

*Here's your free*

# BREWING GUIDE

*Courtesy of Coffeyville Coffee Co.*

WE'VE DEVELOPED THIS GUIDE SPECIFICALLY FOR OUR CUSTOMERS.  
JUST OUR WAY OF SAYING "THANK YOU!"

Whether you are interested in exploring other brewing methods, or tweaking your own recipes, we hope you'll find this guide a helpful reference.

Universal Advice

Drip Coffee Maker

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Moka Pot

Aeropress

Turkish (boiling)

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Cold Brew



# Universal Advice

These 5 rules can be applied to any coffee brewing method, and lead to better tasting coffee:

- Always use a coffee grounds : water ratio of about 1:16. This can subtract or add coffee depending on personal preference, but you should be somewhere around this mark. This is roughly 1 TBS of coffee ground per 4oz of water.
- Always use water that is about 205°-210°F. Water that is cooler will not be able to extract the coffee properly in a short brew time. (There is such a thing as cold brewing, which allows for steeping for 16 hours or more). Water that is actively boiling will "cook" the grinds and give you unpleasant flavors. Allow the water to settle off-boil.
- When using relatively fresh coffee, especially if you grind yourself at home, be sure to bloom. Blooming is when you add a small portion of hot water to wet the coffee grounds. This allows the gasses still trapped in the coffee to escape. You will see your coffee bubble. Allow it to bloom for about 30-40 seconds, then proceed with the brewing process. Releasing those gases will make sure they don't end up affecting the taste of your coffee.
- Darker roasts usually require less to achieve extraction, while lighter roasts may require more to extract the flavor properly. This may mean a little longer brew time, slightly more water, or a slightly finer grind.
- When making adjustments to your coffee brewing method or recipe, consider what aspect of the flavor you are trying to change. Here are some ideas:

A. Is the coffee over-extracted or under-extracted? Over-extracted will mean you start taste heavier bitterness, maybe even a burnt taste, and the body is becoming overwhelming to taste. Under-extracted will taste sour, sharp, and the body will be lacking. To fix over-extracted coffee, speed up your brewing time, grind courser, or use a little more coffee. To fix under-extracted coffee, slow down your brew time, grind your coffee finer, or use a little less coffee.

B. If the coffee does not seem over-extracted or under-extracted, but you would still like to play with flavor adjustment, you can also use these principles. To increase acidity, clarity, or sweetness, you can grind a little coarser, use a little less coffee or more water, or otherwise speed up your brew time. To increase the sense of body and heavy feel of the coffee, you can grind a little finer, use a little less water or more coffee to have a more concentrated brew, or increase your brew time. For instance, in a French press, allow your coffee to steep for 20-30 more seconds than normal. In a pour-over, use a thicker filter paper or grind finer.

C. There is a basic relationship between grind size and time of brewing. Play with these variables and see what tastes best to you!  
With that said, please check out these brewing methods, and be on your way to delicious and perfect craft coffee at home:

# Drip Coffee Maker

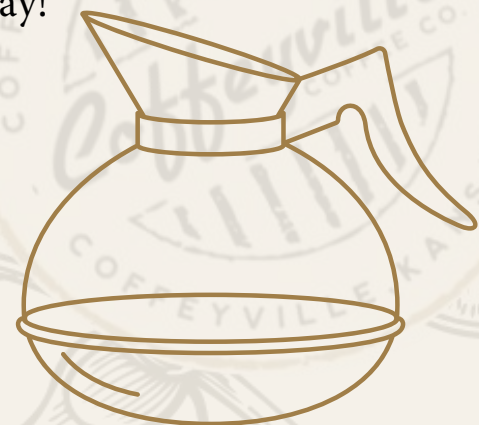
Still the most popular way to make coffee at home in the U.S., there are some things most people can do to improve the quality of their morning cup. Firstly, you should de-calcify your coffee maker at least every 3 months. Unless you use water purified by reverse osmosis, your tap or filtered water will have calcium stores that build up in your drip maker. These will affect the taste of your coffee, as well as the lifespan of your machine.

To do this, remove any water filter (if your machine has one) and run a batch of half-vinegar & half-water, without any coffee. Then run a couple water-only batches to clean out the vinegar.

When brewing your coffee, use 3-4 TBS per 12oz of water that you add. Lighter roasts may require closer to 3 TBS, and darker roasts may taste better with closer to 4.

Pre-wet your filter paper with clean water. Pre-wetting the filter paper means your coffee will immediately begin pouring into the carafe, and all that precious flavor won't be first absorbed into the filter paper. If it is possible to pause the brew, do so at the beginning after the grounds are wet, in order to bloom for 30 seconds.

