COFFEE SUPREME
BREW GUIDE.
Making a great cup of coffee can be easy — whether you’re at home, in the office or out in nature with your enamelware and kindling.

The Coffee Supreme Brew Guide brings together simple recipes and tips for some of the more well-known ways of making coffee. We’ll have you making a great cup of coffee in no time.
BEFORE WE START

SIX TIPS

Tip #1
The most influential factor in the quality of your coffee is the beans themselves. Good beans, good cup. If you can’t get your hands on a bag of Supreme, try something from your local specialty roaster. Make sure you buy coffee roasted for your brew method.

Tip #2
For the best results, we suggest using coffee aged to the roaster’s recommendation. This can vary so you should ask them what they suggest. If you have whole beans then make sure to grind them just before brewing.

Tip #3
If you’ve gone to the trouble of buying some nice brew gear, we highly recommend investing in a good grinder to go with it.

Tip #4
To follow these recipes, we’d also recommend using a timer and a good set of digital scales to weigh both your coffee and your brewing water.

Tip #5
To help prolong the freshness of your coffee keep it away from light, air and temperature extremes (challenging if you’re ascending Everest, but probably not your biggest problem).

Tip #6
Lastly, clean up your brew gear after each use, no matter what it is, glass, plastic, gold. Coffee oils stick to everything. Keep clean equipment for tasty brews every time.

THE GOLDEN RATIO

Just like with cooking, if you can follow a simple recipe, you can easily produce something 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 litre of water. This is a good place to start, but you can fine-tune your recipe to suit your taste.

Check out the table below — here you’ll find some suggested brewing ratios of hot water to ground coffee for you to use. These ratios are a great starting point. However, you might like to tweak these numbers to suit your taste.

<table>
<thead>
<tr>
<th>WATER</th>
<th>250ml</th>
<th>500ml</th>
<th>750ml</th>
<th>1L</th>
<th>1.25L</th>
<th>2L</th>
</tr>
</thead>
<tbody>
<tr>
<td>COFFEE</td>
<td>15g</td>
<td>30g</td>
<td>45g</td>
<td>60g</td>
<td>90g</td>
<td>120g</td>
</tr>
</tbody>
</table>

* Specialty Coffee Association of America — regarded by many as the international authority on coffee.
If your coffee is either over or under extracting (brewing too slow or too fast), the chances are that you have the incorrect grind for your brew method.

To start you off, here are three of the common grind settings we refer to through this Brew Guide:

**Fine**
Like flour. Best suited for espresso and stovetop.

**Medium**
Like table salt. Generally suited to paper filters such as AeroPress.

**Coarse**
Like raw sugar. Generally suited to mesh filters such as a plunger.
This oft-neglected but ubiquitous brewing device, can be found at the back of almost everyone’s kitchen cupboard.

The plunger or ‘french press’ doesn’t seem to have been swept up in the modern filter brewing zeitgeist but definitely deserves a place in the conversation alongside your Chemex and AeroPress. It’s tried and true.

Press with pride.

**Hot Tip**

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

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**About**

**RECIPE**

**3 Cup Recipe**

**WATER**

330g at 96°C (205°F)

**COFFEE DOSE**

20g coarse ground

**BREW TIME**

5 mins

**8 Cup Recipe**

**WATER**

850g at 96°C (205°F)

**COFFEE DOSE**

51g coarse ground

**BREW TIME**

5 mins

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**Instructions**

**Step One**

Place the coffee grounds in the plunger and pour half the brew water on top.

**Step Two**

Dunk the floating grounds with a spoon to ensure all the coffee is wet.

**Step Three**

Add remaining water and plunge down slightly to keep all coffee grounds immersed. Put the timer on for 5 minutes.

**Step Four**

At 5 minutes, finish plunging the coffee grounds and immediately pour the finished brew into cups or a warmed vessel.

And, you’ve made yourself a delicious pot of Jo.
Freiling’s Gold Filter offers convenience and consistency every time you brew your coffee. The magic is in the 24-carat gold-plated micro-foil metal filter that allows coffee to develop its full flavour without influencing the taste during the filtration process. Perfect for those who do not want to compromise on taste while wanting as little fuss as possible. This is as easy as it gets for great coffee making.

**Hot Tip**

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.

**RECIPE**

1 Cup Recipe

**WATER**

250g at 93°C / 199°F

**COFFEE DOSE**

15g medium ground

**BREW TIME**

2-3 mins

**INSTRUCTIONS**

**Step One**

Start with placing the gold filter brewer on top of a decent sized mug.

**Step Two**

Put your ground coffee into the bottom mesh compartment.

**Step Three**

Place the infuser into the bottom compartment and add water, filling up to the black line near the top lip.

**Step Four**

Allow the water to flow through until the infuser is empty.

**Step Five**

Remove the brewer once the infuser is drained of water.

And, you’ve got yourself a delicious cup of coffee.
The AeroPress was developed by American inventor Alan Adler who conducted hundreds of brewing experiments in search of the perfect cup.

He concluded that proper temperature, total immersion and rapid filtering were key to extracting the best flavour from coffee.

This method is a favourite amongst travellers and the time poor due to its compact design and usability.

**Hot Tip**

*You’ll 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.*

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**1 Cup Recipe**

- **WATER**
  - 200g at 96°C / 205°F

- **COFFEE DOSE**
  - 14g medium ground

- **BREW TIME**
  - 2 mins

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**Step One**

Fit the plunger into the chamber, so the rubber seal lines up with the top of the number 4. Then stand it upside down with the hexagonal end facing up.

