



MAKE YOUR OWN “NITRO COFFEE”

The new tap systems being sold into coffee shops start at \$4,500 or more, hardly a small investment if you want to try nitro coffee at home. Fortunately, there’s a simpler and much less expensive way to do-it-yourself.

10-step DIY N2O Coffee

1. Select your favorite coffee as whole beans.*
2. Grind the beans - but not too much. The beans should be coarsely ground.
3. Pour coarse ground coffee in a large container (gallon, plus).
4. Add water (about 10X the amount of ground coffee).
5. Stir and Mix.
6. Cover the brew and let it rest for 12-18 hours.
7. Next - filter your cold brew using a large coffee filter.
8. Pour some of the filtered coffee into a whipped cream dispenser**
9. Close the lid - attach an N2O cartridge
10. Shake it - dispense the coffee, slowly and ENJOY!

*What are the best beans to use for cold brewed coffee? If you scour the internet for which roast works best in cold brew, you’ll find a divide between coffee enthusiasts.

Some swear that a 12-ounce \$18 bag of light roasted, natural Ethiopia Yirgacheffe makes the best cold brew possible. The next guy will argue that the \$8, 1-pound bag of dark roast from the supermarket makes an even better cold brew.

In the end, it comes down to preference. There is no right or wrong. However, it seems the majority tends to be in favor of darker roasts for cold brew. And there’s a reason for that.

Cold brew has a tendency to taste of darker, richer flavors, such as nutty, chocolaty, syrupy or earthy. And even if you are able to extract the brighter notes, the robust flavors tend to overpower the brighter ones.

Cold brew is more forgiving when it comes to beans that have been sitting around for a few weeks, since not all of the solubles will be extracted from the coffee. So extreme freshness isn’t as important as it is for other brew methods. Keeping that in mind, don’t splurge on the expensive stuff... yet. Buy cheaper, older coffees until you find what works best, then experiment with more expensive coffees if you so desire.

Source: c | net - <https://www.cnet.com/how-to/what-type-of-coffee-should-you-use-for-cold-brew/>

**Where to Buy Whip Cream Dispensers:
Professional Whip Cream Dispensers
N2O - Nitrous Oxide Chargers