

Improving cold extraction quality with nitrogen



If you have frequented coffee shops in the past few years, you may know that cold extract coffee is becoming a popular product.

Some people may confuse cold brewed coffee with iced coffee, but their preparation methods are completely different. Connoisseurs will soon point out the huge differences in quality. Iced coffee is traditionally hot coffee cooled with ice. In contrast, cold extracted coffee comes from coffee grounds that have been immersed (or cooled) in water for a long time at room temperature.

So what's the fuss about cold and hot coffee? In boiling water, the oil in coffee grounds is easy to oxidize, and the acid will decompose, which will lead to the disappearance of bitterness and subtle flavor. However, at room temperature / cold water, these processes will slow down significantly, making the cold brewing taste smoother, deeper, richer and sweeter.

Traditional cold brewed coffee is very good, but customers are beginning to notice how luxurious this kind of coffee can become simply by injecting nitrogen bubbles.

Nitro coffee

Fans of fine brewed beer may be familiar with the "nitro" faucet. Carbon dioxide created the traditional beer head, but nitrobeer was injected with nitrogen (or nitrogen-co₂ combination) to produce more creamy foam. The world-famous (and accurately poured) Guinness black beer was taken as an example. (Guinness took the lead in adopting the nitrogen injection method.)

Technological innovation enables similar methods to promote the fermentation of cold brewed coffee. Start the cold brewing with tiny nitrogen bubbles, let it stand for one or two days, and then pour it into the flow restriction plate to stimulate the gas, so as to raise the wine to a new level and give it a smooth, buttery and sweet taste. Some coffee drinkers who are accustomed to adding cream and sugar to their cups have found that these ingredients are unnecessary in nitrogen stored cold extracted coffee.

As with beer, pure nitrogen or a mixture of nitrogen and carbon dioxide in different proportions can be used, depending on the desired flavor characteristics.

As gourmets fall in love with the velvet charm of nitro coffee, more and more coffee shops (as well as amateur cold brewed lovers) are integrating nitro functions into their operations.

