

MEASURE BY WEIGHT 8-10 GRAMS, or 1 tbsp of coffee per 4 fl. oz. water.

GRIND COFFEE IMMEDIATELY before each brew.

## BREWING TIPS

USE FILTERED WATER at 195-205 degrees Fahrenheit for brewing. (60 seconds off boil).

ALWAYS PREHEAT YOUR DEVICE before each brew.

THOROUGHLY CLEAN your brewing device when done.

STORE WHOLE BEAN COFFEE using an airtight container in a cool, dry place. Brew coffee within 1 week of opening.



## FRENCH PRESS

- 1 **ADD COARSE GROUND COFFEE** to the press and set a timer for 3 minutes.
- 2 **POUR HOT WATER OVER THE GROUNDS** until the press is half full and immediately start your timer.
- 3 **AFTER 30-40 SECONDS**, swirl or stir the press until only a blond head remains over the coffee, then gently add the rest of the hot water.
- 4 **INSERT THE PLUNGER** so that it sits about a half inch under the surface of the liquid, ensuring that all coffee is saturated.
- 5 **THREE MINUTES**, depress the plunger. If you are not going to drink all the coffee immediately, we recommend you decant it into a separate thermal container so it does not over steep.

### RECIPES

COFFEE	WATER
28 g	3 cup PRESS
48 g	4 cup PRESS
66 g	8 cup PRESS
96 g	12 cup PRESS



## POUROVER AND CHEMEX

- 1 **SET YOUR FILTER IN PLACE** and rinse thoroughly with hot water.
- 2 **ADD MEDIUM GROUND COFFEE** to the filter and pour a small amount of hot water evenly over the grounds to saturate them.
- 3 **ALLOW THE GROUNDS TO BLOOM** for approximately 30 seconds then slowly and evenly pour more hot water over the grounds until the filter is nearly full.
- 4 **GENTLY STIR THE GROUNDS** to ensure that the grounds are fully saturated.
- 5 **FOR LARGER SIZE FILTERS**, gradually add water to keep the water level high, until the desired brew volume is reached.

### RECIPES

COFFEE	WATER
30 g	325 g / 11.5 oz. (POUROVER)
60 g	650 g / 23 oz. (CHEMEX)



# MAKE IT YOUR OWN

BREWING GUIDE

VERVE  
COFFEE ROASTERS

## EVA SOLO

- 1 **REMOVE THE FILTER ASSEMBLY**, add coarse ground coffee to the carafe, and set a timer for 3 minutes.
- 2 **POUR HOT WATER** over the grounds until the carafe is half-full and immediately start your timer.
- 3 **AFTER 30-40 SECONDS** use the stirrer provided to stir and fully saturate the grounds.
- 4 **TOP OFF CARAFE** with hot water then insert the filter assembly.
- 5 **AFTER THE TIMER SOUNDS**, pour off the coffee. If you are not going to drink all the coffee immediately, we recommend that you decant it into a separate thermal container so that it does not over steep.

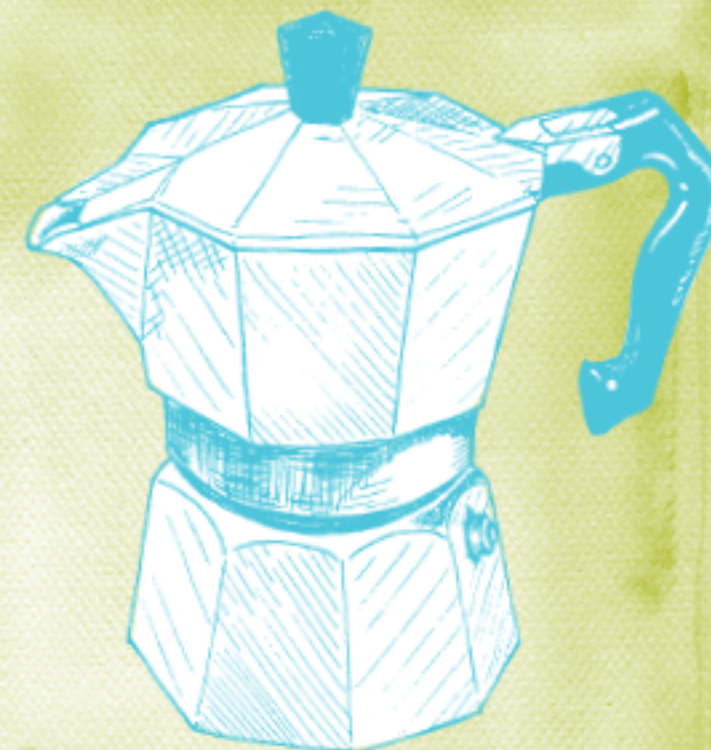
### RECIPES

COFFEE	WATER
40 g	0.6 L CARAFE
66 g	1 L CARAFE



## MOKA POT

- 1 **PREHEAT YOUR WATER IN A KETTLE**. This will prevent the Moka pot from overheating and over extracting your coffee.
- 2 **FILL THE BOTTOM CHAMBER** of the Moka pot up to the indicator line with the preheated water.
- 3 **USING A HOT PAD TO HOLD THE BOTTOM** of the Moka pot still and upright, screw on the top half. Keeping the lid open, place the brewer on a stovetop burner set to medium heat.
- 4 **THE COFFEE WILL BEGIN TO BREW**, and after a "cough" or "sneeze" from the tube in the top chamber, it will begin to flow out in a steady stream.
- 5 **AT THIS POINT REMOVE** the Moka pot from the heat source and place it on heat resistant surface.
- 6 **ONCE THE BREWING HAS STOPPED**, the coffee is ready to serve.



## SIPHON

- 1 **BOIL WATER IN A KETTLE** then fill the bottom globe of your siphon to the two-cup (8 oz.) mark.
- 2 **MAKE SURE YOUR CLEAN, WET FILTER** holder is in place and centered in the top chamber, and place it loosely on the bottom globe without sealing them together.
- 3 **PLACE THE BURNER** under the siphon and turn up the heat. When the water begins to boil, seal the top chamber to the bottom globe; the water will rise through the siphon fairly quickly.
- 4 **WHEN ALL THE WATER** is in the top globe, lower the temperature on your burner and stabilize the water temperature.
- 5 **ADD MEDIUM GROUND COFFEE** and start your count-up timer. Immediately stir the coffee, alternating between a back-and-forth and a side-to-side motion. Stir vigorously to combat bloom, so all coffee is saturated.
- 6 **KEEP YOUR EYE ON THE TIMER** and repeat this stir at 30 seconds. At 55 seconds, extinguish the flame and give the coffee one, quick, paddling stir.
- 7 **IT SHOULD TAKE** the coffee about 30 seconds to draw down to the bottom globe for a total extraction time of 1:25. If it's slower than this, coarsen your grind. If it's faster, make the grind finer.

### RECIPES

COFFEE	WATER
35 g	TCA-2 & TCA-3 CUPS

