



GEORGE  
HOWELL  
COFFEE

# FILTRON

## STEPS



~1.2 liters of  
concentrated  
coffee



filtron 30L system  
filter pad  
rubber stopper  
1.5L decanter  
filtron paper filters  
burr grinder  
digital scale



dose:  
454 grams



grind:  
medium-coarse



filtered water:  
1.9 liters  
cold water



brew time:  
20-24 hours

**ONE:** Insert the rubber stopper firmly into the bottom of the Filtron coffee bowl.

**TWO:** Place a clean filter pad securely in the bottom of the coffee bowl, tab side up.

**THREE:** Place a paper filter in the coffee bowl.

**FOUR:** Weigh and grind the coffee. Add coffee to the bowl, then place grounds guard on top of the coffee bed.

**FIVE:** Place the water bowl on top, and add 1.9 liters of cold filtered water into the bowl.

**SIX:** Place the Filtron system in the refrigerator for 20-24 hours.

**SEVEN:** Remove the Filtron system from the refrigerator, hold over the decanter, and pull the plug to drain. Rest the Filtron on the decanter, and allow to drain for ~1 hour.

**EIGHT:** Once the coffee has drained, remove the Filtron from the decanter.

**NINE:** Dilute the coffee concentrate to taste. Start with 2 parts filtered water to 1 part coffee. Pour over ice, and serve.

**BREWING TIP NO. 1:** Making cold brew coffee in the refrigerator produces a much cleaner cup than brewing at room temperature. Coffee left to steep at room temperature has the tendency to taste woody and flat.

**BREWING TIP NO. 2:** Depending on the batch size you want to brew, the recipe can be scaled up or down. Use a ratio of 1 part coffee to 4 parts water, by weight.

**GRIND TIP:** All grinders will produce a mix of coarse and fine particles - none are perfect, however, burr grinders produce far more uniformity. If your resulting cup is too strong and/or bitter, adjust your grind slightly coarser. If it is too weak and/or sour, adjust slightly finer.