Coffee ?

Types of coffee / how best to make it / volumes by day

Daily Shift

- Serve fresh cold brew (starting at 8-10am, through lunch at least)
  - Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).
  - Dispose of grounds in composting bin. Can consider reusing bag or trashing
  - Brewing makes **concentrate** that should be diluted 1:1 before serving with water
  - Add an aggressive amount of **ice** to the **serving** dispenser. Add freshly brewed **concentrate** to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
  - Taste test. If the concentrate taste is too strong, dilute with additional water.
  - Serve coffee and accompanying milks.
  - Refill coffee as needed throughout the morning/day.
- Start brew for next day's cold brew **concentrate** (before or around 12pm)
  - Add filter to brewing dispenser, and tuck filter edges around edge of dispenser
  - Add **one 2 lb bag** of coffee grounds into filter bag
  - Add **9.1 L of water** (using fill line)
  - Lightly agitate grounds to ensure water permeates coffee
  - Add lid
  - Mark date and time on side of container, brew for ~18 hours



Brewing dispenser



Brewing filter



Filter on dispenser

- Coffee
  - **Ten (10)** boxes of shelf-stable UHT oat milk. - 6/32 oz packs (1.5 gallons each pack) (TODO: place costco order)

    - 1 box a day, seems reasonable
    - On the shopping list
  - Order 12 2 lb bags of coffee (preground) (TODO: confirm sourcing)
    - 10 for cold brew
    - 2 for hot coffee
  - Filter bags (disposable, but technically reusable) and dispensers are from last year (TODO: Confirm how many we have left, there should be plenty)

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