TOP TIPS FOR BREWING AT HOME

To get the most from brewing your magic Mozza Coffee as sincerely as possible, here are the top tips to help ensure you get the best brew time after time.

KEEP IT FRESH

Use the freshest coffee possible to get the best out of your brew. Using whole beans or grinding them fresh each time you brew will help keep the aromas lively to any coffee drinking experience looked into your coffee. Alternatively, buy small quantities of ground coffee and fresh roast them daily. Good roast grind with an airtight container in a cool, dry place.

GRINDING

As well as helping with improved freshness, grinding coffee yourself gives you the most flexibility in discovering which coarseness yields your preferred flavours. It also gives you the chance to play with different methods as they each call for a different grind size.

Grinding finer will result in coffee solutions faster; grinding coarser will result in coffee solutions slower.

FINE GROUND

COARSE GROUND

ALL ABOUT THE WATER

Water quality and temperature play a big role in the flavour of brewed coffee. Using filtered water will create a fuller, sweeter brew and protect your espresso process. This temperature of the water will also contribute to how your coffee extracts - too hot & it will over-extract, too cool & it will under-extract.

BREW RECIPES

Brewing & enjoyment: Here are some tips that will help you to achieve consistent results each time you brew.

Invest in some good scales will help measure both the weight of the ground coffee and also the water quantity. For filter brewing and espresso, we have some easy recipes that will help you to reach that sweet spot.

EXPRESSO

17-19g of coffee / 40-60sec of water

FILTER

5g of coffee / 1000ml of water

These recipes are just a guideline and you can experiment to find what suits best. If the coffee is too weak, thin or lacking in fullness try increasing the dose of coffee, grinding finer or increasing the brew time. If it is too strong and bitter, try decreasing the dose of coffee, grinding coarser or decreasing the brewing time.

ENJOY YOUR COFFEE!

Other magic: Mozza Coffee Home Brewing Outdoors available are:

Coffeino: Aromascope / 160 Brew Conc (Espresso)