

brim[®]

since 1961

Smart Valve Cold Brew
Coffee Maker

{ Instruction Manual

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IMPORTANT SAFEGUARDS

1. READ ALL INSTRUCTIONS.

2. Do not use a cracked glass decanter.
3. Only use the glass decanter included with this kit.

CAUTION! When full, the glass decanter can be heavy! Use a firm grip to hold.

4. DO NOT place glass decanter or brewing container on or near a hot gas or electric burner or in a heated oven.
5. DO NOT place glass decanter or brewing container into a microwave oven.
6. The decanter is designed for cold brew use with this system only. It must never be heated or used on a range top.
7. Do not set glass decanter on a wet surface.
8. Do not clean glass decanter with harsh cleaners, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

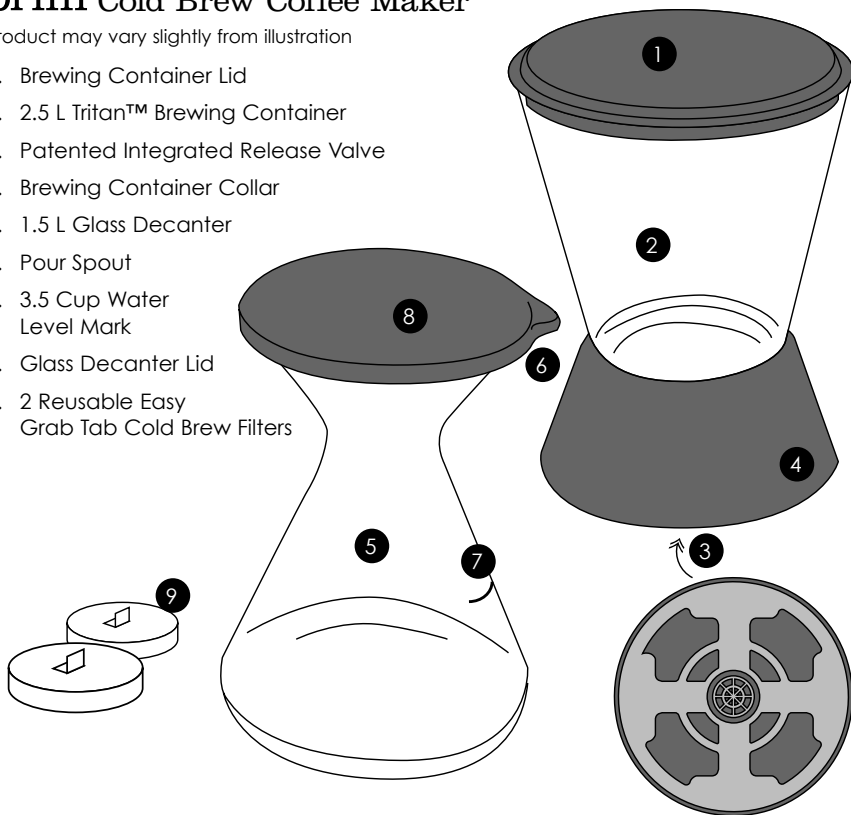
GLASS DECANTER SAFETY PRECAUTIONS

1. Do not use a cracked, scratched or chipped decanter.
2. This decanter is designed to be used only with this Cold Brew System.
3. To avoid breakage, handle decanter with care. Avoid impact.
Glass will break as a result of impact.
4. Do not set empty decanter on a hot heating surface.
5. Do not clean with steel wool pads, abrasive cleanser, or any other materials that may scratch.
6. Do not bump the decanter.

Getting to Know Your brim Cold Brew Coffee Maker

Product may vary slightly from illustration

1. Brewing Container Lid
2. 2.5 L Tritan™ Brewing Container
3. Patented Integrated Release Valve
4. Brewing Container Collar
5. 1.5 L Glass Decanter
6. Pour Spout
7. 3.5 Cup Water Level Mark
8. Glass Decanter Lid
9. 2 Reusable Easy Grab Tab Cold Brew Filters



Easy-Grab Tab Cold Brew Filters

Easy-Grab Tab Cold Brew filters are designed to fit the cold brewing container and produce perfect cold brew coffee or tea concentrates. This cold brew filter is designed with a special tab for easy filter insertion and removal.

