

FREDDA

How to make cold brew coffee



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Fresh specialty
*Drink at room temperature,
Enjoy pure flavor*

+ Ice

+ Milk

+ Juice

+ Alc.

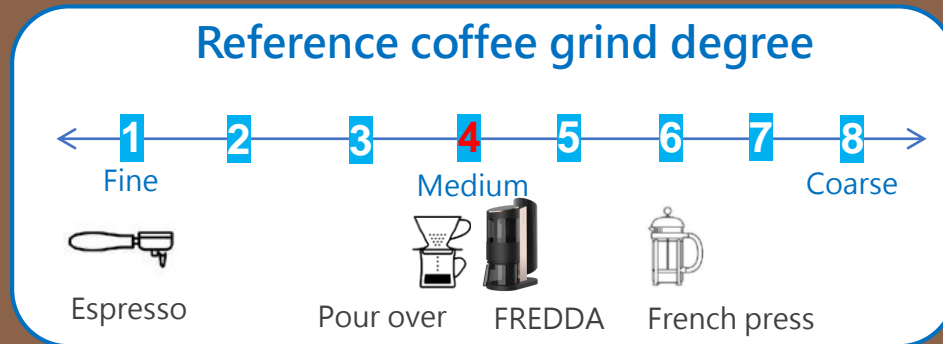
A row of five coffee drink images. From left to right: a mug of black coffee; a glass jar of iced coffee with a mint sprig; a mug of coffee with a thick layer of milk foam; a tall glass of iced coffee with a lime slice; and a glass of coffee with ice, a cinnamon stick, and a sprig of rosemary.

Instruction of Creating Coffee Recipe

Coffee Recipe – Material Preparation

- Brew Ratio : Recommend 1:10~1:8 for pure coffee flavor. Barista can adjust ratio according to beverage requirement.
- Coffee Grind Size : Between fine to medium and medium to coarse grind degree.

Hints : To determine the right grind, experiment with different grinds on FREDDA to suit your taste.



- Water Temperature : 4°C~40°C. room temperature water.

Warning : Water temperature more than 40°C is not allowable on FREDDA.

Instruction of Creating Coffee Recipe

Coffee Recipe – FREDDA Proprietary Parameters

FREDDA Proprietary Parameters

Stir Strength	3 Levels (Low / Middle / High)
Stir Period	0-120 Sec
Steep Period	0-360 Sec
Vacuum Pressure	3 Levels (Low / Middle / High)

* Please create recipe by FREDDA APP

Preset Parameter on FREDDA

Recipe	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H
A	M	60	200	M
B	M	80	160	M
C	H	120	120	M

Recipe A : Suitable for light to light-medium roasted coffee beans
Recipe B : Suitable for medium to medium-dark roasted coffee beans
Recipe C : Suitable for cold brew tea brewing

Adjust FREDDA Parameters

- Download the APP “RAPIBREW FREDDA” from Google play store or App store for better experience of using FREDDA
- The default BLE passcode of App to connect with FREDDA is “0000”



Select your recipe
(Preset recipe can be changed by app)

Instruction of Creating Coffee Recipe

Coffee Recipe – Effectives of Adjusting Parameters

- **Stir Strength** : The performance of coffee diffusing, dissolution, extraction process varies according to the stir strength selected.
Hints : Performance corresponds with stir strength. However, it may come out over-brew by highest strength. To determine the stir strength, experiment with different stir strength on FREDDA to suit your taste.
- **Stir Period** : The brewing process varies according to the stir period.
Hints : Performance corresponds with stir period. However, it may come out over-brew by over stirring period. To determine the stir period, experiment with different stir period on FREDDA to suit your taste.
- **Steep Period** : Affects balance and smoothness of coffee flavor.
Hints : Performance corresponds with steep period. You can increase steep period and decrease stir period to improve coffee balance and smooth, if the brew level is ok from previous experiment.
- **Vacuum Pressure** : Affects the extraction strength to pull out coffee flavor and aroma.
Hints : To determine the vacuum pressure, experiment with different vacuum level on FREDDA to suit your taste.

