

# Smooth Homemade Cold Brew

*in 5 easy steps!*

*with the Hario Mizudashi (1000ml)*

- Put 7 level coffee scoops (~95g) of coarse ground coffee (French Press setting) in the strainer and place the strainer in the glass container.
- Drip water little by little to wet all the coffee and stop when water level reaches the band of the handle. While pouring, stir lightly to mix coffee grinds and water.
- Put the lid on and store in refrigerator for 12 hours.
- Take out the pot, remove the strainer, and put the lid back on.
- Pour over ice and enjoy!

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