NOTE: Filters may become stained after use. This is normal and will not affect flavor or effectiveness.

Filters should be replaced approximately every 3 months with normal usage.

These filters are a standard size. Generic filters can easily be purchased at specialty coffee stores or online.

Before Using for the First Time

1. Remove all packing material from the inside and outside of the Cold Brew Coffee Maker parts.
2. Before preparing coffee, thoroughly clean the glass decanter and brewing container in hot, sudsy water. Rinse and dry.
3. Store all parts in a safe place until use.

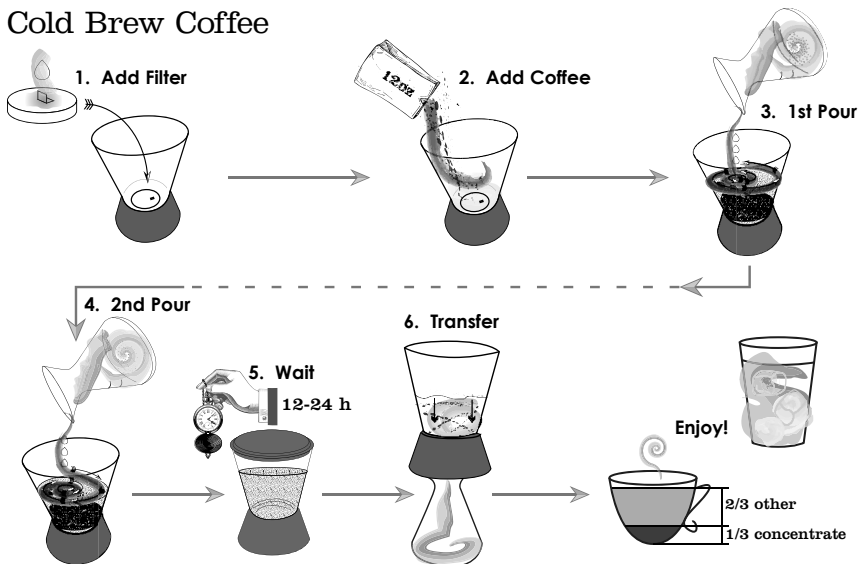
Practice the art of Cold Brew



Visit www.brim.coffee for easy to follow step-by-step video tutorials.

Coffee aficionados, it is time to talk about Cold Brewed coffee! If you didn't know or haven't heard, it is pretty wonderful. If you are not a fan of the acidic and bitter taste of drip coffee, then Cold Brew is for you. It has a deeper, less acidic and more subtle taste, so you can skip the sugar. It is also more concentrated than conventionally-brewed coffee so a little bit goes a long way. To make an authentic cold brew coffee, you need the perfect kit. The BRIM Smart Valve Cold Brew Maker yields smooth, rich and naturally sweet results.

Cold Brew Coffee



- 1. Add Filter:** Place the brewing container onto a flat, clean surface. Moisten an Easy-Grab Tab filter with water and insert into the bottom of the brewing container. Make sure the tab is facing up for easy removal.
- 2. Add Coffee:** Add 12 oz. of fresh coarsely ground coffee beans to the brewing container. You can easily find pre-measured 12oz bags of coffee at your local coffee shop or grocery store.

We recommend medium roast, single origin coffee beans. Shake the brewing container lightly to level the coffee.

- 3. 1st Pour:** Fill the glass decanter with filtered, room temperature water to the water level mark (3-1/2 cups). Working from the center out to the edge, slowly pour water in a spiral motion over the ground beans. Saturate ALL coffee grounds.

4. **2nd Pour:** Refill the decanter to the water level mark (3-1/2 cups) with filtered room temperature water. Slowly pour water over the grounds in a spiral motion from the outside of the filter to the center. Use the back end of a spoon to press any floating grounds down into the water, making sure all coffee is submerged.
5. **Wait:** Add the lid to the brewing container and allow the coffee to cold brew at room temperature for 12 to 24 hours.
6. **Transfer:** Place the Glass Decanter on a flat, clean surface. Rest the brewing container collar over the lip of the glass decanter. Remove the brewing container lid. Filtered cold brew coffee concentrate will begin to drip. The dripping process can take up to 30 minutes to finish and it will yield approximately 5 cups of coffee concentrate.

