

## Cold Brew vs Iced Coffee (vsdiff.com)

| Attribute          | Cold Brew  | Iced Coffee   |
|--------------------|--|---|
| Brew temperature   | ~room / cold water ( $\leq 25^{\circ}\text{C}$ )                 | hot water ( $90\text{--}96^{\circ}\text{C}$ ) 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/>