





# BREWING THE PERFECT BATCH OF COLD COFFEE ONE DRIP AT A TIME.

Based in Novi Michigan.

## Intro.

Proper Coffee Cold Drip is a blend of old Japanese style coffee making with a modern look and feel. From my travels around the world visiting many of the best 3rd wave coffee shops has inspired Bill Abbe to make one of the best cold drip coffee machines. Coffee, that after 12 hours of brew time produces a syrupy-sweet fusion that can only be enjoyed with time and patience.

The Proper Coffee Cold Drip can produce the perfect brewing drip that extracts the most body and essence out of the coffee. You can speed up the brew or slow it down to create your own style of brew and flavor.



### BEAN /01

Start with choosing a great coffee bean. Intelligentsia roasts fresh beans daily and will date the bag.



### GRIND /02

Recommend using a grind that falls between fine and medium. This allows for the best grind saturation in the coffee funnel.



### WEIGHT /03

Measure out 95 g of freshly ground coffee beans. You can add more for stronger brew.



### WATER /04

Fill the water vessel to about 3/4 full with cool filtered water.



### PLACEMENT /05

Place the top glass funnel on the coffee maker. Make sure to center the support arms and lightly pull down to snugly fit.



### DRIP /06

Adjust the drips to 35 per minute. Less drips will intensify the brew and more will speed the process with a weaker brew.



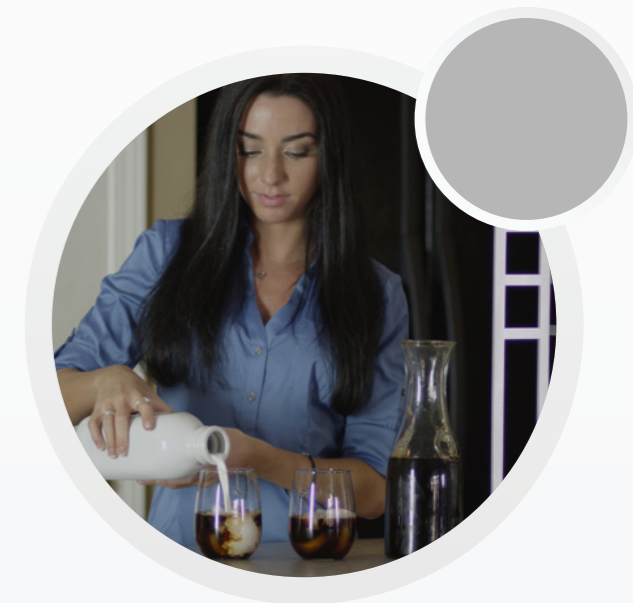
# PROPER COFFEE PERFECT DRIP.

Cold Brew Coffee

## Iced Coffee Brew

Proper Coffee recommends the Vanilla Iced Coffee Brew.

1. Start with a 12 oz glass.
2. Fill the glass with half ice and preferably cubed.
3. Next pour half of your brewed coffee in the 12oz glass.
4. Pour in roughly 2 tablespoons of Baileys Vanilla Creamer
5. Top your brew off with whole organic milk
6. Finally stir and enjoy!



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