NOTE: Remove the brewing container lid to allow the coffee to transfer from the brewing container to the glass decanter. If the brewing container lid is not removed, a vacuum can be created and it will prevent the coffee from dripping into the glass decanter.

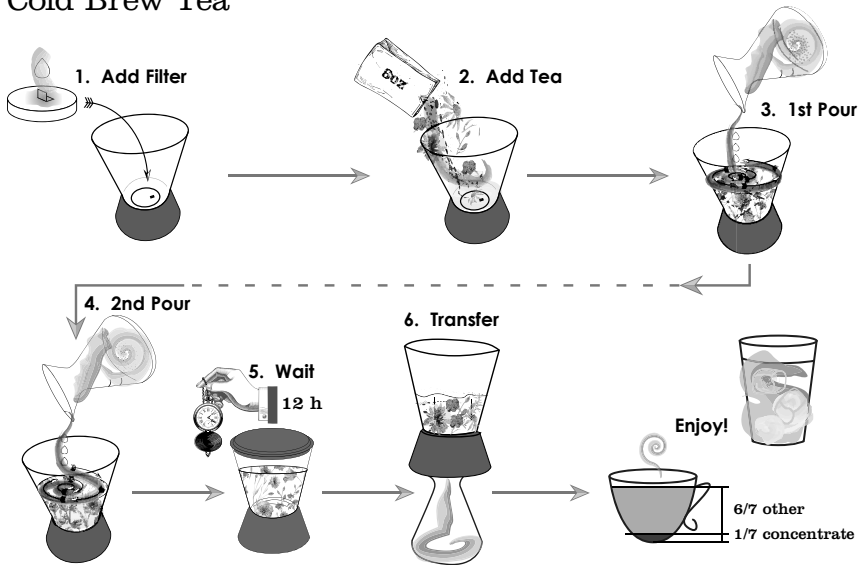
NOTE: To STOP the flow of coffee concentrate, simply lift to remove the brewing container collar from the glass decanter. When the brewing container is replaced, dripping will resume.

7. Grasp the brewing container collar and lift to remove from the glass decanter. Dispose of used grounds and rinse well.
8. Pull out the reusable Easy-Grab Tab filter. Rinse and dry. See Care & Cleaning Instructions for detailed cleaning procedures.
9. Cover the glass decanter with its lid and refrigerate. Coffee concentrate can be covered and stored for up to 2 weeks in the refrigerator.
10. **Enjoy!** To serve, dilute coffee concentrate to your preference. A 1:3 ratio is recommended for a 5 oz. serving.
 - 1.25 oz. (1/3) coffee concentrate
plus
 - 3.75 oz. (2/3) water, milk, or other liquid

Concentrate can be used hot or cold for artisanal beverages. For hot coffee simply add boiling water to the concentrate. Serve over ice for cold beverages.

NOTE: For stronger coffee, use a 1:2 or even a 1:1 ratio, concentrate to water, milk, or other liquid to suit your taste.

Cold Brew Tea



- 1. Add Filter:** Place the brewing container onto a flat, clean surface. Moisten an Easy-Grab Tab filter with water and insert into the bottom of the brewing container. Make sure the tab is facing up for easy removal.
- 2. Add Tea:** Add 6oz. of loose leaf tea to the brewing container. Shake the brewing container lightly to level the tea.
- 3. 1st Pour:** Fill the glass decanter with filtered, room temperature water to the water level mark (3-1/2 cups). Working from the center out to the edge, slowly and deliberately pour water in a spiral motion over the tea leaves. Saturate ALL of the tea leaves.

4. **2nd Pour:** Refill the decanter to the water level mark (3-1/2 cups) with filtered, room temperature water. Slowly pour water over the tea leaves in a spiral motion from the outside of the filter to the center. Use the back end of a spoon to press any floating tea leaves down into the water, making sure all tea is submerged.
5. **Wait:** Add the lid to the brewing container and allow the tea to brew at room temperature for 12 hours.
6. **Transfer:** Place the Glass Decanter on a flat, clean surface. Rest the brewing container collar over the lip of the glass decanter. Remove the brewing container lid. Filtered cold brew tea concentrate will begin to drip. The dripping process can take up to 30 minutes to finish and it will yield approximately 5 cups of tea concentrate.

