

# Hourglass® System

## What's Included

The Hourglass® system includes: the Hourglass® Cold Brew Coffee Maker, a permanent stainless steel filter which eliminates the need for paper filters, the portable Bean Kanteen™ that keeps the coffee extract fresh in the fridge for up to two weeks and the instruction booklet with 25 recipes. The Hourglass® is backed by a 5 Year Limited Guarantee.

## Brew, Flip, Enjoy

### Brew:

Fill the freestanding filter with coffee. Snap the brew chamber onto the filter & turn over. Fill with cool pure water & BREW for a minimum of 12 hours. Want it stronger, brew it longer, 24, 48 hours or more, you decide.

### Flip:

FLIP the Hourglass® over & drain coffee extract. Remove brew chamber & pour extract into the Bean Kanteen™ for storage in the refrigerator. To maximize yield, re-brew the grounds a second time (2X). It takes just four hours to brew for the second brew cycle.

### Enjoy:

Add coffee extract to hot water and ENJOY! For cold coffee drinks just add extract to milk or soy milk with ice. Coffee strength can be adjusted to your individual taste by adding more or less coffee extract. Enjoy re-brew (2X) undiluted.



The Hourglass system produces a pure coffee extract and includes the portable Bean Kanteen™ for coffee on the go. Extract stays fresh in the fridge for 2 weeks so you don't waste a drop.

## FREQUENTLY ASKED QUESTIONS

### How does coffee taste from the Hourglass cold brew coffee maker ?

FABULOUS! Once you try cold-brewed coffee, you may never go back to hot brewing!

### Is Hourglass cold brew coffee robust and bold?

It depends on how you prepare it. With the Hourglass, coffee strength can be adjusted to your individual taste, simply by adding more or less coffee extract to hot water. If you prefer stronger coffee, you can brew it longer than 12 hours, we recommend 18-24 hours.

### How much coffee is used in each Hourglass brew cycle ?

The first brew cycle uses 2 1/4 cups of course ground coffee. These grounds can be re-brewed a second time if you like. (See brew instructions and second brew).

### How much coffee does the Hourglass use?

There is 6 3/4 cups of coffee by weight in every pound of coffee. This will produce 3 brew cycles with the Hourglass coffee maker. Each brew cycle uses 2 1/4 cups of coffee.

### What is the Hourglass made out of?

It is made with Eastman® BPA (Biphenol-A or Phthalates) free plastic, a non-toxic food grade plastic that does not leach into beverages. The filter is made of high quality stainless steel a naturally anti microbial material.

### Does Hourglass cold -brewed coffee have less acid ?

Yes. Certified lab tests were conducted by Intertek, a top tier global lab services provider. Lab test results showed 69.6% less acid and are available at [www.hourglasscoffee.com](http://www.hourglasscoffee.com).

### Why is acid bad for me ?

Not only is acid hard on the stomach but also hard on the entire body. Most Doctors recommend a low-acid diet for optimal health. One of the biggest culprits of high acidity in our diet is one of America's favorite beverages...coffee. By drinking Hourglass cold brew, you can take control of acid with the very first cup. Many books have been written that discuss the health benefits of a low-acid lifestyle. Consult your bookstore or ask your doctor for more information.

### Does Hourglass cold brew have less caffeine than hot brewed coffee ?

Yes, in addition to lower levels of acid, Hourglass cold brew also has reduced levels of caffeine.

### How many ounces does the Hourglass coffee maker yield ?

16 ounces of coffee extract.

### How many cups of coffee can be made from each 16 oz. brew -cycle of coffee extract ?

On average, the Hourglass will produce eight 8 oz. cups of coffee per brew cycle. This translates to 24 cups of coffee per pound depending on how strong you like your coffee. If you brew the grounds twice, the yield jumps another 6 cups for a total of 30 cups per pound.

### Does cold brewing use more coffee than hot brewing ?

Yes. The Hourglass uses approximately 25% more coffee than hot brewing. Cold brewing with the Hourglass produces approximately 24 cups per pound and hot brew machines yield approximately 34 cups per pound. However, if you factor in that you can brew the grounds a second time with the Hourglass, the yield is very close to hot brewing, 30 cups versus 34 cups. The big cost savings with the Hourglass cold brew system is it stays fresh for weeks so coffee is never wasted. People with hot brew machines throw out as much as 30% due to stale and bitter coffee that cannot be re-used. The Hourglass cold brew system has the economical advantage and can save you up to 30% because coffee is never wasted or thrown out.

