

Kane Lab Lyophilized Coffee

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Abstract

This collection is part of the VERVE holiday drive to collect exotic off-the-shelf laboratory recipes. More details [here](#).

From Larry Kane: Back when I was a tech before grad school, made my own instant coffee by lyophilizing coffee (and drank it)



(Image: [Instant ! \(Explored\)](#), Craig Sunter, CC BY-ND)

Citation: Larry Kane Kane Lab Lyophilized Coffee. **protocols.io**

[dx.doi.org/10.17504/protocols.io.ebabaie](https://doi.org/10.17504/protocols.io.ebabaie)

Published: 17 Dec 2015

Protocol

Step 1.

Place 1 cup of coffee (cream&sugar ok) in a (clean) lyophilization flask

Step 2.

Flash freeze by bathing flask, with hand rotation, in a bath of liquid nitrogen, until all liquid frozen

Step 3.

Attach to vacuum lyophilization system overnight

⌚ **DURATION**

18:00:00

Step 4.

Scrape lyophilized crystals into a clean coffee cup

Step 5.

Add hot water, and enjoy!