

PICOBREW PICO

COLD BREW COFFEE

You Will Need:

- Pico & 5 liter Serving Keg (or equivalent serving vessel)
- 8x10 Natural Cotton Brew Bag
- 12 oz (3/4 lb) good quality coffee, coarsely ground (same grind as French press)
- 4.5 Liters of water

How to Cold Brew:

1. Pour ground coffee in Brew Bag, tie top securely.
2. Place Brew Bag in Step Filter.
3. Pour 4.5L water into the Step Filter, pre-wetting the coffee bag.
4. Connect Pico keg hose ends together. Pico S & Pro will need a Keg Adaptor Kit.
5. Turn on the Pico and select "Cold Brew".
6. Set Temp to 120°F (default) and Time to 1:30 (default).
7. Follow remaining instructions and start the brew.
8. When brewing is complete, disconnect the keg hoses.
9. Hold the GRAY hose end pointed into the top of the Serving Keg.
10. Start the drain function to transfer coffee to the Serving Keg
11. **Fill up the Serving Keg with the GRAY hose end. Make sure to watch the fill level to avoid overfilling.**
12. When the Serving Keg is full, stop the drain and connect the Pico hose ends back together.
13. Seal the Serving Keg, and refrigerate.
14. Remove the coffee bag from the Step Filter, compost the grounds and thoroughly rinse the reusable bag.
15. Rinse the Step Filter. Select Utilities / Rinse on the Pico and follow instructions.