



# APAX LAB

REACH COFFEE CLIMAX





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 [apaxlab.com](https://apaxlab.com)

 [apaxlab](https://www.instagram.com/apaxlab)

# HOW TO USE



APAX LAB mineral concentrates enhance the natural characteristics of coffee. They are designed to be versatile and to be used in multiple ways. Each profile will elevate a brew on its own, but they have also been formulated to be blended together to achieve more specific results. Follow these guidelines to harness the full potential of APAX LAB mineral concentrates.



## BREW WATER MINERALISATION

We recommend using demineralised or low-mineral content water.

For every litre of water, incorporate 3 to 4 grams of APAX LAB mineral concentrate. This method guarantees a more uniform and duplicable base, ensuring seamless integration of the minerals.

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## POST-BREWING MINERALISATION

Optimise your coffee's flavours by adding APAX LAB mineral concentrate directly to the cup. This method delivers immediate notable results.

- Filter (200mL): 5 to 10 drops
- Espresso (40mL): 1 to 3 drops
- Milk-Based (150mL): 3 to 6 drops



# RECIPES



To make recipe sharing simple, we use a series of numbers in a specific order which refers to the three profiles:

**TONIK [1] / JAMM [2] / LYLAC [3] g/L**

Example - 2/1/1 means:

2g TONIK [1] / 1g JAMM [2] / 1g LYLAC [3]  
per L of water

## APAX LAB RECIPES - g/L

RECIPE	TONIK [1]	JAMM [2]	LYLAC [3]
Standard Cupping	2.5	1	0.5
Washed processed	2.5	0.5	1
Natural processed	1	2.5	0.5
Honey processed	1	0.5	2.5
Heavily fermented	1	2	2
Light roasted	1	3	0
Dark roasted	3	0	1

# DILUTION CHART



TDS, or total dissolved solids, measures the overall quantity of substances dissolved in water. It is reported in parts per million (PPM), which reflects the concentration level. The higher the mineral concentration, the higher the intensity of your coffee.

The cases outlined below suggest our recommended dilution ratios for different methods.

DROPS	g of APAX LAB	TDS in 1L of brew water	TDS in 200mL (milk-based/filter)	TDS in 40mL (double espresso)
1	0.065	2 ppm	10 ppm	50 ppm
2	0.13	4 ppm	20 ppm	100 ppm
3	0.20	6 ppm	30 ppm	150 ppm
4	0.27	8 ppm	40 ppm	
5	0.34	10 ppm	50 ppm	
10	0.67	20 ppm	100 ppm	
15	1.00	30 ppm	150 ppm	
20	1.34	40 ppm		
25	1.67	50 ppm		
30	2.00	60 ppm		
35	2.34	70 ppm		
40	2.67	80 ppm		
45	3.00	90 ppm		
50	3.34	100 ppm		
55	3.67	110 ppm		
60	4.00	120 ppm		