



1. French Press

French Press, aka Cafe Press, is one of the most popular manual brewers worldwide. It is easy to use as well as maintain.

What to Expect?

Intense and full-bodied cup of coffee

What You'll Need?

- 20g of coffee beans (or coarsely ground pre-ground coffee)
- 240ml of water
- French Press, Kettle, Spoon & Coffee Mug
- Scale for precision (optional)

Brew Time

4 Minutes

Step-by-Step Guide

- Pour filtered water into the kettle and bring it to 92°C.
- Measure the coffee beans (20g) and grind to a coarse size
- Add the ground coffee in to the carafe
- Start pouring water and start the timer simultaneously
- After pouring 40ml, stir the coffee & let it bloom for 30 seconds
- Pour in the remaining 200ml water
- Stir and place the plunger on the French Press
- After a total of 4 minutes, press down on the coffee using the plunger
- Pour your coffee into a pre-heated cup if you like it hot
- You can enjoy it black or with a dash of milk

Tips from Our Coffee Experts

- Plunging too fast can make the coffee gritty and cloudy. At the same time, plunging it too slowly can make the coffee too acidic. Ideally, we need to plunge it for up to 30 seconds.
- If you are using a light roast coffee, keeping the water temperature on the higher side will help you make better-tasting coffee. For darker roasts, on the other hand, we need to keep the water temperature on the cooler side.
- Stirring should be gentle. Otherwise, it can make the coffee sour.

More on Brewing with French Press

French Press brews coffee via immersion method. Here, the coffee ground is steeped in hot water for an extended period of time.

Given the longer contact time between the grounds and the water, French press coffee can extract rich flavours from the ground. Also, due to the absence of any filter paper/cloth, the coffee oils make the drink thicker.

[Explore French Press →](#)

2. Moka Pot

Moka Pot is a stovetop coffee maker best suited for making espresso-like coffee at home. The brewer is compact, lightweight and quite easy to use.

What to Expect?

Rich, concentrated espresso-like coffee

What You'll Need?

- 20g of coffee beans (or finely ground pre-ground coffee)
- 200ml of water
- Moka Pot, kettle, spoon & coffee mug
- Scale for precision (if required)

Brew Time

2 to 3 minutes

Step-by-Step Guide

- Add 200ml of water in the lower chamber of your Moka Pot
- Add the finely ground coffee to the filter basket and level it with your fingers

- Keep the filter basket on top of the coffee chamber and seal them properly
- Place the Moka Pot on the induction/gas stove on low flame to start brewing
- When it is fully brewed, the coffee maker will make a gurgling sound
- Remove it from the stove, and pour the espresso-like brew into your mug
- Top it up with hot water or steamed milk or just the creamy coffee

Tips from Our Coffee Experts

- We need to make sure to keep the stove on low flame as too much heat can push the grinds through the filter. This can result in a muddy cup.
- The grind size should be fine but not as fine as espresso. If it is too fine, the resulting cup can turn out to be too weak and bitter.
- Avoid overpacking the coffee as it can slow the extraction and produce a bitter cup. So, we need to make sure to leave some space in the filter basket for the coffee to expand during the brewing period.

More on Brewing with Moka Pot

Moka Pot brews coffee using pressure and this results in strong and flavourful cups of coffee. Unlike espresso machines, the brewer uses steam pressure to brew coffee. The steam pressure helps to extract flavours and aromas from coffee thoroughly.

[Explore Moka Pot →](#)

3. AeroPress

AeroPress is an excellent, easy-to-use coffee maker which produces a thick, concentrated cup of coffee. It is a favourite among travellers owing to its small size and sleek design.

What to Expect?

Smooth, clean cup that highlights the natural sweetness and acidity of the coffee

What You'll Need?

- 15g of coffee beans (or medium-fine pre-ground coffee)
- 240ml of water
- Aeropress, Aeropress filter, tablespoon, kettle and cup
- Scale for precision (if required)

Brew Time

1 to 2 minutes

Step-by-Step Guide

- Place the AeroPress filter into the bottom of the main cylinder
- Add ground coffee to the filter
- Pour about 90ml of hot water over the coffee (about 90°C)
- Stir it gently to ensure even extraction and wait for 30 seconds
- Add the remaining water before sealing the brewer
- After 90 seconds, press down gently for nearly 30 seconds until you hear a hiss
- You will find the brewed coffee at the bottom of the AeroPress

Tips from Our Coffee Experts

- We need to press the plunger down slowly and evenly. This will help you brew a clean cup.
- Keep the water temperature at around 90°C. If the temperature is too hot or cold, it can affect the aroma and taste of the resulting cup.
- Paying attention to the brew time is very important to ensure consistency and avoid any issues with extraction.

More on Brewing with AeroPress

AeroPress uses a combination of pressure and immersion brewing to extract coffee. In the beginning, the coffee is steeped in water. Then, when we press the plunger down, we compound the brewing process with pressure.

The filter paper used in the process traps oils. So, the method produces a smooth, clean cup of coffee with balanced flavours.

