
**COFFEE SUPREME
BREW GUIDE.**



CONTENTS

03 Before We Start

04 The Grind

05 The Stovetop Method

06 The Plunger Method

07 The Gold Filter Method

08 The AeroPress Method

09 The Chemex Method

10 The Cone Filter Method

11 The Filter Machine Method

12 The No Gear Method

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.



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.

WATER	250ml	500ml	750ml	1L	1.5L	2L
COFFEE	15g	30g	45g	60g	90g	120g

* Specialty Coffee Association of America – regarded by many as the international authority on coffee.



RECOMMENDED GRINDERS



PORLEX

TALL COFFEE GRINDER

A portable, hard-wearing coffee grinder.

[SHOP NOW](#)

HARIO

COFFEE MILL - CERAMIC SLIM

An ultra-portable hand-powered coffee grinder.

[SHOP NOW](#)

GRIND SETTINGS

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.



BIALETTI
STOVETOP

This recipe is designed for any stovetop coffee maker.

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ABOUT

The humble Stovetop is our go-to for making fresh Italian-style coffee at home.

Invented in the roaring 20s, Alfonso Bialetti's stovetop espresso machines are, in our opinion, the best on the market.

They're easy to use and produce rich, full-bodied coffee in minutes.

Hot Tip

If you like milk with your coffee, you can include this in the top compartment before putting it on the heat.

Pro Tip

Never use detergent to clean your stovetop. All it needs is hot water and a nice sponge to help extend the life of the seal.

RECIPE

3 Cup Recipe

WATER

130ml at 96°C (205°F)

COFFEE DOSE

17 medium ground

BREW TIME

5 mins

6 Cup Recipe

WATER

270ml at 96°C (205°F)

COFFEE DOSE

28g coarse ground

BREW TIME

6 mins

INSTRUCTIONS

Step One

Fill the bottom chamber with hot water. Hot water reduces the brewing time and less chance of the coffee over-extracting.

Step Two

Evenly spread your favourite Supreme espresso to the top funnel. Do not pack down.

Step Three

Screw the top section tightly to the base and place on high heat with the lid open.

Step Four

Once the coffee starts to extract, reduce the heat to medium and remove from heat immediately once the pot is full.

Voila, you now have authentic Italian-style espresso at home.



BODUM
PLUNGER

This recipe is designed for the Bodum Chambord Plunger, but can be used on any plunger.

SHOP NOW

ABOUT

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.

RECIPE

3 Cup Recipe

WATER

330ml at 96°C (205°F)

COFFEE DOSE

20g coarse ground

BREW TIME

5 mins

8 Cup Recipe

WATER

850ml at 96°C (205°F)

COFFEE DOSE

51g coarse ground

BREW TIME

5 mins

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 Joe.



FRIELING
GOLD COFFEE FILTER

This recipe is designed for the
Freieling Gold Coffee Filter.

SHOP NOW

ABOUT

Freieling'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

250ml 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.



AEROBIE
AEROPRESS

This recipe is designed for the Aerobie AeroPress.

SHOP NOW

ABOUT

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.

RECIPE

1 Cup Recipe

WATER

200ml at 96°C / 205°F)

COFFEE DOSE

14g medium ground

BREW TIME

2 mins

INSTRUCTIONS

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!



CHEMEX CORPORATION

CHEMEX

This recipe is designed
for the Chemex.

SHOP NOW

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).

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.

RECIPE

3 Cup Recipe

WATER

350ml at 96°C (205°F)

COFFEE DOSE

21g medium ground

BREW TIME

3:30–4 mins**8 Cup Recipe**

WATER

675ml at 96°C (205°F)

COFFEE DOSE

41g medium ground

BREW TIME

4:30–5 mins

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!



HARIO
V60

This recipe is designed for
the Hario V60.

SHOP NOW

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

250ml at 96°C (205°F)

COFFEE DOSE

15g medium ground

BREW TIME

2-2:30 mins

2 Cup Recipe

WATER

500ml 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!



TECHNIVORM
MOCCAMASTER

This recipe is designed for the Moccamaster.

SHOP NOW

Hot Tip

We recommend using the Technivorm Moccamaster. For other machines use the golden ratio to determine a coffee dose. To enhance extraction some machines call for agitating the coffee once it's wet (sneak this in after step 4).

ABOUT

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.

RECIPE

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.



THE NO GEAR METHOD

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

ABOUT

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...

RECIPE

Hot Tip

Sometimes you've just got to do what you can.

RECIPE

Recipe

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 200ml 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 top 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.

coffee
SUPREME

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Or brew equipment? Or socks?
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