

Review by  
Kyle Jon Ann

## Teaching Paper Peer Review

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How to make cold brew coffee by Lauren Jones

### Introduction:

Does the author provide an interesting opening to the topic?

Yes, the opening not only gives the reader information about why cold brew might be desirable but also incorporates descriptions of taste to really pull the reader in.

Could they improve it? Explain how.

No, your introduction is excellent keep it the way it is.

What is the author teaching?

How to make cold brew coffee

Underline where you think the thesis is in the paper.

Done.

### Organization:

How is the information organized?

The information is organized into discrete paragraphs for each phase of making cold brew.

Is it logical? Does it flow well?

The paper is written logically and flows well.

Does it stay on task or is there unneeded information? Explain.

The paper stays on task and does not provide any un-needed information.

### Support:

Explain specific ways they used facts or information to teach you about their topic.

This paper is written in a sequential and measurement driven way. This paper reads exactly like an instruction manual to teach the topic. Interwoven into the instructions the author talks about how minor changes might change the flavor.

Are there ways to improve this detail and description? Explain.

The only improvement I would recommend is in the second paragraph where you explain the materials required to stick to one type of measurement (either metric or imperial).

### Conclusion:

Is there a clear conclusion? Explain.

The final paragraph wraps up the paper but is not a clear conclusion. The conclusion should wrap up what the reader should have learned.

### General:

Who would you think is the audience for this paper?

This paper is written for anyone who has had coffee before and is interested in making cold brew.

Do you understand all of the terms or ideas in the paper? If no, identify which are unclear.

Yes, all the terms were clear to me.

What is the best thing about their paper?

The level of detail of each phase really made me confident that I could complete this task.

What are two things they could do to improve their paper? Be specific.

1. Some sections of your paper use 'You' while others reference a generic coffee drinker. Choose how you want to reference the reader and keep that style the same throughout
2. Work on your conclusion. The rest of the paper is great.

Would you attempt the thing being taught after reading this paper? Why or why not?

Yes, because I love coffee and this paper made it easy to understand how cold brew is made.

Lauren  
Jones

Reviewed by  
Kylie Anne

## How to Make Cold Brew Coffee

While coffee might seem like basic ground beans and water to the undiscerning tongue, there are many ways to prepare it that can change its caffeine content, acidity levels, and richness of flavor. If you prefer to sip your coffee without scalding your mouth, have trouble drinking coffee black due to acidity, want to save money at overpriced coffee shops, or want an instant pick me up of caffeine then cold brew coffee is a wonderful option. *thesis*

While cold brew from a store can be very pricey for only a few cups, you can save <sup>loads</sup> a lot of money making batches yourself with common ingredients <sup>you are</sup> one is likely to have if <sup>you</sup> they already make drip coffee or French press. You will need a refrigerator with room for a 2-quart container, ~2 cups of coffee/8 ounces of whole coffee beans, a coffee bean grinder with the ability to choose grind levels, 2 glass containers both about the size of a 2 quarts that can be sealed, 8 cups (2 qt) of cold or room temperature water that has been filtered, and lastly a <sup>filter</sup> cheesecloth, *A filter could be cheesecloth,* unbleached coffee filter, and/or a very fine metal strainer. If you have a French press this can be used to substitute the filters, a plastic funnel, glass containers and the recipe will just have to be modified to hold the variable amount of liquid the French press can contain. If wanting to make a smaller or larger batch of cold brew, it is recommended to use a 4:1 ratio of water to bean measurements.

Use all metric or All US measurements.  
Switching all the time is confusing

It is best to work with whole beans when creating cold brew, that way you can control the grind/coarseness of the beans. A finer grind can be problematic in that it is hard to filter out and can clog the filter, especially in the quantity of grinds and liquid that are going to need to be filtered to create more than a couple cups of cold brew coffee. Also, grinding too fine can heat up the beans and cause the heated oils to become bitter while steeping in the water for long periods of time.

After grinding the beans, set up your 2qt container where is it easily portable to the refrigerator. Add the 8 cups of cool, filtered water to the container. After the water has settled, add ~2 cups of course <sup>grinds?</sup> grinds to the water. Make sure to gently stir the grinds into the water and fully immerse all the beans. Then, place the water/coffee bean mixture into the refrigerator and hopefully a coffee craving <sup>not</sup> doesn't hit for the next 12-16 hours. A good time to start steeping the beans is while prepping dinner at night or the day before use. Saturation/steeping the beans for a long time is necessary for this process since it <sup>not</sup> doesn't use heat. Heat helps the coffee solubles

dissolve more quickly, creating a flavorful drink. Yet, even though this process is fast and efficient for brewing coffee, the heat process can also create a very bitter black coffee with a higher acidity. If you prefer a little cream or milk in your coffee, this negative might be quickly countered.

When the time has passed, it is time to finally strain the course grinds from the water mixture. This can be approached in multiple ways. Place the other 2qt container somewhere flat. Place the funnel securely in it, the funnel might have to be adjusted if it is too large or small for the container. You want something that is going to stay securely in place and keep its balance relatively well once the straining begins. Once you have a well-fitted funnel, then place the coffee filter in the funnel or cheesecloth into it. You might need to place some drops of water around the outside to secure the filter and prevent it from moving around while you're trying to pour the coffee water through it. With the filter of choice fitted, then begin pouring the liquid mixture into it. Take your time as to not knock the filter or funnel out of place, or you will need to start the process all over again. Once  $\frac{2}{3}$  of the funnel <sup>is</sup> filled with the mixture, allow some time for it to filter and begin again. Pay attention to if <sup>the</sup> a filter starts looking like it has too many grounds <sup>of</sup> is becoming very slow to drain. Put a new filter in place and allow any remaining fluid to filter into it. Do not squeeze the filter as this can burst it and add bitterness to your liquid. Then continue filtering the coffee mixture. Repeat until all the liquid has been drained from the other container. Now, you should have a well filtered cold brew coffee in your second container. You may want to hold the container up to a well lit window to check and make sure there aren't <sup>not</sup> large grounds floating around your cold brew. Filter again if there is anything remaining. This should be relatively quick. Once it is filtered to your liking, you can simply secure the cap onto the container and store for 7-14 days. Some settling might occur, having a cap secured container is extremely helpful in this instance as you can just give it a few quick shakes and your cold brew should be mixed up again and not sludge.

If you happen to have a french press, many of the previously mentioned steps can be followed. While most french presses are not at 2 quart capacity, if you follow a 4:1 ratio in terms of water to coffee grinds, then your cold brew will be at the recommended strength. You begin by opening the French press, remove the plunger for now, and add your cold, filtered water to the press. Then, add the course grinds to the water and make sure to stir and fully immerse them in the water. Close the top or cover the French press with wrap to make sure no other aromas from



the refrigerator are absorbed in your cold brew. Then, continue with refrigeration for 12 to 16 hours. Once time has passed, then plunge the mixture like a typical French press. Store in a glass container that can be sealed. Remember to shake up the cold brew before each use to account for settling. Use within 7 to 14 days.

To serve cold brew concentrate coffee, it is often recommended to fill a cup with a desired amount. Then fill around half of the cup with the cold brew coffee concentrate and the remaining half with water. Mix with a straw or spoon. Then, add creamer, milk, sugar, or flavorings to your liking. This is more trial and error and finding what you prefer, since cold brew coffee has a different taste than hot, percolated coffee. <sup>Since</sup> Because making this cold brew coffee is time consuming, large batches is the best route to go if it's needed for every day use. It will still save a lot of money in the long run over spending 4 dollars a cup at a local coffee shop.