NOTE: Remove the brewing container lid to allow the tea to transfer from the brewing container to the glass decanter. If the brewing container lid is not removed, a vacuum can be created and it will prevent the tea from dripping into the glass decanter.

NOTE: To STOP the flow of tea concentrate, simply lift to remove the brewing container collar from the glass decanter. When the brewing container is replaced, dripping will resume.

7. Grasp the brewing container collar and lift to remove from the glass decanter. Dispose of used tea leaves and rinse well.
8. Pull out the reusable Easy-Grab Tab filter. Rinse and dry. See Care & Cleaning Instructions for detailed cleaning procedures.
9. Cover the glass decanter with its lid and refrigerate. Tea concentrate can be covered and stored for up to 2 weeks in the refrigerator.
10. **Enjoy!** To serve, dilute tea concentrate to your preference. A 1:7 ratio is recommended for a 5 oz. serving but you can adjust the ratio for a stronger or more subtle tea:

- .75 oz. (1/7) tea concentrate
plus
- 4.25 oz. (6/7) water, milk, or other liquid

Concentrate can be used hot or cold for artisanal beverages. For hot tea simply add boiling water to the concentrate. Serve over ice for cold beverages.

Hints for Great Tasting Cold Brew Coffee & Tea

- Always use fresh, filtered room temperature water in your Cold Brew Coffee Maker.
- To avoid clogging the cold brew filter, make sure beans are COARSELY ground & NEVER shake the brewing container or agitate the grounds during the brewing process.
- If the flow of concentrate is weak and the filter is clogged before full extraction is completed, using the rounded, blunt end of a butter knife, gently scrape the top of the filter clean. Be careful not to agitate the coffee grounds.
- Use simple sugar syrups to sweeten your cold brew coffee and tea. Use a 1:1 ratio, sugar to water; bring to a boil. Stir constantly until all sugar is dissolved. Allow to cool.
- For best flavor and performance, cold brew filters should be cleaned and dried after each use.
- **IMPORTANT!** NEVER USE SOAP to clean any Easy-Grab Tab filter.
- Store coffee beans or ground coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator or freezer to maintain freshness.
- For optimum coffee flavor, buy whole beans and coarsely grind, just before brewing.
- Do not re-use coffee grounds, or tea leaves since this will greatly impair the flavor.
- Coffee or tea concentrate will keep at least 2 weeks in the covered glass decanter when refrigerated.
- 5 cups (1250ml) of coffee concentrate can produce up to 32 (5-oz) cups of coffee when diluted with other liquids.
- 5 cups (1250ml) of tea concentrate can produce up to 53 (5-oz) cups of tea when diluted with other liquids.
- Use coffee or tea concentrate to make ice cubes for future iced coffee or tea drinks.
- Coffee or tea concentrate is great to use in recipes calling for strong brewed coffee or tea.

📌 For more great hints and tips visit www.brim.coffee

Care & Cleaning Instructions

1. During the brewing process make sure the brewing container is positioned in a safe area where it won't be knocked over or bumped. Make sure the lid is properly attached before moving a filled brewing container.
2. After brewing, discard used coffee grounds or tea leaves.
3. Use the Easy-Grab Tab to remove the reusable Cold Brew filter. Rinse filter under running water, then squeeze to remove moisture. Place clean and dry cold brew filter into an airtight container and store in the refrigerator or freezer between uses.

IMPORTANT! NEVER use soap to clean the Cold Brew filter. If soap has been applied, dispose filter immediately.

NOTE: It is recommended that Grab Tab filters be replaced after 10 to 12 uses, or after 3 to 4 months when brewing weekly.

4. Rinse and wash the brewing container, lid, glass carafe and lid in hot, sudsy water.

NOTE: The brewing container and lid, glass decanter and lid are top rack dishwasher-safe.

WARNING: To avoid breakage, handle decanter with care. Avoid impact. Glass will break as a result of impact. Use care when cleaning; avoid hitting the faucet.

5. For stubborn stains, use a nylon or plastic pad with a solution of 1 part white vinegar to 2 parts cold water. Do not use metal scouring pads or abrasive cleansers
6. Wipe the exterior with a damp cloth to remove superficial stains.

Storing Instructions

1. Clean and dry Cold Brew filters should be stored in an airtight container in the refrigerator or freezer between uses.
2. Store the Smart Valve Cold Brew Coffee Maker in a safe place, or in its box.
3. Keep both brewing container and glass decanter in protective wrap for storage.

