Cold Brew Coffee at Home

Ratios, Grind & Timing Guide — a ZoxDeal original bonus

Everything in this guide works with any 1-liter immersion cold brew carafe, including the Leeseph Cold Brew Coffee Maker reviewed on ZoxDeal.

1. The Golden Ratio

Cold brew is forgiving, but ratios matter. Aim for one of these three depending on how you drink it:

Style	Coffee : Water	For a 1.0L carafe	Best for
Ready to drink	1 : 10	100 g coffee + 1 L water	Pour over ice, drink straight
Classic concentrate	1 : 8	125 g coffee + 1 L water	Dilute 1:1 with water or milk
Strong concentrate	1 : 6	165 g coffee + 1 L water	Dilute 1:2, or cocktails

Tip: if you drink it milky, make concentrate. If you drink it black over ice, go 1:10.

2. Grind Size

Use a COARSE grind — the texture of raw sugar or coarse sea salt. Too fine, and three things go wrong: the brew turns bitter and cloudy, the mesh filter clogs, and cleanup becomes a chore. Pre-ground "cold brew" bags from a good roaster work fine if you do not own a grinder.

3. Step-by-Step: Overnight Cold Brew

1. Weigh your coffee (100–125 g for a 1-liter carafe) and add it to the steel mesh filter.
2. Set the filter inside the carafe and pour in cool, filtered water slowly, wetting all the grounds.
3. Stir gently so no dry pockets remain, then close the airtight lid.
4. Steep at room temperature 12–16 hours, or in the fridge 16–20 hours for a cleaner cup.
5. Lift out the filter and let it drip for a minute — do not squeeze the grounds.
6. Serve over ice, or dilute concentrate to taste. Refrigerate the finished brew and drink within 7 days.

4. Tea Infuser Mode

The same carafe doubles as a tea infuser. Fill the mesh filter one-quarter full with loose tea, add hot water (90°C / 195°F for most black teas, 75–80°C for green), and steep 3–5 minutes. Remove the filter so the tea never over-steeps.

5. Cleaning the Fine-Mesh Filter

This is the one chore buyers mention, and it is easy once it is a habit. Rinse the filter the moment you lift it out — grounds come off in seconds under running water. A soft bottle brush clears any packed mesh. The filter and carafe are hand-washable; the carafe is borosilicate glass, so let it cool before any hot-to-cold shock.

6. Quick Troubleshooting

- **Weak brew?** Grind finer one notch, steep 2–4 hours longer, or raise the coffee dose 10 g.
- **Bitter or harsh?** Grind coarser, shorten the steep, or use filtered water instead of tap.
- **Cloudy or silty?** Do not squeeze the filter when draining, and keep the grind coarse.

• **Flat after a few days?** The airtight lid helps, but cold brew is best inside 7 days refrigerated.