How to Use Your Duo Coffee and Tea Steeper to Make 4 Cups (24 fl. oz.) of Coffee or Tea

**Brew:**
We recommend three tablespoons of a coarse grind (or loose leaf tea) per cup. For stronger coffee (or tea) add five tablespoons of coarsely ground coffee (or loose leaf tea) to the top of the Duo Coffee and Tea Steeper. Add hot water (195°F - 200°F), place lid back on, and let the coffee (or tea) steep for four minutes.

The top of the Duo Coffee and Tea Steeper holds the coffee (or tea) and prevents most grounds from entering the lower chamber. Once you pour water in it, it takes four minutes for the coffee (or tea) to brew.

**Twist:**
Release grounds from the upper brewing chamber by twisting the top. The etched cone filter is twice as fine as a traditional French press – filtering out almost all grit and sludge.

**Enjoy:**
Hanging out in the glass carafe of the bottom chamber, your coffee can sit without fear of over-extraction. Pour directly out of the spout and into your favorite mug.

To make ice coffee (or ice tea) follow steps 1 and 2. Once all the coffee, or tea, has flowed into the lower chamber, place the **Duo Coffee and Tea Steeper** in the fridge for 12 hours.
ETCHED FILTER
Great aroma and flavor, no sludge.

SEPARATION
No mess.
No over extraction.

CONTROL
Adjust brew time to your preference.

NO BPA/BPB
Coffee touches only stainless steel, glass and silicone.

NO PAPER
Duo's stainless steel filter last forever.