



## COFFEE SUPREME BREW GUIDE

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Making a great cup of coffee at home or at the office doesn't have to be hard. We have some simple recipes and techniques that will have you making tasty coffee in no time. Now, we're not suggesting that they're gospel - they're just a few tips we've learned over the years. Once you've worked out how you like it, you do it your way.

Happy brewing.



## *The key to your brew*

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The most influential factor to the quality of your coffee is the beans themselves. For the best results we suggest using freshly roasted coffee, and grinding it just before brewing. If you've gone to the trouble of buying some nice gear, we highly recommend investing in a good grinder to go with it. This will give you an appreciably better tasting coffee.

To follow the recipes we have developed, we also recommend a timer and a good set of digital scales - to weigh both your coffee and your brewing water.

Ok, let's put the kettle on...

## *Golden Ratio*

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Just like with cooking, if you can follow a simple recipe, you can easily produce something very tasty. In most cases we base our recipes for each brew method on the SCAA's Golden Ratio for brewing filter coffee.

We recommend a ratio of 60g of freshly ground coffee for every 1 litre of water.

This is a good place to start, but you can fine-tune your own recipe to suit your taste.

Some suggested brewing ratios:

250ml	15g
500ml	30g
750ml	45g
1l	60g
1.5l	90g
2l	120g



# CHEMEX

## Recipes

### 3 cup

Brew water (95°- 97°): 360mls / 350g  
Coffee dose: 22g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 3:30 - 4 mins

### 6 cup

Brew water (95°- 97°): 515mls / 495g  
Coffee dose: 31g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 2:30 - 3 mins

### 8 cup

Brew water (95°- 97°): 690mls / 675g  
Coffee dose: 41g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 4:30 - 5 mins

## Instructions

- 01 Heat the entire Chemex by filling it with hot water, then empty it, ready for the next stage.
- 02 Once the vessel is heated, place the filter paper cone in the top and rinse thoroughly (500mls of hot water).
- 03 Remove the now wet filter to tip out the rinse water. Return filter and ensure it's evenly placed, with the thicker side facing the spout.
- 04 Drop your ground coffee into the filter and pour 2g of your brew water for every 1g of coffee. The hot water will react with the fresh grounds and bloom (expand).
- 05 Stir the bloom just enough to ensure all the coffee is wet. Congratulations, you have just created a slurry.
- 06 Now slowly add the remaining water, pouring in small circles over the centre of the slurry. Fill to the top of the Chemex (the filter may sit proud to the glass so be careful to not overfill).
- 07 Once the last of the water has been added, using a small spoon, gently scrape any coffee that is clinging to the very top of the filter wall into the water. As the water draws down, gently give a final stir. A slight dome should form in the coffee bed. Once the filter has stopped dripping the coffee is brewed.

**Hot tips** *Do your best to ensure the correct water temperature is maintained throughout the whole brewing process - this will help ensure a more even extraction. Also, after making the slurry, try to add the water in one continuous pour, keeping the water level topped up until it has all been added. If your coffee brews faster or slower than what is suggested in the recipe, try adjusting the grind (finer if too fast or coarser if too slow).*



# PLUNGER

## *Recipes*

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### **3 cup**

Brew water (95° - 97°): 340mls / 330g  
Coffee dose: 23g freshly ground coffee  
Grind: coarse  
Total brew time: 5 mins

### **8 cup**

Brew water (95° - 97°): 880mls / 850g  
Coffee dose: 55g freshly ground coffee  
Grind: coarse  
Total brew time: 5 mins

## *Instructions*

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- 01 Place the coffee grounds in the plunger and pour half the brew water on top.
- 02 Dunk the floating grinds with a spoon to ensure all the coffee is wet and continue until the head of coffee has deflated.
- 03 Add remaining water and plunge down slightly to keep all coffee grounds immersed. Put the timer on for 5 minutes.
- 04 At 5 minutes, finish plunging the coffee grounds and immediately decant the finished brew into cups or a warmed vessel to arrest the brewing.

*Hot tips* Heat your plunger with hot water before brewing. This will help achieve a more stable brew temperature.





# CONE FILTER

## Recipes

### 1 cup

Brew water (95° - 97°): 370mls / 360g  
Coffee dose: 15g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 1:30 - 2 mins

### 2 cup

Brew water (95° - 97°): 460mls / 445g  
Coffee dose: 28g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 1:30 - 2 mins

## Instructions

- 01 Place the cone on top of the vessel you want to brew coffee into. Place the paper filter in the cone and rinse the paper filter thoroughly with hot water. This has the added benefit of heating the cone and the collection vessel. Tip out the rinse water.
- 02 Drop your ground coffee into the filter and pour 2g of your brew water for every 1g of coffee. The hot water will react with the fresh grounds and bloom (expand).
- 03 Stir the bloom just enough to ensure all the coffee is wet. Congratulations, you have just created a slurry.
- 04 Now slowly add the remaining water pouring in small circles over the centre of the slurry. Fill to the top of the cone.
- 05 Once the last of the water has been added, using a small spoon, gently scrape any coffee that is clinging to the very top of the filter wall into the water. As the water draws down, gently give a final stir following the downward direction of the rifled sides. A slight dome should form in the coffee bed. Once the filter has stopped dripping the coffee is brewed.