Be considerate of hot plates. If your coffee maker has a hot plate, and you notice that your coffee begins to taste bitter after sitting on the plate for a while, don't use it. Some hot plates are just too hot and will cook the brewed coffee, leading to bitterness. Better to warm it up when you want it. But if it just keeps it warm, that's okay!



# Pour-Over

Another very popular method of brewing coffee, There are 2 main pour-over methods.

A. This first method usually aims to provide a very clear and pleasantly-acidic single cup of coffee.

Start with a wet paper filter in your pour-over dripper. For a 16oz cup of coffee, add about 28g of medium-coarse coffee grounds. Heat your water to about 205°F. Wet the coffee with about 1/8th of your hot water (in this case 2-3oz) give it a little swirl to make sure all the grounds are wet, and allow to bloom for 30s. The coffee should stop bubbling, but the grounds shouldn't go dry. Somewhat slowly add the rest your hot water, pouring around in a spiral and ending with the center.as the dripper fills completely. Allow the coffee to drip down into your carafe or cup. It shouldn't flow through the grounds very quickly, nor should it sit and drip slowly. If it does, adjust your grind. The result should be a nice & even ridge of coffee grinds along the sides of your filter paper all the way down.

B. The second method is often called the Tetsu Kayusa method for pour-over, and aims to provide a more classic, full-bodied cup of coffee. This method also seeks to give you control over the sweetness and body by allowing more space for adjustments.

The coffee is ground slightly coarser, because you will increase the brew time by pulsing the coffee over several minutes.

Again, you will wet your filter paper and add your grinds, about 28g for a 16oz cup of coffee. Take your hot water and add 3oz. to the grounds, and this time allow to bloom for 35-40 seconds. You will repeat this process, adding another 3oz every 35-40 seconds, until you use the 16oz of hot water. That should be about 5 pours. To make adjustments to flavor with this method, you can add or subtract the amount of water used in certain phases. To increase sweetness, use more water in the first pour. to increase acidity, use less. Make up for the water in the next pour. To increase the strength, that is the body, use less water in the last pours so that you increase the number of pours overall. For instance, instead of 5 total pours, you could have 6 pours, with the last 4 each using less water than the first 2. Does this sound confusing?

Here is the basic recipe:

Pour 3oz, wait 35s (x5)

And here is an example with the intention of making a sweeter coffee with more body.

Pour 4oz, wait 35s

Pour 2oz, wait 35s

Pour 2.5oz, wait 35s (x4)



# French Press

French press methods typically use coarser coffee, since you are steeping for longer and are thus able to extract more from the coarse grinds.

Add your coarse grinds to the French press pitcher. For every 4oz. of water you will use, add about 7g of coffee, or 1-1.5 TBS.

Take your 205°F hot water and pour about 3oz onto the grinds and swirl. Allow to bloom for 30-40s.

Add the remaining hot water, stir gently, and cover with the French press lid. Allow to steep for about 4 min.

Press the filter down through the coffee over the course of about 10 seconds. Don't press all the way down, but leave a little space. This way, the filter will filter out grounds as you pour.

Pour the coffee out into a cup or carafe. Do not leave your coffee in the French press, as bitter flavors from the grounds can still work their way up into your coffee.



# Moka Pot

The moka pot is a favorite brewing method of many people, because it is capable of delivering concentrated coffee, and is a fairly inexpensive piece of equipment. Coffee brewed with a moka pot is strong and similar to espresso, and therefore can take a lot of milk and sugar.

To begin, you can use room temp water, or jump start your brewing process by heating up your water. Just don't get it too hot. We want the water to get to brewing temp while in the moka pot. If you have a temperature controlled electric kettle, you can warm your water to around 160°F.

Add the water into the moka pot, just below the safety valve. then, add the basket and your coffee grounds. Coffee should be ground slightly finer than normal drip, but not too fine.

Screw the top part of your pot onto the base. You may need a rag or potholder if you used hot water. Turn on the heat to a medium or medium-high setting. Don't use high heat, as this will make for a very fast and under-extracted coffee, as well burning the grounds and creating bitter flavors.

When the coffee begins slowly streaming form the spout, turn down the heat about halfway, or pull the moka pot about halfway off the burner. The point is to maintain the flow, and therefore the rate of extraction. If you leave it on higher heat, the speed will increase and the coffee will be under-extracted.

As the pot fills and the less water is coming through, before it starts sputtering, remove from the heat completely. Some people run the base of the pot under cool water to stop the brewing process.

Pour into your coffee cups as soon as possible, to avoid the moka pot's heat from turning the coffee bitter.



# Aeropress

Add the coffee into your aeropress base. Use about 15 grams of coffee for an 8oz. cup. This coffee should be ground fine.

Heat at least 8oz of water to about 205°F. Rinse your aeropress with some hot water.