Recipes

Cold Brew Iced Coffee Drinks

Pour your Cold Brew coffee concentrate into ice cube trays and cover with plastic wrap for use in future beverages, smoothies & frozen drinks.

Breakfast Smoothie

Start your day with a delicious antioxidant caffeine boost. The banana adds rich creaminess, plus potassium. Chia seeds add fiber and nutrients as well as omega 3 fatty acids and protein.

Serves 2

- 1/2 cup Cold Brew coffee concentrate (we prefer French roast coffee beans)
- 1 cup vanilla almond milk (may substitute any milk or nut milk)
- 1 banana, frozen
- 2 tablespoons chia seeds
- 2 tablespoons agave nectar
- 2 Cold Brew coffee ice cubes
- 2 ice cubes

1. Soak chia seeds in 6 tablespoons of water for 5 minutes
2. Place all ingredients into a table blender. Process until smooth.

Royal Chocolate Orange Wake Up Morning Smoothie

Rich, smooth, chocolatey with a hint of orange.

Serves 2

- 1/4 cup Cold Brew coffee concentrate
- 1 banana, frozen
- 1 (5.3 oz.) cup chocolate yogurt
- 1 teaspoon cocoa powder
- 2 – 3 Cold Brew coffee ice cubes
- 2 – 3 drops vanilla extract
- 2 – 3 drops orange extract
- 2 teaspoons honey, optional

1. Place all ingredients into a table blender. Process until smooth

Vanilla Chai Tea Latte

Deliciously aromatic, with sweet spice and fruity overtones.

Serves 1

- 1/4 - 1/2 cup Cold Brew tea concentrate (we prefer vanilla chai tea)

Latte

- 3/4 cup vanilla cashew milk (may substitute any milk or nut milk)
- 2 tablespoons pure maple syrup
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon pumpkin pie spice
- Pinch ground cinnamon
- 2 – 3 drops orange extract
- 2 teaspoons honey, optional

1. Pour Chai tea concentrate into a mug.
2. Prepare latte: In a medium saucepan, bring almond milk, maple syrup, extracts and pumpkin pie spice to a slight boil, stirring often. When the mixture begins to bubble on the sides of the pan, remove from heat. Allow to cool. Add to table blender or use an immersion blender to whip until frothy.
3. Top the tea with frothy latte. Dust with cinnamon to serve.

Cafe Caramel Macchiato

This dessert drink rocks it out. Want it thicker? Replace coffee concentrate with 3 or 4 frozen coffee ice cubes.

Serves 1

- 3/4 cup whole milk
 - 4 tablespoons caramel flavored topping
 - 3/4 cup Cold Brew coffee concentrate (we prefer light roast coffee beans)
 - 1 tablespoon marshmallow cream
1. Place all ingredients into a table blender. Process until smooth.
 2. Use a teaspoon to drizzle caramel topping over the top. Serve immediately.

Dutch Chocolate Coffee Cocktail

Served in martini glasses rimmed with cocoa and dusting sugar, this drink is sophisticated, bold, and guaranteed to be a party favorite.

Serves 1

- 1 oz. Van Gogh® Dutch Chocolate Vodka
- 1 oz. banana liqueur
- 3 tablespoons (1 jigger/shot) Cold Brew coffee concentrate (we prefer light roasted, natural Ethiopia Yirgacheffe coffee beans)
- Dash coffee liqueur
- 2 tablespoons chocolate syrup
+ 2 tablespoons for glass rim
- 1 oz. coffee cream
- 3 Cold Brew coffee concentrate ice cubes

For martini glass rim:

- 2 tablespoons hot cocoa mix
- 2 tablespoons dusting sugar
- 1 martini glass
- 2 small saucers

1. Prepare martini glass rim: Add 2 tablespoons of chocolate syrup to a small saucer.
2. Add sweetened cocoa and dusting sugar to another small saucer. Stir to combine.
3. Dip the rim of the martini glass into the chocolate syrup. Pick the glass up and out of the syrup and allow any excess to drip into the saucer.
4. Dip the rim into the cocoa/sugar mixture. Refrigerate until use.
5. Prepare Cocktail: Add coffee ice cubes to a table blender and process to a medium crush.
6. Pour ingredients into cocktail shaker and add crushed ice.
7. Allow cocktail to stand for 10 seconds.
8. Shake vigorously; then add into rimmed martini glass.

