

BREWING: Pitcher packs

- 1 Place pitcher pack into the brewer. Add cool filtered water to the brew line.



- 2 Replace the midsection and cap. Brew for 8-24 hours at room temperature.

- 3 Remove and drain the pitcher pack. Midsection may be inverted and used to drain.



- 4 Add ice or flavorings if desired. Replace the midsection and add water or dairy/alternatives to the final dilution line. Enjoy!

Note: Brewer will get hot if left in direct sun. After brewing, add ice or refrigerate your cold brew, and consume within a few days.

BREWING: Go your own way



1 Measure coarse ground coffee to the bottom measurement line in brewer for a light/medium roast or to the line above it for a dark roast.

Pour coffee into a filter bag and secure with a string or Toddy® Cinch.

Place the filter bag into the brewer, and add water to the brew line.

2 Replace the midsection and cap. Brew for 8-24 hours at room temperature.



3 Unscrew the midsection and remove the filter. Invert the midsection and set on top of the brewer for use as a draining basket.



4 Add ice or flavorings if desired. Replace the midsection and add water or dairy/alternatives to the final dilution line. Enjoy!