HINTS to Influence of Parameters Adjustment

- Brew ratio > grind size > Stir strength > Stir Period > Steep Period
- Each parameter is closely related to each other. When adjusting the stirring strength, the stirring time must be increased or decreased accordingly, and then the steeping time is adjusted

Parameters & Impact Factors

Parameter	Grind size	Ratio	Stir speed	Stir time	Steep time	Vacuum strength
Impact factors	Concentration	Concentration	Extraction & bloom	Flavor	Body & sweetness	Aroma & crema
Effect of degree : ratio > grind size > stir speed > stir time > steep time > vacuum strength						

Flavor Changes After Storing in Refrigerator

Cold brew made by FREDDA is ready-to-drink with easy ice or ice-free
However, there will be different flavors if store in refrigerator for days

Roast degree of coffee beans	Light	Medium light	Medium	Medium dark	Dark
Recommend days of store in refrigerator	5 days	4 days	3 days	2 days	2 days

- Light to medium roast degree : The original juice-like flavor will turn to cocktail-like taste.
- Medium dark to dark roast degree : The original nutty chocolate flavor becomes more obvious, and it exudes the aroma of brown sugar. Very suitable for adding milk to make a latte.

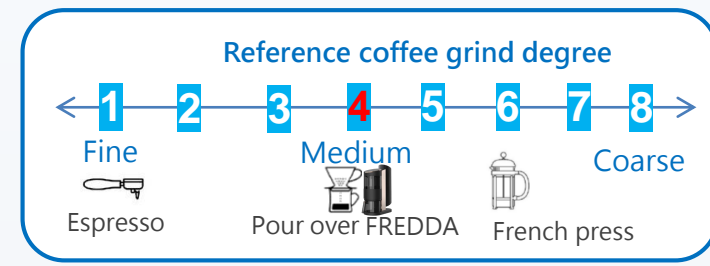
Instruction of Creating Coffee Recipe

Coffee Recipe – How Much Coffee is Made on FREDDA

- FREDDA Capacity : 750ml
- The production rate of FREDDA coffee varies with the type of coffee beans, brew ratio, and recipe. For example, when making coffee with the factory original recipe and 1:10 brew ratio, the coffee output rate is about $85 \pm 3\%$, that is, 30g ground coffee + 300ml water can produce $255 \pm 9\text{ml}$ FREDDA coffee
- Pouring ground coffee and water on the upper pot should not exceed the Max mark.

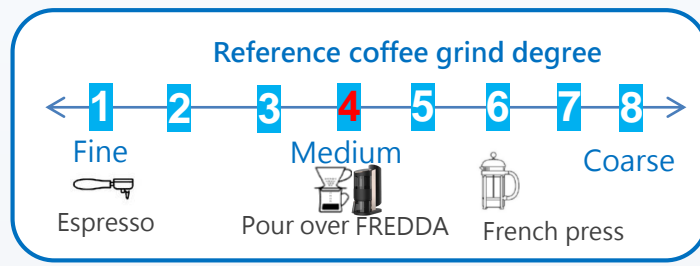
Reference Recipe for Factory Preset Parameter

- Recipe A/B/C are the factory preset parameters of FREDDA
- Coffee recipes are based on 30g ground coffee, the result and flavor may vary depending on the coffee bean variety and roasting degree
- Tea recipe is based on 10g tea leaves after grinding. The result and flavor may vary depending on types of tea, degree of fermentation and roasting degree.



Preset recipe	Coffee beans	Roast degree	Process	Grind size	Brew ratio	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	TDS	Flavor	Best of recommendation
A	Yirgacheffe	Light	Dry	3	1:10	M	60	200	M	1.2	Balance Juice-like Rich layers	 ICE-FREE
B	Brazilian	Medium dark	Dry	4	1:10	M	80	160	M	1.2	Chocolate/cream taste Thick body Strong aftertaste	 EASYICE
C	Tea			1-3	1:30	H	120	120	M		Suitable for cold brew tea brewing	 ICE-FREE

