

Nitro Cold Brew is a method of brewing coffee that is getting popular of late. Invented around 2013, it is a quite new experience in tasting coffee that does not reduce the flavour of it but serves instead coffee in a different package, so to say.

Nitro here comes from “nitrogen” which is an odourless, colorless gas that is injected into the previously cold brewed coffee to generate the final drink. Nitrogen is a normally used to brew some beers like stout, as it generates very small bubbles, granting the final drink a very smooth and not overtly sparkling taste¹.

But how to make nitro cold brew?

First of all, you should have a batch of cold brewed coffee already prepared. Cold brews are known for being less acidic, less bitter and flavourful coffee as the process of brewing ground coffee in cold water extracts different flavours and substances than when using hot water. Cold brews thus are apt to be used in different ways, cold drinks for example, than the usual hot cup of coffee is.

Cold brew is then the main component in how to make a nitro cold brew. The next one is the nitrogen, which is sold into small capsules or larger kegs² that are inserted into a special device³, similar to the taps used for beer, and then literally shot into the cup of precedently cold brewed coffee. Nitrogen doesn't easily dissolve into water and thus the cup gets very foamy, thick, velvety even, and retains the foam for longer than with other gases. Nitro cold brews are smooth, refreshing and rich in flavours drinks that can be drunk throughout the year and enjoyed in different situations than a normal cup of coffee can. For instance, like a beer in a large glass mug or bottled, which preserves the gas until opened. It is a drink that is also extremely pleasant aesthetically, with a white foam fading into a brownish crema covering the darker bottom of the cold brew.

The process of how to make nitro cold brew is thus extremely straightforward. As long as you have a nitrogen capsule and a device to inject it, you only require to make your favourite blend of coffee into a cold brew, leaving it for a few up to a full day length into the cold water, to then enjoy your fresh, smooth and rich nitro cold brew.

¹ <https://en.wikipedia.org/wiki/Nitrogen#Gas>

² <https://www.kegoutlet.com/cold-brew-nitro-coffee-kegs-full.html>

³ <https://www.kegoutlet.com/cold-brew-nitro-coffee-kegerators.html>