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TODDY ICED COFFEE BREWER

Toddys come in 2 sizes – small and large (commercial). You can use a toddy to brew iced coffee as well as concentrate for frappes. Concentrate is good for 5 days refrigerated. If using toddy for iced coffee, mix concentrate 1:1 with water. If using as a frappe base, do not dilute. Once diluted, toddy coffee is only tasty for 2 days.

Small Toddy Brewer

- 1** Put the stopper into the hole at the bottom of the brewer (from the outside).
- 2** Prewet the filter, then put it into the brew chamber.
- 3** Grind one pound of coffee coarsely (french press setting).



Notes:



4 Pour 9 cups of cold, filtered water over the grounds, then stir the water/grounds until the coffee is thoroughly soaked.

5 Allow the mixture to steep for 14 hours before ending the brew cycle.

6 You have now made a cold coffee concentrate. The flavor will be very sweet with strong notes of chocolate - some earthiness. Toddy coffee is nearly free of acidity. Toddy in concentrate form has a refrigerated shelf-life of 5 days. Once diluted, the shelf life reduces to 2 days.

To serve as iced coffee, mix this concentrate 1:1 with cold filtered water, then dispense over ice. To serve as the base for a frappe, do not dilute, and follow the method of production for a frappe or flavored frappe.

Commercial Brewer

1 Place paper filter inside mesh filter inside todody brewer.

2 Put 5 pounds coarsely ground coffee into paper filter.

3 Add 6 quarts cool water into filter, saturate all coffee grounds.

4 Tie filter bag closed about 3 inches from top, leaving plenty of room for coffee to expand.



Notes:



- 5 Add 6 quarts cold water to brewer.

- 6 Massage grounds through filter to ensure thorough saturation.

- 7 Cover and let sit for 14 hours.

- 8 Drain and refrigerate concentrate.

- 9 You have now made a cold coffee concentrate. The flavor will be very sweet with strong notes of chocolate - some earthiness. Toddy coffee is nearly free of acidity. Toddy in concentrate form has a refrigerated shelf-life of 5 days. Once diluted, the shelf life reduces to 2 days.

To serve as iced coffee, mix this concentrate 1:1 with cold filtered water, then dispense over ice. To serve as the base for a frappe, do not dilute, and follow the method of production for a frappe or flavored frappe.

Notes:
