

PRIMARY SERIES



BLUE COLD BREW BLEND



We believe Blue is the answer to a frequent request for “the best coffee for making cold brew.” While any coffee can be used for cold brew, Blue is intentionally sourced and roasted to compliment the cold brew process with the perfect combination of sweetness and body.

Once thought of as a seasonal summer drink, cold brew has become a year-round staple in coffee bars everywhere. Its long brewing time results in a concentrated, highly caffeinated beverage that can easily be made ahead of time and stored in the fridge for 1 to 2 weeks. Combine Blue cold brew with milk, tonic water, or other ingredients to enjoy endless iced coffee drink possibilities.

Visit blueprintcoffee.com/blue for cold brewing help or to find coffee blend details and stats.

Blue is one of our three Primary series of blends — a nod to the primary colors of red, yellow, and blue. Much like these three colors are the building blocks of art, our Primary series represents three essential coffee flavor profiles:

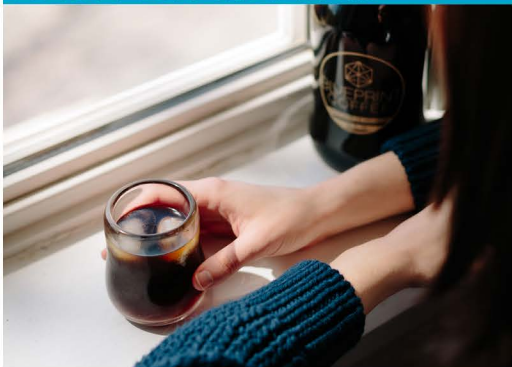
- **RED** is ideal for filter brewing or Espresso, with deep fruity tones of cherry, berry, and apple and a syrupy body.
- **YELLOW** features citrus and floral notes and a crispy, light body that is well-suited for filter brewing or French Press.
- **BLUE** is full-bodied and intended for cold brew or filter brewing, with notes of caramel and chocolate.



BLUEPRINT
COFFEE



BLUE COLD BREW BLEND



TO MAKE COLD BREW

- 1.) Grind 12 ounces of coffee coarse.
- 2.) In a pitcher, combine 2 quarts of cold water with the ground coffee and stir.
- 3.) Allow to steep for 24 hours.
- 4.) Strain out the grounds.
- 5.) Cut cold-brewed concentrate with 1-2 quarts of cold water.*
- 6.) Serve over ice and enjoy.

** try cutting concentrate with tonic water or chocolate milk for a refreshing change*

SUGGESTED PARAMETERS

COLD BREW RATIO: 1 : 6

DRIP RATIO: 1 : 16

ESPRESSO RATIO: 1 : 2

WE TASTE: chocolate syrup,
caramel, praline

BODY	●	●	●
SWEET	●	●	●
BRIGHT	●	●	