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# CH. II: ICED COFFEE STANDARDS

## AUTO-DRIP BREWER

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### Freshness, Storage, & Ordering Standard For Drip Coffee

#### Freshness Standard

Whole Bean drip coffee should be used within 9 days of the roast. The roast date is indicated on the bag.

Iced coffee brewed on an auto-drip machine must be used or discarded within 1 hr.

#### Storage Standard

Store your coffee at room temperature in the bag that it came in. Once you open a bag, roll it down tightly and pinch it shut with the tin tie.

**DO NOT STORE YOUR BAGS OF COFFEE ON TOP OF THE BREWER, OR IN THE FRIDGE OR FREEZER.**

Employ a FIFO (first in first out) rule for your coffee. If you have coffee over 3 weeks old, it needs to be donated to charity - it can no longer pass the Metropolis Coffee freshness test.

Notes:

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- 1 To brew auto-drip coffee, the first thing that you need to do is to weigh your coffee. If you don't have a scale, you can purchase one from us at around \$30.

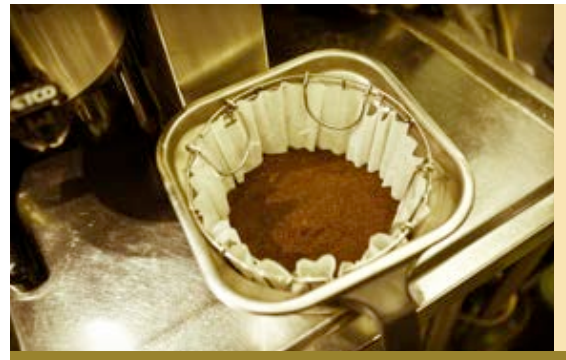
**Use this Coffee Dosing Cheat Sheet to determine how much coffee to use:**

3.3g/fluid ounce	220g/2 liters
110g/liter	330g/3 liters

**WE DON'T RECOMMEND BREWING MORE THAN 3L AT A TIME, AS THE BREW BASKET WILL OVERFLOW**

- 2 Once you weigh out your batch, grind it on the 'auto-drip' setting on your grinder. Grind only as many batches as you will need in the next 4 hours. Ground coffee stales much faster than whole bean coffee.

- 3 Put the ground coffee into a filter, then put the filter into your filter basket. Shake the basket slightly to level the grounds, then insert the brew basket into the brewer.



- 4 Prepare your dispenser by cleaning and preheating it with hot water. Make sure it is emptied completely before brewing.

- 5 You have just brewed a double-strength, hot concentrate. To dispense, pour over cups filled over the top with ice. Some (not all) of the ice will melt, resulting in an icy cup at the proper concentration. Double-strength concentrate, dispensed over ice produces an iced coffee that most closely mirrors the flavor profile of hot coffee. It will have acidity, sweetness, and balance. The one attribute missing is body - it will have a watery body due to the ice melt. Sacrifices sacrifices.

- 6 Freshly brewed iced-coffee concentrate must be consumed or discarded within 1h15m of the brew, ideally within 45m. Any longer and it will taste old, even if it is still hot. Label your dispenser with the brew time to make sure that you are within the 1hr window of service.

Notes: