

FREQUENTLY ASKED QUESTIONS

How does coffee taste from the Hourglass cold brew coffee maker ?

FABULOUS! Once you try cold-brewed coffee, you may never go back to hot brewing!

Is Hourglass cold brew coffee robust and bold?

It depends on how you prepare it. With the Hourglass, coffee strength can be adjusted to your individual taste, simply by adding more or less coffee extract to hot water. If you prefer stronger coffee, you can brew it longer than 12 hours, we recommend 18-24 hours.

How much coffee is used in each Hourglass brew cycle ?

The first brew cycle uses 2 1/4 cups of course ground coffee. These grounds can be re-brewed a second time if you like. (See brew instructions and second brew).

How much coffee does the Hourglass use?

There is 6 3/4 cups of coffee by weight in every pound of coffee. This will produce 3 brew cycles with the Hourglass coffee maker. Each brew cycle uses 2 1/4 cups of coffee.

What is the Hourglass made out of?

It is made with Eastman® BPA (Biphenol-A or Phthalates) free plastic, a non-toxic food grade plastic that does not leach into beverages. The filter is made of high quality stainless steel a naturally anti microbial material.

Does Hourglass cold -brewed coffee have less acid ?

Yes. Certified lab tests were conducted by Intertek, a top tier global lab services provider. Lab test results showed 69.6% less acid and are available at www.hourglasscoffee.com.

Why is acid bad for me ?

Not only is acid hard on the stomach but also hard on the entire body. Most Doctors recommend a low-acid diet for optimal health. One of the biggest culprits of high acidity in our diet is one of America's favorite beverages...coffee. By drinking Hourglass cold brew, you can take control of acid with the very first cup. Many books have been written that discuss the health benefits of a low-acid lifestyle. Consult your bookstore or ask your doctor for more information.

Does Hourglass cold brew have less caffeine than hot brewed coffee ?

Yes, in addition to lower levels of acid, Hourglass cold brew also has reduced levels of caffeine.

How many ounces does the Hourglass coffee maker yield ?

16 ounces of coffee extract.

How many cups of coffee can be made from each 16 oz. brew -cycle of coffee extract ?

On average, the Hourglass will produce eight 8 oz. cups of coffee per brew cycle. This translates to 24 cups of coffee per pound depending on how strong you like your coffee. If you brew the grounds twice, the yield jumps another 6 cups for a total of 30 cups per pound.

Does cold brewing use more coffee than hot brewing ?

Yes. The Hourglass uses approximately 25% more coffee than hot brewing. Cold brewing with the Hourglass produces approximately 24 cups per pound and hot brew machines yield approximately 34 cups per pound. However, if you factor in that you can brew the grounds a second time with the Hourglass, the yield is very close to hot brewing, 30 cups versus 34 cups. The big cost savings with the Hourglass cold brew system is it stays fresh for weeks so coffee is never wasted. People with hot brew machines throw out as much as 30% due to stale and bitter coffee that cannot be re-used. The Hourglass cold brew system has the economical advantage and can save you up to 30% because coffee is never wasted or thrown out.

How long wil the coffee extract stay fresh in the refrigerator ?

Up to 3 weeks but for optimal flavor and freshness 2 weeks is best.

Explain how coffee grounds can be brewed twice .

With hot brewing you cannot re-brew coffee grounds but since cold brewing uses no heat, you can brew grounds twice while retaining great flavor and strength. After the first brew cycle is complete, without removing the filter and grounds, add approximately 2 cups of water to the brew chamber and brew again for 4-12 hours. Heat and drink straight with no dilution.

Can I use the Hourglass to cold brew tea?

Yes, just add 1/6 pound of loose tea (herbal tea also) into the stainless filter and fill brew chamber with cold water. Cold brew for 12 hours, flip the Hourglass over to drain and pour into the Bean Kanteen™ for storage. When you want to make a glass of tea, hot or cold, just add 2 oz. of tea concentrate to 7 oz. of water to taste.

I grind my own beans . does cold brewing require a special grind ?

Yes, we recommend a “course grind”. Finer ground coffee is not recommended because the extra time it takes in the grinder creates excess heat that causes bitter acids to be released. With a “course grind” the beans spend less time in the grinder, less heat is generated and bitter acids are not released. If you brew at home and your grinder does not have a grind setting, take about 1/3 off of the normal grind time.

Is it better to use gourmet or specialty coffee in the Hourglass ?

The Hourglass can make even the cheapest coffee taste gourmet. Feel free to use your favorite coffee or the convenient cold brew coffee blend, GroundsKeeper pods made specifically for the Hourglass. No grinding, no measuring, no mess. (visit www.hourglasscoffee.com for more details)

How should I care for the Hourglass ?

We recommend hand washing with a soft cloth or sponge. Periodically, you should scrub the stainless steel filter to keep it free from debris to maximize its filtering ability.

What if I have some dry grounds after brewing ?

You are likely filling the filter with too much coffee. Make sure you are using 2 1/4 cups of coffee for each brew cycle.

Why not just buy low -acid coffee ?

The low-acid coffee blends currently on the market that we have tasted are less than flavorful. Hourglass coffee is always flavorful, uses no chemicals and is 100% natural.

Why not just buy cold brew coffee extract online?

The short answer is cost. Our research shows that it costs 39% to 66% more than Hourglass cold brew coffee depending on volume and the company that sells it. These cost savings are based on coffee that costs \$8.95 per pound so could be less if your coffee costs less. This does not include shipping which is very costly due to water weight. The other reason is freshness. There is no way of knowing how long it has sat in a warehouse or in transit in a plastic bottle. As you already know, there is nothing as fresh as brewing coffee yourself!