

COLD BREW COFFEE

for the iSi Nitro 1l



INGREDIENTS

1L water

80 g coffee, coarsely ground (100% Arabica)

PREPARATION

Mix all ingredients and leave to steep for at least 12 hours in the refrigerator. Then strain through a coffee filter.

Now pour through Kisag Funnel & Sieve into a Nitro. Screw on a Nitro Charger and shake well about 8 times.

Place the spout on the glass wall at a slight angle, press the lever fully. Ready and now enjoy.

→ TIP: For infused cold brew coffee add the following (optional) ingredients: 40 g maple syrup or honey, 10 g chopped Szechuan pepper, 2 rosemary sprigs, 4 thyme stalks.