Perfect for everyone, from purists to casual drinkers, cold brewed coffee is a surprisingly popular item on many coffee shop menus. Luckily, you can avoid paying for overpriced cold brewed coffee by making it at home!

Cold brewed coffee is delicious way to make your coffee, especially if you’re not a fan of its bitter taste. It can be brewed using any containers you have on hand – Mason jars, a French press, or even a PET plastic pitcher. Steeping freshly ground coffee in cool water for several hours creates a smooth, mellow drink that’s incredible on a hot summer’s day. There’s virtually no bitter taste – Just the pure, full-bodied flavor of Javalution coffee.
Coarsely grind 1 cup of coffee beans and pour them into your container. Add the 4 cups of water. Stir gently to ensure that all of the grounds are wet. Cover the container with cheesecloth or a lid. If you’re using a French press, put the top on, but don’t press down on the plunger. Set the covered coffee and water mixture in a cool, dark place for at least 12 hours. Once the coffee is done brewing, remove the cheesecloth and place the cloth into a fine mesh strainer. Balance the strainer over a pitcher. Pour the coffee through the cheesecloth to remove all of the grounds. Discard the grounds and the cloth. Pour the desired amount of coffee into a cup. Chill the finished coffee before adding your favorite mix-ins, or drink it as-is.