

Visit ColdBrewCupping.com
for how-to videos or to
download the free
Toddy® Cold Brew Cupping
Protocol and Cupping Form.



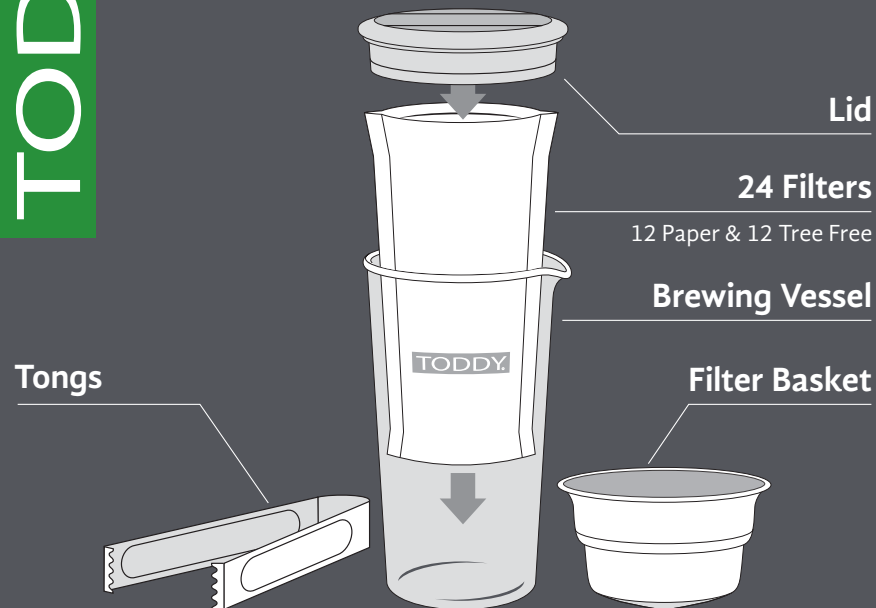
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Patent pending; visit ToddyCafe.com/patents for details.



TODDY®

TODDY® COLD BREW CUPPING KIT Quick Start Guide



Introducing a small-scale solution for large-scale planning

Congratulations on your purchase of the Toddy® Cold Brew Cupping Kit. This indispensable tool for cold brew program development has been thoughtfully designed to give you a convenient, scalable solution for qualitative sensory analysis.

The Toddy® Cold Brew Cupping Kit lets you explore brewing variables and understand their impact on flavor profile. By holding the other brewing variables constant, the cupping kit makes it easy to isolate the variable you're experimenting with, such as:

- ▶ Coffee (*different coffees, roast levels, etc.*)
- ▶ Filter material
- ▶ Grind size
- ▶ Brew ratios (coffee to water)
- ▶ Turbulence
- ▶ Brewing temperature
- ▶ Dwell time
- ▶ Dilution

The parameters that follow serve as a loose starting point for brewing. To help you dial in your program, we created a Cold Brew Experiment Guide available for download at ColdBrewCupping.com. Feel free to experiment with the included recipes – or alter the brewing variables until you achieve the desired flavor profile.

BREW STRENGTH	GROUND COFFEE	FILTERED WATER
Concentrate	50 g. / 1.75 oz.	400 mL. / 13.5 fl. oz.
Ready to Drink	35 g. / 1.25 oz.	500 mL. / 17 fl. oz.

For more precise measurements, we recommend the use of metric measurements.

