

HOW TO BREW



INSTRUCTIONS FOR
THE PERFECT CUP

Partners
COFFEE ROASTERS



What You Need

Freshly Roasted Coffee

Brewing Device

Burr Grinder

Hot Water Kettle

Gram Scale

Timer

Spoon

125 North 6th St Brooklyn, NY

partnerscoffee.com

@partnerscoffee



Chemex

Ratio 1:14

☕ 50g 💧 700g ☕

Fold filter with threefold toward the spout

Pre-wet filter and discard water

Add 50g med-coarse ground coffee

🕒 **Begin Timer**

**Slowly pour 100g hot water in
small circular motions**

🕒 **Let 'bloom' for 45 seconds**

**Slowly pour 600g water in
small circular motions**

🕒 **Target Brew Time: 4:00**

V-60 Pour-Over

Ratio 1:15

☉ 23g 💧 360g ☕

Pre-wet filter and discard water

Add 23g medium ground coffee

① Begin Timer

Slowly pour 45g hot water
in circular motions

② Stir and let 'bloom' for 45 seconds

Slowly pour 315g water in
small circular motions

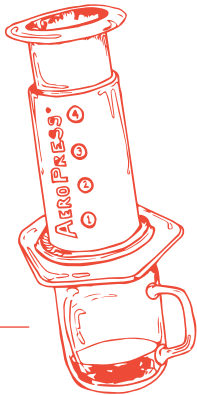
③ Target Brew Time: 3:00



Aeropress

Ratio 1:14

☕ 17g 💧 235g ☕



Insert filter into cap and pre-wet

Invert Aeropress

Add 17g medium ground coffee

① Begin Timer

Slowly pour 45g hot water

② Stir and let 'bloom' for 45 seconds

Slowly pour 190g water in
small circular motions

Secure cap on top

③ At 3:00, flip Aeropress onto vessel
and gently press down

Moka Pot

Ratio 1:12

☕ 20g 💧 235g 🍵

Add 235g boiling water to bottom pot chamber

Place filter basket in base

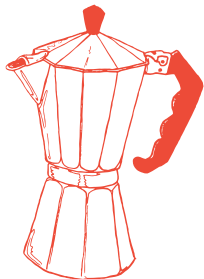
Add 20g med-fine grind coffee

Level coffee and re-assemble pot as securely as possible

Place on burner at Medium Heat

Close lid as soon as brewing coffee is visible

Once the percolating sounds stop, remove from heat and rest for 30 seconds



Espro Press 24 oz

Ratio 1:15

☪ 50g ☪ 750g ☪ 2☪

Add 50g coarse ground coffee

⌚ Begin Timer

Slowly pour 150g hot water

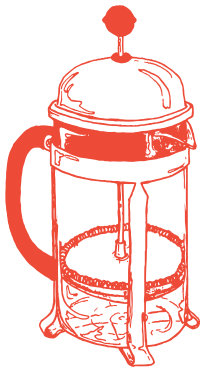
Let 'bloom' for 45 seconds

Slowly pour 600g hot water

Gently stir

⌚ Press at 4:00





French Press 17 oz.

Ratio 1:15

☪ 34g ☪ 500g ☪ 2☪

Add 34g coarse ground coffee

⌚ Begin Timer

Slowly pour 100g of hot water

Let 'bloom' for 45 seconds

Slowly pour 400g hot water

Gently stir

⌚ Press at 4:00

Partners

BREW SCHOOL



Want to hone your skills?
Learn the fine art of coffee making
at Partners Brew School.

CUPPINGS HOME BREWING
ESPRESSO LATTE ART

To sign up for a class, e-mail
brewschool@partnerscoffee.com

Grind Size Reference



1 Coarse
Espresso Press
French Press

2 Med-Coarse
Chemex

3 Medium
V60
Aeropress

4 Med-Fine
Moka Pot

Troubleshooting

If your brew time is too long: grind coffee coarser

If your brew time is too short: grind coffee finer

1tbsp = 7g coffee