

# COFFEE & BEER

## A MATCH MADE IN YOUR KITCHEN

→ A practical guide to infusing your favorite beverage into your other favorite beverage. ←  
**COFFEE STOUT, PORTER OR OTHER CLEVER CONCOCTION**

1



*Brewer's Notes:*  
We recommend the Cold Brew Method, which is coffee added prior to packaging (bottling/kegging) after fermentation is complete. You'll want to play around with the ratio of coffee to beer, as every coffee has it's own unique flavor profile and strength.

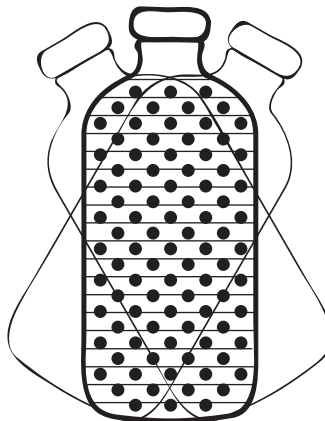
mason jar or other vessel with a lid

24oz cold tap water

2oz coarse ground coffee

2

### SHAKE / STIR

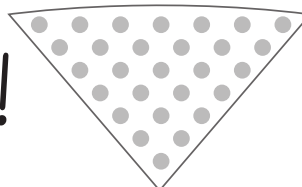


4

### FILTER GROUND

### GOODS

bye!



3

### CHILL

### FOR

### 24-48 HRS

BEHOLD THE MUCH-ANTICIPATED



5

### COMBINE

Add your cold brewed coffee to the bottling bucket or keg, and rack beer on top of coffee to mix (stir gently if necessary)



*Brewer's Notes:*

Nathan's Coffee Roasting

WWW.NATHANSCOFFEEROASTING.COM



**Kegs & Code Co.**

Everyone can make great beer.™

WWW.KEGSCODE.COM

**CHEERS TO YOU!**