ safe storage practices
 - Sealed
 - Refrigerated
- Maintain clean equipment
 - Food grade safe
 - Properly cleaned and bacteria free



Things you should know

- Cold brew is more susceptible to foodborne pathogens because heat is not used during the brewing process.
- Refrigeration is key to minimizing bacterial growth in cold brew coffee.
- Generally cold brew can be safely consumed up to two weeks after brewing if properly stored, but we recommend making only what will be used in a couple of days, keeping your product fresh.

Brewista's Cold Brew Recipe

- Seven pounds of coarse ground coffee.
- Seven gallons of filtered water.
- Stir grounds to ensure complete saturation.
- Steep for 12-16 hours.
- Refrigerate concentrate.
- Dilute concentrate 1:1 with water.
- Serve chilled.

Tips

- Use only food safe brewing equipment.
- Use a paper filter for ease of cleanup.
- Store concentrate in an airtight container and keep refrigerated.
- Use a certified food safe cleaning product such as Cafetto® brand Cold Pro™ Cleaner to properly wash all brewing equipment.