Java Joe Meat Sauce

Cold Brew coffee concentrate and chili de arbol add a bold spicy richness. Enjoy this flavorful sauce in lasagna, over pasta, vegetables, as a topping for chicken or eggplant parm.

Serves 4

- 2 tablespoons olive oil
 - 1 cup chopped onion
 - 5 - 6 cloves garlic, minced
 - 1/2 lb. 80/20 ground beef
 - 1/2 lb. Italian sausage, casings removed
 - 1 (6 oz.) can tomato paste
 - 1 (24 oz.) can tomato puree
 - 6 oz. Cold Brew coffee concentrate (we prefer dark roast espresso coffee beans)
 - 2 tablespoons granulated sugar
 - 1 tablespoon ground chili de arbol
 - 1 tablespoon dried oregano
 - 2 tablespoons onion powder
 - 1 cup fresh basil, chopped, divided
 - Salt and pepper, to taste
 - Parmesan cheese, for serving
1. Add olive oil to a medium or large stock pot over medium high heat. Add chopped onion. Cook until translucent, but not browned. Add ground beef and sausage. Use a rasp to grate garlic into the meat as it cooks. Stir frequently. Brown until meat has been cooked through, about 5 to 10 minutes.
 2. Wearing oven mitts, carefully tip the pan and use a large cooking spoon to remove excess fat from the meat.
 3. Turn heat down to medium. Add tomato paste, continue to stir frequently until paste is cooked into the meat.
 4. Add tomato puree, Cold Brew coffee concentrate, sugar and spices, including half of the fresh basil. Stir to mix well. Season with salt and pepper.

5. Simmer sauce on low heat, uncovered, for 1 hour.
6. Add cover and continue to cook on low for 2 hours.
7. Top with remaining chopped fresh basil and parmesan cheese to serve.

Chocolate Coffee Brownie Waffles

Need a perfectly easy and over-the-top dessert in a hurry? We used a store-bought brownie mix for a 13x9 pan to bake 8 rich, chewy coffee brownie waffles in 6 minutes. Celebrate with a scoop of ice cream, a drizzle of your favorite flavor sauce, nuts, sprinkles, or cookie crumbs and a dollop of whipped cream.

Makes 8 waffles

1 box brownie mix (13x9/family size)

2 eggs

1/2 cup vegetable oil

1/4 cup Cold Brew coffee concentrate

1. Preheat your waffle iron.
2. Combine all ingredients in a large mixing bowl.
3. Add batter to waffle iron and allow to bake for 6 minutes.
4. Top with a scoop of ice cream, chocolate syrup, whipped cream and any other toppings you desire.



Perfect the art of coffee tasting.

For tips on how to use the **brim** tasting wheel visit www.brim.coffee

Coffee Origin/Name: _____

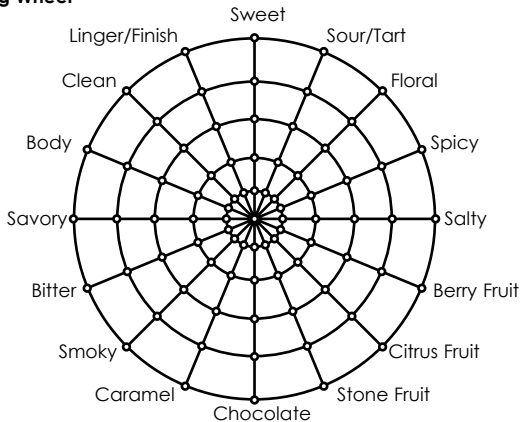
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Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



