

Cold Brew vs Iced Coffee (vsdiff.com)

Attribute	Cold Brew	Iced Coffee
Brew temperature	~room / cold water ($\leq 25^{\circ}\text{C}$)	hot water (90–96°C) then chilled over ice
Brew time	~12–24 hours (steep)	minutes (hot brew) + rapid cooling
Grind	coarse	medium (similar to drip)
Perceived acidity	lower acidity	higher acidity (often brighter)
Body & mouthfeel	fuller, heavier	lighter, more clean
Caffeine (typical)	variable; often similar or higher per serving depending on ratio	variable; depends on extraction and dilution
Common equipment	Toddy/Brew kit, mason jar, cold brewer	Pour-over, drip, espresso machine + ice

Source: <https://vsdiff.com/cold-brew-vs-iced-coffee/>