You may choose to bloom first, by covering the grounds with a little water to soak, and allow to sit for 30 seconds.

Whether you bloomed or not, now add all the water into your aeropress and stir. Add your plunger top.

Allow to steep for 1 minute. Then, remove plunger and stir again. Replace plunger and press all the way through.

Pour into your cup.

This method has lots of room for play: whether to bloom, how long to allow to steep, whether to stir the grinds, etc. Experiment and see what you like.



# Turkish

Turkish coffee is traditionally made in a Cezve. This method creates small, espresso-sized servings of very rich and concentrated coffee. Using sugar in the brewing process helps create a thicker, syrupy texture

Place extremely fine-ground coffee into your pot or Cezve, along with sugar.

Use 1 TBS of coffee per serving. Add warm (or room-temp) water and stir. about 4oz of water per TBS of coffee added. Place over medium to medium-high heat. It needs to be able to come to a boil.

Once it comes to a boil, remove and scoop out the foam into your coffee cup. Then, stir again, and return to the heat until it boils again. Remove and pour the coffee into your cup to serve.

Other methods, such as Cowboy Coffee, are similar. The only differences are in grind size and steeping time. The coarser the grind, the longer the steep.





# Espresso Machine

Espresso machines are much more reliant on grind size to create an excellent brew. This is because other variables are often set in place when setting up the machine.

Let's run through those pre-sets and see what they should be:

Your final espresso shot should be twice the volume of the coffee grinds you use. That is a 1:2 ratio (this is traditional, but some people play with greater or smaller ratios). Most portafilters take up to 16grams of coffee grinds. In this case, you should use however much water you need in order to get 32ml of espresso.

The bar pressure is sometimes adjustable on espresso machines. You should be achieving between 4 and 9 bars of pressure while pulling a shot. Less pressure means a slower extraction. This is just about preference. Slower extraction usually yields more body, but at the price of clarity. 9 bars is most common and usually preferred. Less pressure may be preferable if using exclusively light roasts.

The pressure of your tamping should be anywhere from 20lbs to 30lbs of pressure. You can use a scale to measure this as you tamp. But once you find a preference, be consistent. With these things pre-set, the final determination of espresso quality is grind size. Finer grind size leads to longer extraction times. Coarser grind size leads to faster extraction.

You are looking for a shot that is about 25-35 seconds long. The faster times will be brighter, more acidic, less bodied espresso shots. At worst, they will be sharp and sour. Slower times will be heavier, more bodied and syrupy shots. At worst, they can be overly bitter and burnt tasting.

The basic recipe is to have your grinds set into your portafilter and evenly tamp them down. Then, secure the portafilter into your espresso machine group head, and press the button or switch that begins running hot water at pressure through your coffee grinds.

There are various machines out there, and even manual machines. These machines all have slight differences in functionality, and so may have more or less steps to brewing your coffee.



# Cold Brew

Brewing Cold brew is a long process. It is usually left overnight to steep, and creates a concentrate that is watered down.

For this reason, it is best brewed in batches.

This recipe will use 2 quarts of water and yield slightly less than a gallon of cold brew coffee.

Begin with 285 grams, or about 10.05oz, of coffee grinds.

This coffee should be ground very coarse.

Place in container that holds at least 2 quarts comfortably.

Take 1/8qt of water and heat it to about 205°F, or just off of a boil. Use this water to bloom your coffee. Stir in the hot water and let it sit for at least 30 seconds.

Then, add the rest of your water, stir, and cover your cold brew batch.

Place the cold brew in a cool place or in the fridge overnight for 14-18 hours.

Remove the lid and pour your cold brew concentrate through a filter into a gallon sized container.

As the coffee grinds, absorb some water, you may have slightly less than 2 quarts of concentrated coffee brewed.

However much coffee concentrate you have, add that same amount of water into the concentrate. This is a 1:1 ratio.

Alternatively, save your concentrate and mix with water or milk when needed for drinking.





*Enjoy your coffee!*

**C.C.CO, AMERICA'S HEART OF COFFEE, WANTS YOU TO BE ABLE TO ENJOY YOUR COFFEE NO MATTER YOUR BREWING METHOD. MOST ANY METHOD OUT THERE IS CAPABLE OF PRODUCING EXCELLENT AND CONSISTENT COFFEE AT HOME. KNOWING WHAT TO TASTE FOR AND WHAT TO ADJUST IS THE BIGGEST FACTOR IN CRAFTING EXCELLENT COFFEE EVERY MORNING.**

**WE HOPE YOU FOUND THIS FREE BREWING GUIDE HELPFUL.**

**OUR TREAT, FOR BEING SUCH A GREAT CUSTOMER.**

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**-THE TEAM AT COFFEYVILLE COFFEE COMPANY, AMERICA'S HEART OF COFFEE**