STEP 1
Measure out and add ground coffee to the empty coffee press.

STEP 2
Pour cold or room-temperature water over the grounds, filling to the top of the press, about one inch below the rim.

Brewing coffee is simply the art of using water to pull out the flavors, aromas and textures that are locked away inside the bean. Hot water speeds up the process—making it possible to brew a cup in a few short minutes—while brewing without heat slows down the process.

STEP 3
Stir gently to evenly saturate all coffee grounds. One or two stirs with a spoon are plenty.

STEP 4
Place the lid on the press. Set aside and let steep for 12 hours.

Let your cold brew steep overnight while you rest, and wake up to the reward of the perfectly sweet and smooth cup of coffee.

STEP 5
After steeping, push the plunger down gently to separate the grounds from the coffee.

If brewing with an alternative container, instead of plunging down the metal filter, carefully pour through a metal sieve or paper coffee filter to separate the coffee grounds.

STEP 6
Decant the cold brew concentrate into a pitcher.

Making cold brew in a coffee press creates a beverage with a uniquely rich texture. If you prefer, try pouring the concentrate through a second paper coffee filter for a silky-smooth beverage.

STEP 7
To finish your beverage, pour one part cold brew concentrate and one part water over fresh ice.

Customize with a touch of cream, coconut milk or seltzer water for a refreshing treat. Freeze extra cold brew into ice cubes.

Learn more about our favorite brew methods—and the vast, wonderful world of coffee—at StarbucksCoffeeAcademy.com

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