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Coffee Origin/Name: _____

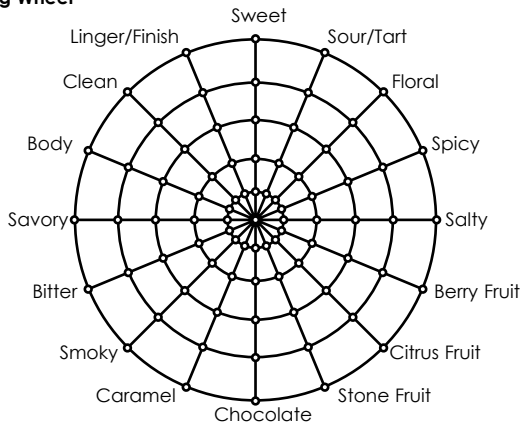
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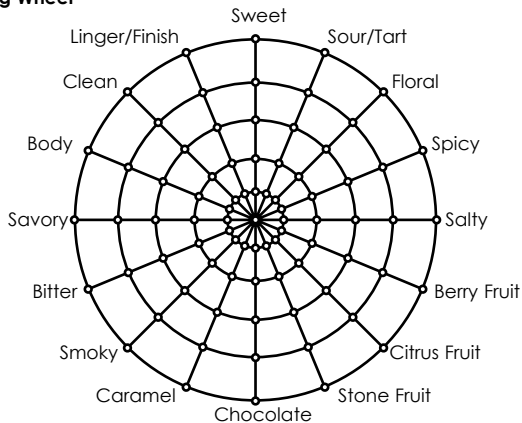
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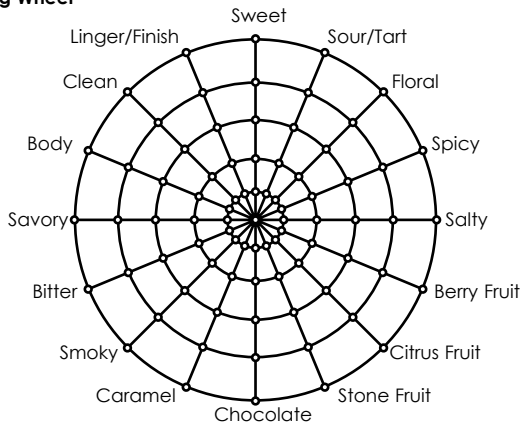
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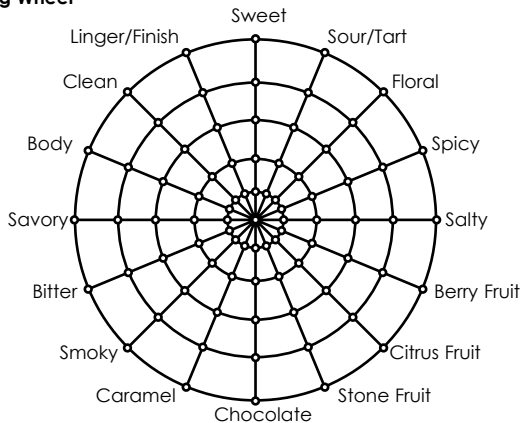
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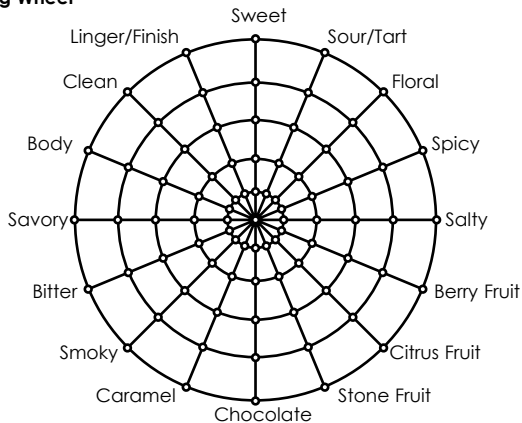
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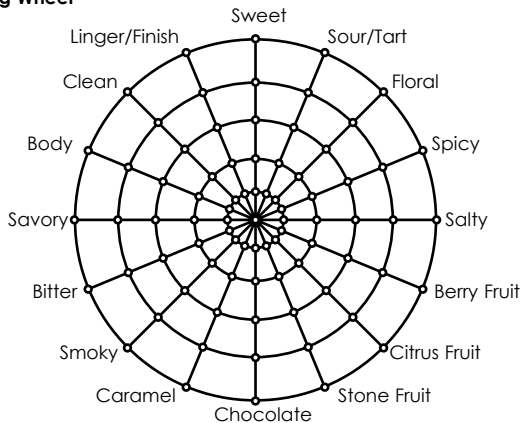
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Tasting Wheel



Rating



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and discover great video tutorials, recipes,
tips & more by following us.

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