



COLD BREW ON TAP 2.0

Use + Care Guide

WILLOW & EVERETT

CONGRATULATIONS!

You're the proud new owner of a **Willow & Everett Cold Brew on Tap** – the easiest to use homemade cold brew system out there. Welcome to the world of delicious homemade cold brew and the Willow & Everett family where we're passionate about outstanding coffee and tea and making people happy!

We believe in great quality and unique products that don't break the bank and in cultivating special moments. We believe in celebrating and making the most out of the little things... like five minutes of silence with your morning cup of coffee.

Now that you'll likely be wanting to use your **Cold Brew on Tap** on a regular basis, we want you to be well-equipped to care for and enjoy it for years to come. Follow our instructions in this Use and Care Guide to help you get the most out of your home brewing experience and keep your Cold Brew on Tap in tip-top condition!

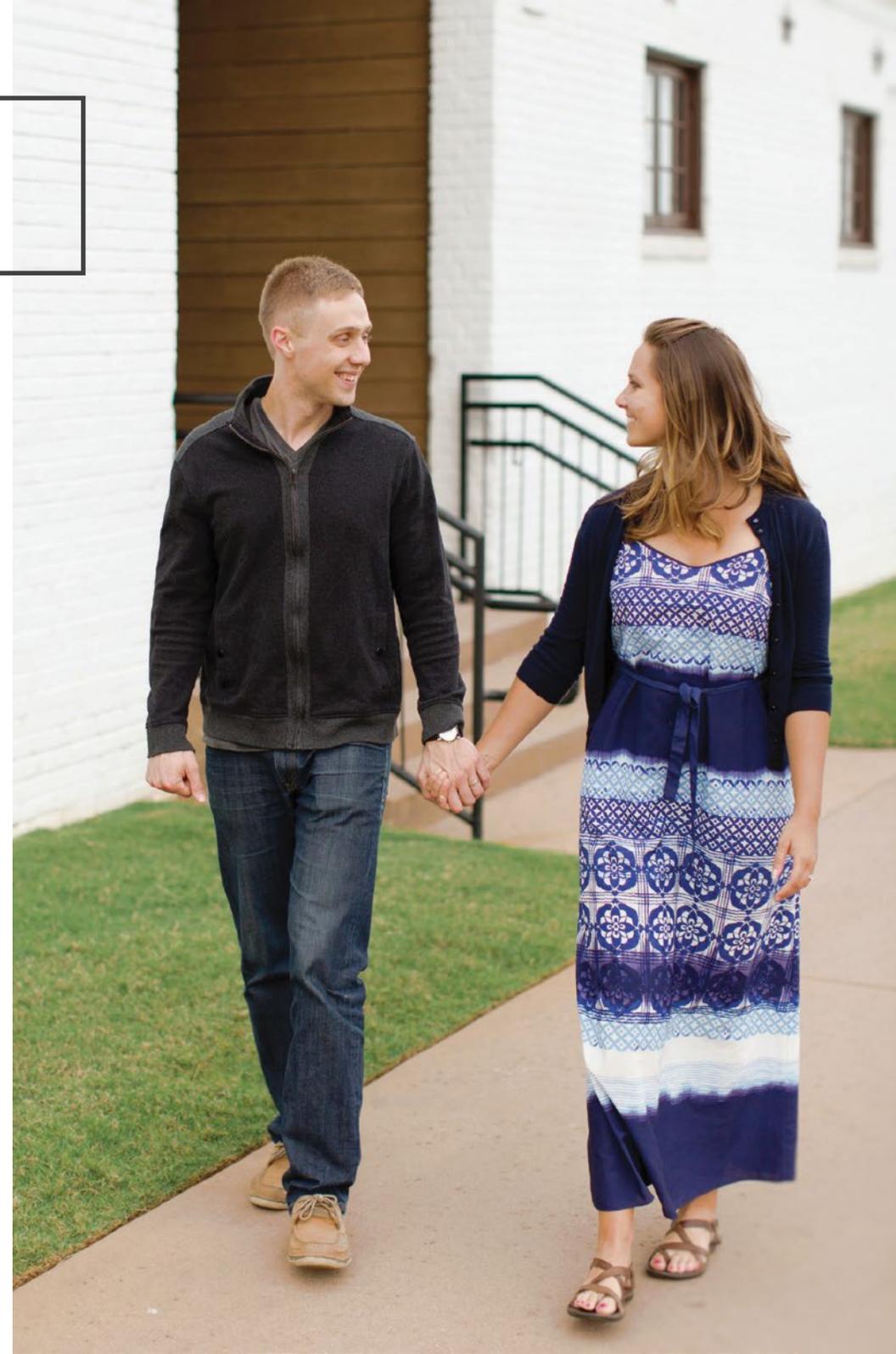
Comments, questions or concerns? Please don't hesitate to reach out to us so we can help you out with whatever might be on your mind. We'd love to hear from you!

