

How To Brew: ICED COFFEE

The desired result of any method of brewing iced coffee is to achieve the same outcome as in traditional hot coffee, except in a cold form. Iced coffee is possible with any home, drip-style coffee brewer (i.e. auto-drip, chemex, manual pour over).

Supplies Needed:

- » Drip-style coffee brewer
- » Coffee grinder
- » Standard kitchen scale (ounces)
- » Stirring spoon
- » Whole bean coffee
- » Fresh, clean water
- » Clean Ice

» Preserving the Aroma

Contrary to popular belief, the best way to brew iced coffee is not to up-dose the amount of coffee, brew, place in a refrigerator, and allow to chill. This will produce a stronger cup than that of your normal morning brew. It will also lose much of the aromatics found in fresh brewed coffee. As we know, much of the complexity of highgrade specialty coffee is perceived through the olfactory system and comes from the volatile aromatics of the extracted coffee. With that said, the best way to trap those rapidly escaping aromas is to cool the coffee as quickly as possible. This is done by brewing the coffee directly over ice. This not only traps the aromatics, but also allows for immediate consumption.

» Coffee to Water Ratio

Because we desire the same effect whether hot or iced, the ratio of coffee to water should be consistent as with other methods. The strength of brewed coffee is determined by the percentage of Total Dissolved Solids (TDS) in the final-product. At Land of a Thousand Hills™ Coffee Co., we suggest a 1.4% TDS. This translates into **1 ounce of coffee per 16 fluid ounces of water, no matter the brewing method.**

» Water to Ice Ratio

So, yielding an iced coffee would be done by using half the amount of water normally used, combined with an equal amount of ice (the hot brew will begin melting the ice on contact). To determine the amount of ice, we must remember that 1 fluid ounce (volume measurement) is equal to 1 ounce (weight measurement). So, the best way to determine how much ice to use is to weigh it. In American coffee makers, 1 cup is equal to 5 fluid ounces (6 cups = 30 fluid ounces, 8 cups = 40 fluid ounces, 10 cups = 50 fluid ounces, etc.).

In this demonstration, I will be using 2.5 ounces of coffee to 40 total ounces of water (20 fluid ounces water/20 ounces of ice).

