

Ice Drip Coffee

Ready in **About 9 hours**

Yield : **1 (9 oz) drink**

Ingredients

- 500 mL ice
- 30 g ground coffee, medium to coarsely ground

Preparation

1. Wet your paper filter and place it in your pour over brewer.
2. Grind and measure 30 grams of coffee. A medium to coarse grind works well for this recipe.
3. Add the coffee grounds to the filter and level the coffee bed.
4. Carefully place 500 mL of ice on top of the coffee grounds.
5. Allow the ice to melt naturally, letting the water slowly drip through the coffee. This typically takes about 9 hours, making it a great recipe to prepare overnight.
6. Once all of the ice has melted, serve the coffee over fresh ice if desired and enjoy.

Notes

Brew time will vary depending on the size of your ice cubes, room temperature, and your brewing setup. For me, I had medium sized ice and my home was 70°F.

If you don't want to wait for the ice to melt, you can slowly pour very cold water over the coffee grounds instead. The flavor will be slightly different, but you'll still end up with a smooth, refreshing cup.