Reference Recipes by Coffee Beans

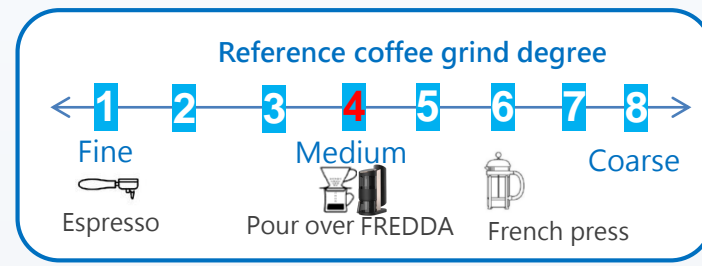


Coffee beans	Roast degree	Process	Grind size	Brew ratio	Coffee ground (g)	Water (g)	Water temp. (°C)	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	TDS	Flavor description
Yirgacheffe	Light	Dry	4	1:10	30	300	23	M	120	200	H	1.35	Balanced sweet and acidity Smoothly Juice-like taste
Yirgacheffe	Light	Wet	3.5	1:10	25	250	23	H	120	200	H	1.38	Smoothly Juice-like taste
Panama Geisha	Light	Dry	4	1:10	25	250	23	M	100	180	H	1.15	Balanced sweet and acidity
Kenya	Light medium	Wet	4	1:10	30	300	23	H	100	180	H	1.28	Rich grapefruit and orange sweetness
Sumatra Mandheling	Medium	Wet-Hulling	4	1:10	30	300	23	M	80	160	H	1.18	Balanced mellow and sweetness
Brazil Cerrado	Medium dark	Dry	4	1:10	30	300	23	H	70	140	H	1.24	Vanilla, raw chocolate and cream flavor shows in sequence Thick body and strong aftertaste
Blend Coffee	Dark	Mix	4	1:10	30	300	23	H	70	120	H	1.09	Sweet, full-bodied, and strong aftertaste

Reference Recipes for Concentrated/Style Coffee

Recipes of higher output rate are marked in green

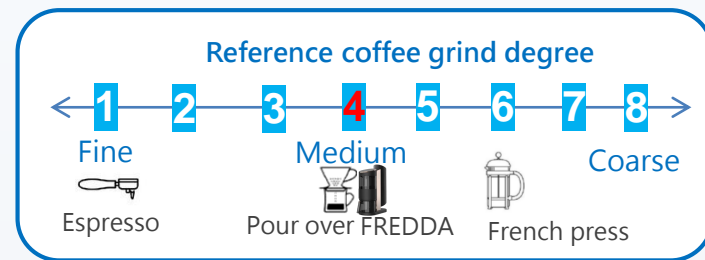
Recipes of higher concentration are marked in blue



Coffee beans	Roast degree	Process	Grind size	Brew ratio	Coffee ground (g)	Water (g)	Water temp. (°C)	Stir speed L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Coffee output (g)	Output rate (%)	TDS	Flavor description	Compatible beverages
Yirgacheffe	Light	Dry	2	1:3	80	240	23	H	120	200	H	133	0.55	5.41	Obviously citrus acid and berry sweetness, taste like blueberry milk with adding 5 times of milk.	Milk, juice, cocktail
Yirgacheffe	Light	Dry	2	1:2.5	110	275	23	H	120	200	H	117.5	0.43	6.41	Strong saltiness and acidity, taste is similar to juice milk after adding milk.	
Kenya	Light medium	Wet	2	1:3	80	240	23	H	100	180	H	135	0.56	5.4	Rich and juicy, taste like malted milk with adding 5 times of milk.	
Kenya	Light medium	Wet	2	1:2.5	110	275	23	H	100	180	H	114	0.41	6.49	Rich and juicy, taste like malted milk with adding 5 times of milk.	
Sumatra Mandheling	Medium	Wet-Hulling	2	1:3	80	240	23	H	80	160	H	133	0.55	4.9	Spices & herb with honey aroma.	Milk, juice, cocktail, sparkling water
Sumatra Mandheling	Medium	Wet-Hulling	2	1:2.5	110	275	23	H	80	160	H	125	0.45	7.3	Viscous and savory taste. Taste like chocolate milk after adding 5 times of milk.	
Brazil Cerrado	Medium dark	Dry	2	1:3	80	240	23	H	70	140	H	164.5	0.69	6.14	Taste like nut chocolate milk with adding 5 times of milk.	
Brazil Cerrado	Medium dark	Dry	2	1:2.5	110	275	23	H	70	140	H	120	0.44	7	Heavy body & sticky. Taste like nut chocolate milk with adding 5 times of milk. Also suitable for adding fruit flavored sparkling water.	
Blend Coffee	Dark	Mix	2	1:3	80	240	23	H	70	120	H	142	0.59	5.89	Strong body and aftertaste with smoky and black chocolate flavor. Taste like roasted almonds, smoky latte after adding milk.	
Blend Coffee	Dark	Mix	2	2.5	110	275	23	H	70	120	H	143.5	0.52	6.99	Heavy body & sticky with smoky flavor.	

