

TODDY[®]

ARTISAN

quick start guide



SIMPLIFIED SMALL BATCH BREWING

Elevate your cold brew.

With the Toddy Artisan, you can fine-tune your brewing recipe, sample cold brew cocktails and mocktails, or just use it to keep cold brewed coffee or tea on hand. Mix coarsely ground coffee beans with fresh, cool water, steep 8 to 24 hours, and enjoy a delicious handcrafted beverage. For cold brew tea instructions, visit [ToddyCafe.com/brewing](https://www.toddycafe.com/brewing).

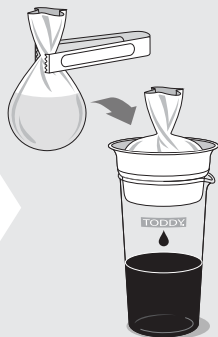
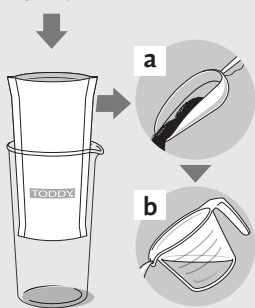
Ready to get started?

Before first use, please wash all reusable parts in warm, soapy water. Select the desired brew strength below to get started.

BREW STRENGTH	GROUND COFFEE	COOL, FILTERED WATER
Concentrate	50 g / 1.75 oz. approx. 8-10 tablespoons	400 mL / 13.5 oz.
Ready to Drink	35 g / 1.25 oz. approx. 5-7 tablespoons	500 mL / 17 oz.

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

START



1 Fill

Gently place an open filter inside the brewing vessel. Pour the ground coffee into the filter, followed by the water – pouring in a circular motion to ensure even saturation. Twist the top of the filter to close it, then position the lid.

2 Brew

Steep at room temperature for 8 to 24 hours.

3 Filter

After your coffee has brewed, use the tongs to grasp the twisted top of the filter and lift the filter. Place the filter basket into the brewing vessel and then set the filter and grounds into the basket to drain.

4 Serve

Enjoy your cold brew coffee fresh, or secure the lid and refrigerate for up to 2 weeks. If you brewed a concentrate, dilute to taste or add to cocktail or mocktail recipes.

Cold brew recipes

Find helpful how-to videos and cold brew recipes at [ToddyCafe.com](https://www.toddycafe.com).

For your convenience, here are a few of our favorites.

THAI ICED COFFEE

Ingredients

- ▶ 120 mL (4 oz.) cold brew concentrate
- ▶ 60 mL (2 oz.) half and half
- ▶ 1.5 g (1/4 teaspoon) cardamom
- ▶ Ice

Directions

Stir cold brew, half and half, and cardamom together in a 16 oz. glass until well combined. Fill glass with ice.

COLD BREW & TONIC

Ingredients

- ▶ 60 mL (2 oz.) cold brew concentrate
- ▶ 200 mL (7 oz.) tonic water

For garnish

- ▶ Ice cube
- ▶ Grapefruit zest

Directions

Place a large ice cube into a glass and add tonic water. Slowly pour the cold brew on top; it should float above the tonic. Twist a grapefruit zest over the drink and drop into the glass.

COLD BREW MARTINI

Make with or without alcohol.

Ingredients

- ▶ 60 mL (2 oz.) cold brew concentrate
- ▶ 20 mL ($\frac{2}{3}$ oz.) vanilla syrup
- ▶ 20 mL ($\frac{2}{3}$ oz.) coffee liqueur (with or without alcohol)
- ▶ Ice

For garnish

- ▶ 3 coffee beans
- ▶ Orange zest

Directions

Add ingredients to a cocktail shaker. Shake until the drink is cool. Strain the liquid into a chilled martini glass. Garnish with the 3 coffee beans and orange zest.

IRISH COFFEE

Ingredients

- ▶ 60 mL (2 oz.) cold brew concentrate
- ▶ 120 mL (4 oz.) boiling water
- ▶ 1 tablespoon brown sugar
- ▶ 30 mL (1 oz.) Irish whiskey
- ▶ Heavy cream

Directions

Pour coffee concentrate and boiling water into a preheated glass. Stir in the sugar and dissolve. Pour in the whiskey and stir. Lightly whip the cream so it's still pourable, and then top the coffee by pouring the cream over the back of a spoon so that it floats. Do not stir after adding the cream, as the true flavor emerges by drinking the coffee and whiskey through the cream. Garnish with a roasted coffee bean.

Find helpful tips,
how-to videos, and
more cold brew recipes
at **ToddyCafe.com**.

COMPATIBLE FILTERS:

- ▶ Toddy® SB Filters
- ▶ Toddy® Cupping Kit Filters

TODDY

cold brewed. simply better.™

Toddy, LLC
Loveland, Colorado, USA
+1 (970) 493-0788
ToddyCafe.com



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

©Toddy, LLC Version: 9-2020

**WOMEN[™]
OWNED**

*Thank
you*
for choosing
Toddy!

