Cold Brew Coffee in a Cafetiere

From the teas.co.uk wiki

Cold brew coffee is smoother and far less acidic than hot brewed coffee, and it needs no special kit: a cafetiere does the job well. Coarse ground coffee steeps slowly in cold water in the fridge overnight, then you press the plunger and have a concentrate ready for days. Cold water draws out the coffee gently, leaving behind the bitter, sharp compounds that hot water pulls.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cold Brew Coffee in a Cafetiere recipe. Canonical: https://teas.co.uk/recipes/cold-brew/cold-brew-coffee-in-a-cafetiere/*

Keep it bottled in the fridge for up to four days.

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