Happy Brewing,

Camille + Ben

Co-Founders, Owners

Willow & Everett



HOW TO USE YOUR COLD BREW ON TAP

Our Best Tips for Making Cold Brew



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1 ADJUST THE SPIGOT
Make sure the spigot is completely tightened before using so nothing leaks out. The spigot may have loosened during shipment. Turn the spigot clockwise until it's firmly on the dispenser and can't spin anymore.



2 ADD COFFEE
Spoon your grounds into the filter first, then place the filter in the pitcher before filling with water.



3 RECOMMENDED RATIO
As a general rule we recommend a 3:1 ratio of water to coffee. This means for every 3 cups of water you pour into your cold brew maker use 1 cup of coarsely ground coffee.



4 THE RIGHT ROAST
Making cold brew involves different chemistry and an extraction process that differs from hot brewing coffee. Because of this it's important to choose the right roast of beans for making cold brew. We suggest a medium to dark roast that is heavier on earthy and chocolatey tones rather than light and fruity tones.



5 THE RIGHT GRIND
Use coarsely ground coffee.



6 CUSTOM-ROASTED COFFEE
If you are interested in trying our special custom-roasted coffee made specifically for brewing cold brew sign up [here](#).

We recommend stepping your cold brew from 12-20 hours depending how strong you like your cold brew.

HOW TO MAKE COLD BREW

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1

Spoon coarsely ground coffee into the custom-fitted mesh filter. Use 3:1 ratio of water to coffee grounds.



2

Fill the dispenser with the appropriate amount/ratio of water, letting the water run over the grounds.

3

Steep for 12-20 hours in your fridge. Remove filter and dump out grounds. Screw the lid back onto the dispenser and place on your fridge shelf for storage and serving. Coffee will stay fresh up to 2 weeks!

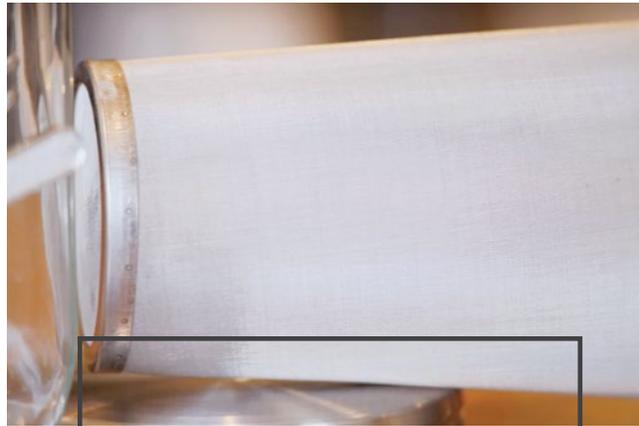


HOW TO CARE FOR YOUR COLD BREW ON TAP

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1 To clean the dispenser, hand wash with mild soap and water. After cleaning, make sure there is no left over water inside. Air dry upside down or with a towel.



2 To clean the mesh filter, it is recommended that you dump out the grounds in the trash or compost and then put the filter under high pressure water to eliminate coffee grounds that might have gotten stuck on the filter. Using higher pressure water from your faucet or spray nozzle is ideal and avoid the dishwasher if possible so the filter retains its shape. Air dry after cleaning.

3 For the stainless steel parts (i.e. the spigot and lid), it is recommended to wipe off water completely after cleaning to prevent the metal components from reacting to too much exposure to liquid.



TRY OUR COLD BREW COFFEE GROUNDS

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**DID YOU KNOW THE
COFFEE BEANS YOU USE
TO MAKE COLD BREW
ACTUALLY MATTER?**

We've partnered with an artisan roaster to create a special line of organic coffee specifically roasted for the cold brewing method.

The result? Smoother, more delicious homemade cold brew that's way cheaper than your favorite coffee shop at **less than \$1 a cup!**

Sign up [here](#) to learn more!

W & E