

ROSETTA



Brew Guide

Brewing good coffee wherever you are

Brewing good coffee at leisure is one of life's simple pleasures. You certainly don't need a cafe-level espresso set up in order to do great coffee justice!

We've put together a little booklet with a few basic recipes for a range of popular and affordable home brewing devices.

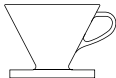
Enjoy the process!



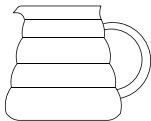
V60 Pour-Over



PAPER FILTER



V60



SERVER

V60 Pour-Over



COFFEE TO WATER RATIO: 1:13 eg. 18g: 240g

GRIND SETTING: Medium - Coarse

BEST FOR: Light, flavourful brews

**Try a 'Progressive' roast coffee, and enjoy this coffee black*

Brewing Method

1. Whilst your kettle boils, insert filter into v60 and then rinse to pre-heat.
2. Add 18g of medium-coarse ground coffee to the dripper and tap to settle
3. Carefully pour enough water to saturate the coffee - say 40g - and wait for the coffee to finish 'blooming'.
4. Add the remaining water, pouring evenly and slowly in a circular fashion. Keep the water level low at all times, say an inch above the coffee; pause if necessary. Add a total of 240g of water; brew should be complete in 3-4 minutes
5. Serve and enjoy.

About the Brewer

Initially designed in the 1950s, the v60 ('V' for the shape and '60' for the angles) was re-realised by Japanese glassware specialists 'Hario' in 2004.

Whilst its aesthetics have won it plaudits in design circles, the v60 is loved by coffee pros all over the world too. Like all brewing methods, it can be as simple or as complicated as one would like. Tweaking the coffee grind size and changing pouring techniques can result in myriad nuanced results, all while letting gravity most of the work here.

Use this method to brew a long, delicately flavourful beverage which is best served black.

This guide will produce approximately 100ml of coffee - use the same ratio as a guide to adjust for desired quantities.

French Press



PLUNGER



BEAKER

French Press



COFFEE TO WATER RATIO: 1:13 eg. 18g: 240g

GRIND SETTING: Medium - Coarse

BEST FOR: Long, flavourful brews

**Try a 'Classic' roast coffee, especially if adding milk*

Brewing Method

1. Whilst your kettle boils, add 30g of medium-coarse ground coffee to the empty beaker.
2. Add 480g of recently boiled water.
3. Agitate brew to ensure all the ground are wet
4. After 1 minute, gently break up cap of floating floating grounds.
5. After 4 minutes, insert plunger and depress gently until filter rests on the coffee grounds below the brew.
6. Serve and enjoy - add milk if desired.

About the Brewer

The heavy-hitter of filter brews. French Press lets coffee soak in water for intended periods, and uses a relatively low-integrity filtering method. The end result is usually a full, significantly textured version of filter coffee. The device is easy to use and flexible with regards to the quantity of coffee brewed. It's an easy method for preparing up to a litre of coffee in one go. As long as you don't mind a little silt in your cup.

This guide will produce approximately 400ml of coffee - use the same ratio as a guide to adjust for desired quantities.

Aeropress (Long)



PAPER FILTER



CAP

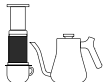


BREW CHAMBER



PLUNGER

Aeropress (Long)



COFFEE TO WATER RATIO: 1:13 eg. 18g: 240g

GRIND SETTING: Medium - Coarse

BEST FOR: Long, flavourful brews

"Try a 'Progressive' roast coffee, and enjoy this coffee black"

Brewing Method

1. Insert the paper filter into the cap and wet to keep it in place. Now attach the cap to brew chamber and place over a mug or jug.
2. Add 18g of medium-coarse ground coffee to brew chamber, and then add 240g of recently boiled water.
3. Agitate the brew with the paddle to ensure all the grounds are wet, then immediately insert the plunger into the top of the brew chamber.
4. Wait 60-90 seconds before plunging, slowly, until you hear a hiss of air escaping.
5. Serve and enjoy.

About the Inventor

Alan Adler, inventor and retired Stanford engineer, created the straightforward AeroPress coffee maker in 2005. Early in 2004, Adler began developing the brewer in his garage at home, having grown impatient with how long his coffee took to brew through standard filter methods. Adler was a prolific inventor, holding over 40 patents for his inventions in aerodynamics, optics, and other areas. One of Adler's most famous inventions is the Aerobie Pro flying ring, which was designed to fly further and more accurately than traditional Frisbees. The Aerobie ring held the Guinness World Record for the farthest throw of an object without any additional aids until it was broken in 2003.

This guide will produce approximately 200ml of coffee - use the same ratio as a guide to adjust for desired quantities.

Bialetti Moka Pot



METAL FILTER BASKET



BOTTOM CHAMBER



SPOUTED TOP CHAMBER

Bialetti Moka Pot



COFFEE TO WATER RATIO: 1:6 eg. 20g: 120g

GRIND SETTING: Fine

BEST FOR: Intense, full bodied brews
BEST FOR:

**Try a 'Classic' roast coffee, especially if adding milk*

Brewing Method

1. Fill the bottom chamber of moka pot with 120g of water, or to just bellow the valve.
2. Add 20g of finely-ground coffee to the filter basket, tap to settle evenly. The basket should be almost full.
3. Insert basket into bottom chamber, then screw on spouted top chamber.
4. Place pot on stove and switch to medium heat.
5. As emerging brew start to lighten & bubble, remove the pot from the stove.
6. Pour and serve as desired

About the Brewer

Initially designed in the 1950s, the v60 ("V" for the shape and '60' for the angles) was re-realised by Japanese glassware specialists 'Hario' in 2004.

Created by Italian engineer, Alfonso Bialetti, and named after a coffee trading port in Yemen, this 1933 invention is still a pillar of Italian culture. The espresso-like beverage is produced when the steam from the boiling water in the bottom chamber creates enough pressure to push up through the ground coffee, and then out through the top spout.

Using this method a short, strong, full-bodied beverage can be brewed to which hot milk or hot water can be added if desired.

This guide will produce approx two 'espresso' - using a 3-cup model. Follow principles if using another size pot

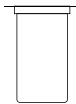
Aeropress (Short)



PAPER FILTER



CAP



INVERTED BREW CHAMBER



PLUNGER

Aeropress (Short)



COFFEE TO WATER RATIO: 1:6 eg. 20g: 120g

GRIND SETTING: Fine

BEST FOR: Intense, flavourful brews

**Try a 'Classic' roast coffee, especially if adding milk*

Brewing Method

1. Invert the brewer so that it rests on the plunger, with the open brew chamber facing upwards.
2. Add 20g of finely-ground coffee, and 120g of recently boiled water.
3. Agitate the brew with the paddle to ensure all the grounds are wet. Let the coffee brew for 60-90 seconds.
4. Insert a paper filter into the cap and wet to keep it in place, now attach to brewer.
5. Quickly and carefully invert your brewer; place atop a jug. plunge slowly, until you hear a hiss of air escaping.
6. Serve and enjoy - add hot water to dilute or milk, if desired.

About the Brewer

The AeroPress, created by inventor Alan Adler, is a manual coffee maker produced by AeroPress, Inc. It features a cylindrical chamber and a plunger with an airtight silicone seal, similar to a syringe. Ground coffee beans and water are steeped inside the chamber and then pushed through a filter by pressing the plunger. This method produces highly concentrated coffee that the manufacturer describes as "espresso style," but it can also be used to make filter-strength coffee.

This guide will produce approximately 100ml of coffee - use the same ratio as a guide to adjust for desired quantities.

Serve and enjoy.

