CLAIMS

1. A method of making coffee comprising:

extracting a cold-brewed coffee from coffee beans;

charging nitrogen gas into the cold-brewed coffee; and

cooling the cold-brewed coffee into which nitrogen gas is dissolved to form a nitrogen-charged coffee.

2. The method of making coffee of claim 1, wherein extracting the cold-brewed coffee from the coffee beans comprising:

grinding the coffee beans to form a ground coffee;

steeping the ground coffee into water to form a mixture having the ground coffee and water;

partially extracting an extracted coffee from the mixture; and

diluting the extracted coffee with water.

3. The method of making coffee of claim 1, wherein a concentration (TDS) of the cold-brewed coffee is in a range from about 1.36% to about 1.58%.

4. The method of making coffee of claim 1 further comprising:

dispensing the nitrogen-charged coffee into a cup.

wherein dispensing the nitrogen-charged coffee into the cup comprising:

discharging the nitrogen-charged coffee from a nozzle; and

additionally discharging nitrogen gas from the nozzle while discharging the nitrogen-charged coffee.

5. An apparatus of making coffee comprising:

a keg storing a cold-brewed coffee;

a nitrogen tank containing nitrogen gas, the nitrogen tank being connected with keg by a first line to be configured to provide nitrogen gas with the keg to form a nitrogen-charged coffee;

a discharging unit being connected with the keg by a second line to be configured to discharge the nitrogen-charged coffee; and

a first cooling unit covering the second line to be configured to cool the nitrogen-charged coffee.

6. The apparatus of making coffee of claim 5, further comprising:

a third line connecting the nitrogen tank with the discharge unit;

wherein the discharging unit is configured to selectively open/close the second line and the third line to selectively discharge the nitrogen-charged coffee or to discharge the nitrogen-charged coffee and nitrogen gas at the same time.

7. The apparatus of making coffee of claim 5, further comprising a second cooling unit receiving the keg, the second cooling unit being configured to cool the cold-brewed coffee in the keg.

CLAIMS

1. A method of making coffee comprising:

extracting a cold-brewed coffee from coffee beans, the cold-brewed coffee being stored in a keg which is occupied with nitrogen gas for preventing the cold-brewed coffee from reacting with oxygen gas and from being oxidized;

charging nitrogen gas into the cold-brewed coffee by bubbling the nitrogen gas in the cold-brewed coffee stored in the keg;

cooling the cold-brewed coffee into which nitrogen gas is dissolved to form a nitrogen-charged coffee; and

dispensing the nitrogen-charged coffee into a cup,

wherein dispensing the nitrogen-charged coffee into the cup comprising:

discharging the nitrogen-charged coffee from a nozzle partially to fill the cup; and

simultaneously discharging the nitrogen-charged coffee and nitrogen gas from the nozzle to additionally fill the cup for generating a micro-sized foams further.

2. The method of making coffee of claim 1, wherein extracting the cold-brewed coffee from the coffee beans comprising:

grinding the coffee beans to form a ground coffee;

steeping the ground coffee into water to form a mixture having the ground coffee and water;

partially extracting an extracted coffee from the mixture; and

diluting the extracted coffee with water.

3. The method of making coffee of claim 1, wherein a concentration (TDS) of the cold-brewed coffee is in a range from about 1.36% to about 1.58%.

4. An apparatus of making coffee comprising:

a keg storing a cold-brewed coffee and being occupied with nitrogen gas for preventing the cold-brewed coffee from reacting with oxygen gas and from being oxidized;

a nitrogen tank containing nitrogen gas, the nitrogen tank being connected with keg by a first line to be configured to provide nitrogen gas by bubbling the nitrogen gas with the keg to form a nitrogen-charged coffee;

a discharging unit being connected with the keg by a second line to be configured to discharge the nitrogen-charged coffee;

a first cooling unit covering the second line to be configured to cool the nitrogen-charged coffee; and

a third line connecting the nitrogen tank with the discharge unit;

wherein the discharging unit is configured to selectively open/close the second line and the third line to selectively discharge the nitrogen-charged coffee or to discharge the nitrogen-charged coffee and nitrogen gas at the same time for generating a micro-sized foams additionally.

5. The apparatus of making coffee of claim 4, further comprising a second cooling unit receiving the keg, the second cooling unit being configured to cool the cold-brewed coffee in the keg.