

'Mizudashi'
Cold Brew Pot
600ml/1L



Cold brew has never been easier

The Hario 'Mizudashi' Cold Brew Pot is a simple and effective way to make delicious cold brew at home. Brewing coffee with cold water doesn't allow the coffee grounds to oxidize by heat, resulting in a less acidic, smoother brew which is full of body and flavour. With its slim design and sturdy handle, the Mizudashi fits snugly into your refrigerator door and is easily removed when you're ready to enjoy. The Mizudashi is now available in Black, Brown, or Red and comes in 600ml or 1 litre sizes.



Black - 1L
MCPN-14B



Brown - 1L
MCPN-14CBR



Brown - 600ml
MCPN-7CBR



Red - 1L
MCPN-14R



Red - 600ml
MCPN-7R

Directions:

1. Add approximately 80 grams (40g for 600ml) of ground coffee into the coffee filter.
2. Place the filter into the glass container.
3. Slowly and evenly, wet all of the ground coffee with cold water.
4. Continue to fill up the container with cold water (600ml/1000ml).
5. Stir gently to ensure all of the grounds are saturated.
6. Place the lid on top of the container and store in the fridge for roughly 8-12 hours.
7. Remove the filter and enjoy your cold brew over ice, with milk, or diluted with water.

Features:

- Simple brewing process
- Make deliciously smooth and less acidic coffee
- Available in a variety of colours.
- 600ml or 1L capacities
- Pot made of strong, heatproof borosilicate glass

Specifications:

- Colours: Black/Brown/Red
- Sizes: 600ml/1L (*Black available in 1L only*)
- Material: Borosilicate Glass/BPA-Free Plastic
- Dimensions 600ml: 138mm (W) x 94mm (D) x 208mm (H)
- Dimensions 1L: 138mm (W) x 94mm (D) x 294mm (H)

For more information or a demonstration, contact us via the details below.