



BLUEPRINT  
COFFEE

**INTENTION:**  
cold brew

**FLAVOR PROFILE:**  
heavy, chocolate,  
caramel, balanced acidity

**BREWING ADVICE:**

1. Grind 12oz. beans coarse.
2. Add 2qts. cold water.
3. Stir grounds & water.
4. Allow to steep 24hrs.
5. Strain out grounds.
6. Add 1-2qts. cold water.
7. Serve over ice.
8. Enjoy.

**MORE COFFEE INFO:**  
[blueprintcoffee.com/blue](http://blueprintcoffee.com/blue)

BODY ● ● ●  
SWEET ● ● ●  
BRIGHT ● ●

PRIMARY SERIES

**BLUE**

COLD BREW BLEND