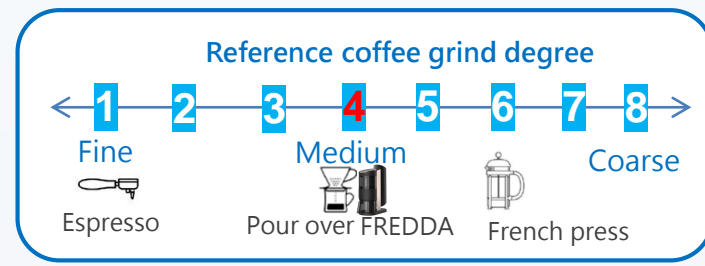
Reference Recipes for Cup Output Efficiency

(Total brewing time under 3 minutes)



Coffee beans	Roast degree	Process	Grind size	Brew ratio	Coffee ground (g)	Water (g)	Water temp. (°C)	RPM L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Coffee output (g)	Output rate (%)	Total brewing time (sec)	備註
Yirgacheffe	Light	Dry	4	1:10	25	250	23	H	60	70	H	220.5	0.88	180	Refreshing and smooth. Citrus and sweet grapes juice-like flavor.
Kenya	Light medium	Wet	4	1:10	25	250	23	M	60	70	H	214	0.86	179	Refreshing spices and tea-like with blackberry and grapefruit flavor
Sumatra Mandheling	Medium	Wet-Hulling	4	1:10	25	250	23	H	60	70	H	217.5	0.87	172	Herbal aroma, slightly vanilla sweetness with fairy hawthorn aftertaste
Brazil Cerrado	Medium dark	Dry	4	1:10	30	250	23	H	50	70	H	218	0.87	173	Chocolate and cream flavor. Balanced among mellowness, sweetness, and aftertaste.
Blend Coffee	Dark	Mix	4	1:10	30	250	23	M	60	70	H	219.5	0.88	178	Roasted nuts, raw chocolate taste, thick and sweet, with a little bitter aftertaste.

Reference Recipes for Flavor Enhancement



Coffee beans	Roast degree	Process	Grind size	Brew ratio	Coffee ground (g)	Water (g)	Water temp. (°C)	RPM L/M/H	Stir time (sec)	Steep time (sec)	Vacuum L/M/H	Coffee output (g)	Output rate (%)	Total brewing time (sec)	備註
Yirgacheffe	Light	Dry	4	1:10	30	300	23	M	120	200	H	259.5	0.87	384	Intense sweet and sour sensation, the berry juice tonality bring good mellowness
Kenya	Light medium	Wet	4	1:10	30	300	23	H	100	180	H	260	0.87	345	Thick and rich, grapefruit and orange sweetness
Sumatra Mandheling	Medium	Wet-Hulling	4	1:10	30	250	23	M	80	160	H	263.7	0.88	291	Strong spice aroma, balanced mellowness and sweetness
Brazil Cerrado	Medium dark	Dry	4	1:10	30	300	23	H	70	140	H	259	0.86	273	Vanilla in the front, raw chocolate in the middle, and cream in the back. Thick body and good aftertaste
Blend Coffee	Dark	Mix	4	1:10	30	300	23	H	70	120	H	261.8	0.87	244	The sweetness is good and there is no sourness at all. The taste is full and thick, with a long aftertaste