

COLD BREW BLEND



LINEAR



WE USE THIS RICH, SWEET COFFEE to make our in-house cold brew. While it's great over ice, Linear also delivers smooth sweetness when brewed hot. The straight-ahead character of Linear makes it a great standby.

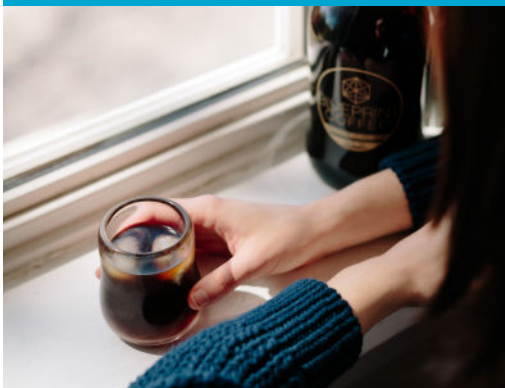
We believe Linear is the answer to a frequent request for “the best coffee for making cold brew.” While any coffee can be used for cold brew, Linear is intentionally sourced and roasted to compliment the cold brew process with the perfect combination of sweetness and body.

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 Linear cold brew with milk, tonic water, or other ingredients to enjoy endless iced coffee drink possibilities.

The coffee used in our blends changes seasonally. To learn more about the coffees and blend ratios, visit blueprintcoffee.com/blends.



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TO MAKE COLD BREW

- ① Grind 12 ounces of coffee on a coarse setting.
- 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. We like to use a big (23"x9") coffee filter.
- ⑤ Cut cold-brewed concentrate with 1-2 quarts of cold water, to taste.*
- ⑥ Serve over ice and enjoy.

* For a refreshing change, try cutting concentrate with tonic water or chocolate milk.

SUGGESTED PARAMETERS

COLD BREW RATIO: 1 : 6

DRIP RATIO: 1 : 16

WE TASTE: dark chocolate,
caramel, dried fruit

BODY ● ● ●
SWEET ● ● ●
BRIGHT ● ●