### How long wil the coffee extract stay fresh in the refrigerator ?

Up to 3 weeks but for optimal flavor and freshness 2 weeks is best.

### Explain how coffee grounds can be brewed twice .

With hot brewing you cannot re-brew coffee grounds but since cold brewing uses no heat, you can brew grounds twice while retaining great flavor and strength. After the first brew cycle is complete, without removing the filter and grounds, add approximately 2 cups of water to the brew chamber and brew again for 4-12 hours. Heat and drink straight with no dilution.

### Can I use the Hourglass to cold brew tea?

Yes, just add 1/6 pound of loose tea (herbal tea also) into the stainless filter and fill brew chamber with cold water. Cold brew for 12 hours, flip the Hourglass over to drain and pour into the Bean Kanteen™ for storage. When you want to make a glass of tea, hot or cold, just add 2 oz. of tea concentrate to 7 oz. of water to taste.

### I grind my own beans . does cold brewing require a special grind ?

Yes, we recommend a “course grind”. Finer ground coffee is not recommended because the extra time it takes in the grinder creates excess heat that causes bitter acids to be released. With a “course grind” the beans spend less time in the grinder, less heat is generated and bitter acids are not released. If you brew at home and your grinder does not have a grind setting, take about 1/3 off of the normal grind time.

### Is it better to use gourmet or specialty coffee in the Hourglass ?

The Hourglass can make even the cheapest coffee taste gourmet. Feel free to use your favorite coffee or the convenient cold brew coffee blend, GroundsKeeper pods made specifically for the Hourglass. No grinding, no measuring, no mess. (visit [www.hourglasscoffee.com](http://www.hourglasscoffee.com) for more details)

### How should I care for the Hourglass ?

We recommend hand washing with a soft cloth or sponge. Periodically, you should scrub the stainless steel filter to keep it free from debris to maximize its filtering ability.

### What if I have some dry grounds after brewing ?

You are likely filling the filter with too much coffee. Make sure you are using 2 1/4 cups of coffee for each brew cycle.

### Why not just buy low -acid coffee ?

The low-acid coffee blends currently on the market that we have tasted are less than flavorful. Hourglass coffee is always flavorful, uses no chemicals and is 100% natural.

### Why not just buy cold brew coffee extract online?

The short answer is cost. Our research shows that it costs 39% to 66% more than Hourglass cold brew coffee depending on volume and the company that sells it. These cost savings are based on coffee that costs \$8.95 per pound so could be less if your coffee costs less. This does not include shipping which is very costly due to water weight. The other reason is freshness. There is no way of knowing how long it has sat in a warehouse or in transit in a plastic bottle. As you already know, there is nothing as fresh as brewing coffee yourself!

## **BREW INSTRUCTIONS AND CARE**

### EASY TO USE... JUST BREW, FLIP & ENJOY

Congratulations on your purchase of the Hourglass Cold Brew Coffee Maker. The spill-proof and shatterproof design makes it the last coffee maker you will ever need to buy.

### CARE AND USE OF YOUR HOURGLASS COFFEE MAKER

- Hand wash only with mild detergent and warm water with a sponge or wash cloth.
- Do not use a brush as bristles can scratch the plastic and dull the finish.
- Wash after each use to minimize staining and keep it looking like new.
- DO NOT put it in the dishwasher as repeated use will cause scratching and premature wear on the plastic.

### BENEFITS OF THE HOURGLASS

- The Hourglass is Powered by Cold Water and Time™ and requires no external power, electricity or batteries to operate.
- The Hourglass produces an ultra smooth coffee extract with 69.6% less acid than hot brewing.
- The extract stores fresh in the Bean Kanteen™ for 2 weeks in the refrigerator so you won't waste a drop.

## **BREW**

### Step 1

PLACE the free-standing coffee filter on its legs (Hourglass shaped legs) on your countertop (as shown).

