

BREW INSTRUCTIONS AND CARE

EASY TO USE... JUST BREW, FLIP & ENJOY

Congratulations on your purchase of the Hourglass Cold Brew Coffee Maker. The spill-proof and shatterproof design makes it the last coffee maker you will ever need to buy.

CARE AND USE OF YOUR HOURGLASS COFFEE MAKER

- Hand wash only with mild detergent and warm water with a sponge or wash cloth.
- Do not use a brush as bristles can scratch the plastic and dull the finish.
- Wash after each use to minimize staining and keep it looking like new.
- DO NOT put it in the dishwasher as repeated use will cause scratching and premature wear on the plastic.

BENEFITS OF THE HOURGLASS

- The Hourglass is Powered by Cold Water and Time™ and requires no external power, electricity or batteries to operate.
- The Hourglass produces an ultra smooth coffee extract with 69.6% less acid than hot brewing.
- The extract stores fresh in the Bean Kanteen™ for 2 weeks in the refrigerator so you won't waste a drop.

BREW

Step 1

PLACE the free-standing coffee filter on its legs (Hourglass shaped legs) on your countertop (as shown).

ADD 2 1/4 cups of coarsely ground coffee to the filter, just above the Hourglass logo (on the outside of the filter). Measurements are by volume not weight, so be sure to use a standard measuring cup.

Step 2

POSITION the brew chamber onto the free-standing coffee filter (at an angle, as shown).

PRESS down on the Brew Chamber to securely seal off the coffee grounds. If you fail to secure filter evenly and securely to brew chamber, you could end up with coffee grounds in your coffee...and we don't want that!

Step 3

FLIP the brew chamber over along with the attached filter.

PUSH DOWN securely with fingers on the bottom of the filter (see arrows above) to again confirm that the filter is sealed securely.

Step 4

ADD 3 1/2 CUPS COLD, FILTERED WATER. Water will absorb into coffee with time.

Step 5

SECURE Carafe to the Brew Chamber with a quarter turn to the right (clockwise) and brew for 12-14 hours. If you prefer a more robust and bold coffee, just brew it longer, up to 24 hours.

FLIP

Step 6

FLIP the entire Hourglass coffee maker upside down once brew cycle is complete. Allow coffee extract to drain from Brew Chamber to Extract Chamber (opposite end).

Step 7

DISCONNECT the Brew Chamber from the Carafe and remove filter to clean (to remove filter, push Hourglass tabs from side to side.) If you wish, you can start another brew cycle with used grounds by simply adding 2 cups of water to the Brew Chamber before removing filter.

The second brew cycle that we call re-brew using pre-brewed grounds should be brewed for 4-12 hours. Re-brew is best served straight with no dilution. See Brew Tips for more information on the Re-brew process. If you would like to purchase a container for the re-brew extract, please visit our website at www.hourglasscoffee.com and look for the 2X Bean Kanteen.

Step 8

POUR EXTRACT FROM CARAFE into Bean Kanteen™ for storage in the fridge. Yield is approximately 16 ounces of cold-brewed coffee extract which will make up to eight, 8 oz. cups of coffee or 24 cups per pound.

Before discarding the coffee grounds, consider immediately reusing them for a second brew cycle by simply adding 2 cups of water to the Brew Chamber and brewing for 4-12 hours. This yields 16 oz. of coffee or two additional cups per brew cycle. Or, 6 additional 8 oz. cups of coffee per pound.

ENJOY

Step 9

ADD COFFEE EXTRACT FROM THE BEAN KANTEEN™ TO HOT WATER for a fast and convenient cup of coffee. Or, if you like iced coffee, just add extract to milk or soy with ice.

BREW TIPS

Brew Cycle

Many people find it easy to prepare the coffee the night before at around 6pm and wake up to fresh coffee extract that will last in the fridge for 2 weeks so you don't waste a drop. After brewing, you can enjoy coffee on demand that's fast and convenient.

If you like your coffee stronger, brew it longer! If you prefer your coffee bold, you can brew for up to 24 hours. We recommend 18-24 hours for optimal flavor.

Second Brew Cycle , Re-brew :

The Hourglass Cold Brew Coffee Maker does not burn the delicate coffee bean like hot brew machines do, allowing coffee grounds to be used again for a second brew cycle (Re-Brew.) We find 3 out of 4 people who try this method of re-brewing make it a habit. Whether it's minimizing coffee waste, increasing your coffee yield or saving you money, it just all makes perfect sense.

To Re-brew, simply add 2 cups of water to the Brew Chamber before removing the filter once the first brew cycle is complete. You can re-brew for as little as 4 hours and as long as 12 hours to taste. It's best when you drink it straight with no dilution. You can purchase a re-brew storage container called a 2X Bean Kanteen on our website, www.hourglasscoffee.com

Coffee the natural way

The Hourglass Cold Brew Coffee Maker produces a coffee so smooth and rich you may even like it black. Use less cream and sugar, or none at all, for a healthier cup of coffee.

Serving Size information

For an average 8 oz. cup of coffee, add 2 oz. or approximately two Bean Kanteen™ capfuls of coffee extract to 6 oz. of hot water per cup. This is an average and can be made stronger according to your personal preference.