**Hot tips** *Do your best to ensure the correct water temperature is maintained throughout the whole brewing process - this will help ensure a more even extraction. Also, after making the slurry, try to add the water in one continuous pour, keeping the water level topped up until it has all been added. If your coffee brews faster or slower than what is suggested in the recipe, try adjusting the grind (finer if too fast or coarser if too slow).*





# GOLD FILTER

## *Recipe*

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### **1 cup**

Brew water (93°): 290mls / 280g  
Coffee dose: 16g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 3 mins (with twist),  
4:30 - 5 mins (no twist)

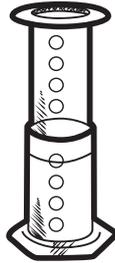
## *Instructions*

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- 01** Start with placing the gold filter brewer on top of a good-sized mug.
- 02** Dose your ground coffee into the bottom mesh compartment.
- 03** Place the infuser into the bottom compartment and add water, filling up to the black line near the top lip.
- 04** Allow the coffee to swell for a moment (5sec), then while holding the bottom compartment lift the infuser up 1cm with a slight turn (this breaks the seal created by the reaction between hot water and fresh grounds).
- 05** Remove the brewer once the infuser is drained of water. Rinse and repeat.

**Hot tips** *If your coffee brews faster or slower than what is suggested in the recipe, try adjusting the grind (finer if too fast or coarser if too slow). If you are using really fresh coffee, grind it a little further in advance to allow the coffee to de-gas.*





# AEROPRESS

## *Recipe*

### **1 cup**

Brew water (95°- 97°): 200mls  
Coffee dose: 14g freshly ground coffee  
Grind: medium paper filter  
Total brew time: 2 mins

## *Instructions*

- 01 Fit the plunger into the chamber, extended so the rubber seal lines up with the top of the number 4. Then stand upside down with the hexagonal end facing up. This is the *inverted method*.
- 02 Place ground coffee into the chamber and add the 200g of water. Give the grounds and water a stir to ensure all the grounds are wet and let it brew for 90 seconds.
- 03 While your coffee is brewing, place an AeroPress paper filter into the black diffuser disk and rinse with hot water. Then lock into place at the top.
- 04 Then carefully turn the AeroPress over onto your mug and press the plunger down until all water and air has been expelled.

**Hot tips** *You will notice the instructions that come with an AeroPress are a little different. We have found that the inverted method gives the best results. However you can use the same recipe with the standard brewing technique.*





# SYPHON

## Recipes

### 2 cup

Brew water (95° - 97°): 240mls  
Coffee dose: 20g freshly ground coffee  
Grind: medium  
Total brew time: 40 - 60 seconds

### 3 cup

Brew water (95° - 97°): 360mls  
Coffee dose: 30g freshly ground coffee  
Grind: medium  
Total brew time: 40 - 60 seconds

### 5 cup

Brew water (95° - 97°): 600mls  
Coffee dose: 50g freshly ground coffee  
Grind: medium  
Total brew time: 40 - 60 seconds

## Instructions

- 01 Start by adding the desired amount of heated water into the lower bowl. Then light the alcohol burner or alternative heat source.
- 02 Attach the cloth filter to the upper glass bowl, making sure it is centred in the bottom. Then loosely (not sealed) rest the upper bowl in the lower bowl.
- 03 When you see the water in the lower bowl starting to bubble, fix the upper bowl into place by gently pressing it down so the rubber ring forms a tight seal.
- 04 You will start to see the water rise through the tube into the upper bowl. Once the water level in the lower bowl has fallen below the bottom of the tube, add the coffee to the water in the upper bowl and mix well with the stirrer.
- 05 Continue heating for 40 - 60 seconds.
- 06 Move the stand away from the heat source and extinguish the flame. As it cools the coffee will be drawn back down into the lower bowl.
- 07 Remove the upper bowl by gently rocking back and forth and place into the upturned cover, which acts as a stand. The lower bowl acts as the server. Enjoy.

### Hot tips

*Once you have finished with your siphon remove the filter and clean thoroughly so as to not let flavours taint the cloth. When the coffee is drawing back into the lower bowl, you can use a cold wet cloth placed against the lower bowl to help speed the cooling process. Keep your cloth filters in a sealed container of water in the fridge, changing the water daily.*