**Step Two**

Place an AeroPress paper filter into the black diffuser disk and rinse with hot water.

**Step Three**

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. Lock disc and filter into place on top and let it brew for 90 seconds.

**Step Four**

Carefully turn the AeroPress over onto your mug and press the plunger down until all water and air has been expelled.

*And you’re done!*
The Chemex Method Coffee Supreme Brew Guide

About

The Chemex brews an exceptionally clean cup, much of which is owed to its heavy paper filter, which delivers a purity of flavour by allowing the best aromatics to pass while trapping undesirable elements in the paper. The Chemex is perfect for brewing filter coffee for a small group.

Instructions

Step One
Heat the entire Chemex by filling it with hot water, then empty it.

Step Two
Place the Chemex paper filter cone in the top with the double layered side of the filter on the side of the spout. Rinse thoroughly with hot water. This will remove paper taints and heat the vessel at the same time.

Step Three
Carefully pour out the rinse water ensuring the filter stays in place.

Step Four
Drop your ground coffee into the filter. For every 1g of coffee add 2g of water. The hot water will react with the fresh grounds and expand, this is called the ‘bloom’.

Step Five
Stir the bloom just enough to ensure all the coffee is wet.

Step Six
Slowly add the remaining water, pouring in small circles over the centre of the coffee. Fill to the top of the Chemex (the top of the filter may sit slightly above the glass so be careful not to overfill).

Step Seven
As the water draws down, gently stir. A slight dome should form in the coffee bed. You’re done when the filter stops dripping.

And you’re done!

Recipe

3 Cup Recipe
Water
350g at 96˚C (205˚F)
Coffee Dose
21g medium ground
Brew Time
3:30–4 mins

8 Cup Recipe
Water
675g at 96˚C (205˚F)
Coffee Dose
41g medium ground
Brew Time
4:30–5 mins

Hot Tip
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).
This recipe is designed for the Hario V60.

**Hot Tip**

As with the Chemex method, 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).

**About**

The origins of the cone filter date back to the turn of the 20th Century, when Melitta Bentz received a patent on her first filter design in Berlin, Germany. Later in the 1930s, Melitta’s design was revisited with the tapering of the filter device to create the now ubiquitous cone shape.

**Recipe**

1 Cup Recipe

**Water**

250g at 96°C (205°F)

**Coffee Dose**

15g medium ground

**Brew Time**

2–2:30 mins

2 Cup Recipe

**Water**

500g at 96°C (205°F)

**Coffee Dose**

30g medium ground

**Brew Time**

3 mins

**Instructions**

**Step One**

Place the cone on top of the vessel you want to brew coffee into. Put the paper filter in the cone and rinse the paper filter thoroughly with hot water – this heats the cone and the collection vessel. Tip out the rinse water.

**Step Two**

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).

**Step Three**

Stir the bloom just enough to ensure all the coffee is wet.

**Step Four**

Now slowly add the remaining water pouring in small circles over the centre of the slurry. Fill to the top of the cone.

**Step Five**

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.

And you’re done!
There are a plethora of filter machines on the market now that produce beautifully brewed coffee, rather than the stewed office swill that they are more commonly associated with.

This new generation, like the Technivorm Moccamaster, heats and delivers water in a far more accurate fashion than their predecessors, making them an excellent and fuss-free option for making a whole lot of great coffee.

**1.25L Recipe**

**WATER**

1.25L cold

**COFFEE DOSE**

75g medium ground

**BREW TIME**

6:30 mins

**INSTRUCTIONS**

**Step One**

Preheat the thermos jug with hot water.

**Step Two**

Fit the filter inside filter pan and distribute ground coffee evenly into the filter then place into the machine.

**Step Three**

Fill water tank with 1.25l of fresh, cold, filtered water.

**Step Four**

Empty out thermos jug, insert ‘brew through lid’ and place underneath the machine.

**Step Five**

Turn machine on and allow coffee to brew through into the jug.

**Step Six**

Once the brew cycle has finished, turn machine off, take out the brewing lid and replace with screw on lid for serving.

And you’ve got yourself a fresh pot of coffee.
Caught you at your ma ’n’ law’s with naught but a bag of Coffee Supreme and no gear to speak of? No worries, let’s get creative...

**About**

This recipe is designed for when you don’t have any of the above — we’d recommend and good glass vessel like a Pyrex jug.

**Recipe**

*Hot Tip*

_Sometimes you’ve just got to do what you can._

**Water**

96°C (205°F)

**Coffee Dose**

*Use the Golden Ratio (1:17). So that’s 12g of whole bean coffee, medium ground, for every 200g of water*

**Brew Time**

3–5 mins

**Instructions**

**Step One**

Place the coffee grounds into your vessel, a large cup, small bowl, or a server should do the trick.

**Step Two**

Pour hot water over the grounds, ensuring all coffee is fully saturated, and the vessel is filled with the correct amount of water. Let it steep for no less than 3 mins and no longer than 5 mins.

**Step Three**

Take a spoon and scrape off any grounds that have floated to the of the water.

**Step Four**

If you can find a fine tea strainer in the house, then pour the coffee through this, and into your mug, to remove more grinds.

And that’s how you conjure a coffee with no gear.
Need coffee?
Or brew equipment? Or socks?
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