

Cold Brew Factory

Cold Brew vs Iced Black Coffee (The Differences Between Two Extractions)



(#Extraction Details Included)

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Cold Brew vs Iced Black Coffee

Ever wondered why I am willing to spend 10 hours making a cold brew for every morning instead of making a black coffee and add ice afterwards? As these few days there are quite a lot of customers/fans asking about why we do not suggest just add ice into a pour over coffee. It's not that you can't, it's because when you have tried a real cold brew coffee and you will taste the difference and you are less likely to add ice anymore.

I have found that it's a bit of a good topic so I want to write and share some of my opinion to you, just some of my personal experience, not any standard, please note.

Maybe you think we are too subjective as we are talking about personal preference and taste of a coffee. There are actually some actual reasons about why cold brew coffee is different from pour over coffee adding ice.

First, before we go through some discussion, I want to briefly describe the two different methods we are using for your easier understanding in later parts.

Let's get started!!!

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Method – ratio 1:15, sugar-like grind size, add water and put in fridge for 10-11 hours, filter the coffee, enjoy. (Detailed brewing method written in previous free e-book “What makes a good cold brew?”)

How does it taste? Through long period of extraction time, the coffee aroma and also the sweetness and aftertaste will also be extracted. There are three parts in the extraction (sourness, sweetness, bitterness), in cold brew it will be more focused on sweetness and bitterness whereas sourness is usually not very significant.

A good cold brew should have a fruitiness aroma, with sweetness in the middle and a memorable aftertaste especially good if the coffee bean can give a winery or whisky-like aftertaste.

The aroma and overall taste can last for quite a long time after you have served in a cup or in a coffee shop. If you are keeping it in the fridge, the taste can last for around 2 weeks, you can serve it and enjoy at any time.



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Pour Over Coffee Adding Ice

As there are many people sharing some ways of making an iced coffee in a fast way, I have tried myself and I think it quite a good way if you want a quick iced coffee. Let's talk a bit about how they do it.

Method – Add ice into the serving pots (measure the exact ratio and weight the grams of ice needed), pour over with a smaller ratio, making the coffee stronger and when it melts the ice it becomes the ratio you are looking for (e.g. 1:15). I think is a very good way indeed, fast and easy. In just a few minutes, you can have an iced coffee.

How does it taste? Imagine you are making a pour over coffee and cooling it down very fast. A little bit of the aroma will be gone, the sourness will be very bright where the sweetness and aftertaste is not as much. It's still pleasant to drink but the layers and complexity will be a little bit less.



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What Makes It Different?

All right, we are now having a brief idea of how both cold brew and pour over coffee taste like, why would it be like this? Let's take a closer look on how each coffee is extracted and how will it be like when it is cooled down or warmed up to room temperature. Understanding that and you will know why it will be so different.

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Extraction – cold extraction what I will call it. It is under a cold environment (4-6 degree) with at least 8 hours, every chemical reaction or substances being dissolved will be slowed down. As acidic compounds will only be extracted with heat, using cold brew method the sourness will be very low or not even exist. When it is warmed up to room temperature, the aroma is more significant, low acidity, stronger coffee flavor with very low bitterness.

Cold Brew sounds very good at this moment, but there are a few disadvantages that cold brew are having if you are coffee lover like below:

- 1) Aroma lover
- 2) Sourness lover
- 3) Can't wait 10 hours for just a cup of coffee

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What Makes It Different?

Because the beauty of drink cold brew coffee is to enjoy the middle and last part of the extraction which is sweetness and bittersweet (I would call bittersweet for cold brew) but not the strong aroma and sourness. One thing that is not good about cool brew is long hours needed, but it can be overcome through sleeping, yes, sleeping – one of the best things in the world. Simply prepare it before you sleep, extract overnight (10-12 hours), and yes, it's done!

Iced black coffee

Extraction – hot brew I will call it. With high temperature during extraction, all the aroma and sourness will be extracted in the very first part, that's why hot brew is always “smell” better. You can taste a lot more aroma due to acidic compound is extracted under high temperature, which is very good if you drink it hot.

Most extraction will extract more of the first and second part, the bitterness part will be avoided. When it is cooled down, aroma will be gone along with temperature drop. When it is in room temperature, in my past experience, the coffee usually becomes little flat/dull.

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What Makes It Different?

If you brew with the adding ice method, you are expecting a less aroma, not much sweetness, and mild aftertaste coffee. If you are really rush for a iced coffee, just go for it, just drink the cold brew in the weekend or prepare it on a Friday night and get a great Saturday morning start with a nice cold brew.

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Summary

After all, it is all up to you, I am just sharing some of my opinion and experience in here. I suggest you try both first before you believe in me or having any conclusion reading up until here.

What you taste and how you feel is more important, you are the one who enjoy the coffee, just give it a go.

Let's end this topic here and we will discuss more in our next e-book. Follow us on IG and stay update with us.

Stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

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