ADD 2 1/4 cups of coarsely ground coffee to the filter, just above the Hourglass logo (on the outside of the filter). Measurements are by volume not weight, so be sure to use a standard measuring cup.

### Step 2

POSITION the brew chamber onto the free-standing coffee filter (at an angle, as shown).

PRESS down on the Brew Chamber to securely seal off the coffee grounds. If you fail to secure filter evenly and securely to brew chamber, you could end up with coffee grounds in your coffee...and we don't want that!

### Step 3

FLIP the brew chamber over along with the attached filter.

PUSH DOWN securely with fingers on the bottom of the filter (see arrows above) to again confirm that the filter is sealed securely.

### Step 4

ADD 3 1/2 CUPS COLD, FILTERED WATER. Water will absorb into coffee with time.

### Step 5

SECURE Carafe to the Brew Chamber with a quarter turn to the right (clockwise) and brew for 12-14 hours. If you prefer a more robust and bold coffee, just brew it longer, up to 24 hours.

## **FLIP**

### Step 6

FLIP the entire Hourglass coffee maker upside down once brew cycle is complete. Allow coffee extract to drain from Brew Chamber to Extract Chamber (opposite end).

### Step 7

DISCONNECT the Brew Chamber from the Carafe and remove filter to clean (to remove filter, push Hourglass tabs from side to side.) If you wish, you can start another brew cycle with used grounds by simply adding 2 cups of water to the Brew Chamber before removing filter.

The second brew cycle that we call re-brew using pre-brewed grounds should be brewed for 4-12 hours. Re-brew is best served straight with no dilution. See Brew Tips for more information on the Re-brew process. If you would like to purchase a container for the re-brew extract, please visit our website at [www.hourglasscoffee.com](http://www.hourglasscoffee.com) and look for the 2X Bean Kanteen.

### Step 8

POUR EXTRACT FROM CARAFE into Bean Kanteen™ for storage in the fridge. Yield is approximately 16 ounces of cold-brewed coffee extract which will make up to eight, 8 oz. cups of coffee or 24 cups per pound.

Before discarding the coffee grounds, consider immediately reusing them for a second brew cycle by simply adding 2 cups of water to the Brew Chamber and brewing for 4-12 hours. This yields 16 oz. of coffee or two additional cups per brew cycle. Or, 6 additional 8 oz. cups of coffee per pound.

## ENJOY

### Step 9

ADD COFFEE EXTRACT FROM THE BEAN KANTEEN™ TO HOT WATER for a fast and convenient cup of coffee. Or, if you like iced coffee, just add extract to milk or soy with ice.

## BREW TIPS

### Brew Cycle

Many people find it easy to prepare the coffee the night before at around 6pm and wake up to fresh coffee extract that will last in the fridge for 2 weeks so you don't waste a drop. After brewing, you can enjoy coffee on demand that's fast and convenient.

If you like your coffee stronger, brew it longer! If you prefer your coffee bold, you can brew for up to 24 hours. We recommend 18-24 hours for optimal flavor.

### Second Brew Cycle , Re-brew :

The Hourglass Cold Brew Coffee Maker does not burn the delicate coffee bean like hot brew machines do, allowing coffee grounds to be used again for a second brew cycle (Re-Brew.) We find 3 out of 4 people who try this method of re-brewing make it a habit. Whether it's minimizing coffee waste, increasing your coffee yield or saving you money, it just all makes perfect sense.

To Re-brew, simply add 2 cups of water to the Brew Chamber before removing the filter once the first brew cycle is complete. You can re-brew for as little as 4 hours and as long as 12 hours to taste. It's best when you drink it straight with no dilution. You can purchase a re-brew storage container called a 2X Bean Kanteen on our website, [www.hourglasscoffee.com](http://www.hourglasscoffee.com)

### Coffee the natural way

The Hourglass Cold Brew Coffee Maker produces a coffee so smooth and rich you may even like it black. Use less cream and sugar, or none at all, for a healthier cup of coffee.

### Serving Size information

For an average 8 oz. cup of coffee, add 2 oz. or approximately two Bean Kanteen™ capfuls of coffee extract to 6 oz. of hot water per cup. This is an average and can be made stronger according to your personal preference.