[Explore AeroPress →](#)

4. Pour Over Coffee Makers

Pour Overs are for anyone who likes simple and clean black coffee. There are several types of Pour Over coffee makers. Some of them include Hario V60, Chemex and Espro Bloom.

What to Expect?

Delicate, lighter body cup with complex aroma and flavours

What You'll Need?

- 15g of coffee beans (or pre-ground coffee in size suitable for the specific brewer)
- 210 ml of water

- Pour Over brewer and suitable filter paper
- Kettle and coffee cup
- Scale for precision (if required)

Brew Time

2 minutes

Step-by-Step Guide

- Place the brewer on top of a carafe or cup
- Fold the seam of the filter paper and place it onto the cone
- Rinse (pre-wet) the cone by gently pouring hot water over it
- Discard the water and place the cone over the carafe
- Add 15g of coffee onto the filter paper
- Pour 30ml of water and leave it for 30 seconds
- Add the rest of the water onto the coffee bed in slow, concentric circles
- The brewed coffee will start dripping into the carafe
- After 3 minutes, take the brewer along with the filter off your carafe
- Your coffee is ready to be served and relished!

For **iced pour over**, we need to add ice (half the amount of water, 105 ml) in the carafe. Then, add half the amount (105 ml) of hot water over the coffee grounds for brewing.

Tips from Our Coffee Experts

- Pre-wetting is an important step for two reasons. One, it will heat the brewer and two, it will rinse away any flavours from the dry filter paper.
- When pouring the water over the coffee grounds in circles, we need to pour it slowly and evenly in one direction. This will ensure an even extraction.
- When selecting a filter paper, we need to make sure that the filter paper fits your specific brewer. Using the wrong size of filter paper can result in uneven brewing, poor extraction and sometimes, even the grounds can escape into your brew.

More on Pour Over Coffee

Pour over coffee often produces a cleaner, brighter cup with nuanced flavours since the brewing process is very slow and delicate. The process requires a bit more attention to detail than other processes. However, this technique makes for a ritualistic and mindful experience.

[Explore Pour Overs →](#)

5. South Indian Filter Coffee

South Indian Filter Coffee, simply known as Filter Kaapi, is a favourite among those who like their coffee the traditional way. This rich, frothy and sweet beverage is easy to make at home with simple Filter Kaapi equipment.

What to Expect?

Hot and strong coffee cup with frothy, sweetened milk

What You'll Need?

- 18g of coffee (south Indian filter coffee blend)
- 100ml of water
- South Indian Filter Set, kettle, spoons and cups
- Scale for precision (if required)

Brew Time

15 minutes to 30 minutes

Step-by-Step Guide

- Add the ground coffee to the filter chamber & even out the surface using a spoon
- Place the filter chamber on the collection chamber and ensure the plunger is placed properly
- Gently pour the hot water into the top chamber
- Place the lid on top
- After about 15 minutes, the coffee decoction would have dripped through into the collection chamber
- Pour 50ml of coffee into your cup
- Add twice the amount of milk and some water
- Add as much sugar as you'd like
- Your steamy cup of Filter Kaapi will be ready

Tips from Our Coffee Experts

- We need to place the lid on the chamber throughout the brew time. This will ensure the decoction is hot enough.
- You can store the decoction in the refrigerator for up to 3 days.
- To get the full experience of Filter Kappi, we recommend serving it in the traditional davrah set. You can pass the coffee from one vessel to another from a height to make it frothy.

More on South Indian Filter Coffee

The coffee decoction is obtained via percolation. The dark roast coffee blended with chicory contributes to a strong and bitter taste in the decoction. Adding sugar, honey or jaggery to the milk balances out the bitterness and gives a wholesome experience.

[Explore South Indian Filter Coffee →](#)

6. Espresso

Espresso making is quite tricky but with enough practice, there's no end to the coffee drinks you can create with just one shot of espresso. From traditional cappuccinos, lattes and americanos to experimental drinks of your own.

What to Expect?

Strong, creamy shot of drink

What You'll Need?

- Freshly ground coffee (16 to 18g, Espresso Fine grind)
- Espresso machine and cup
- Water for the machine's water tank
- Scale for precision (if required)

Brew Time

25 to 30 seconds

Step-by-Step Guide

- Place the coffee in your portafilter
- Fill the portafilter with the ground coffee
- Even the coffee ground with a leveller
- Tamp it gently using a tamper to create an even, coffee bed
- Deflush the machine by turning it on and off after 5 seconds
- Fix the portafilter into the group head of the machine
- Turn it on after placing the cup under the portafilter
- After 30 seconds of brewing, turn it off
- Your shot of espresso is ready

Tips from Our Coffee Experts

- We need to pre-heat the espresso machine and cups to ensure that the temperature is consistent throughout the brewing process.
- Tamping properly is key to brewing quality espresso. Uneven tamping can lead to channelling in the coffee bed resulting in a weak espresso. You can ensure the tamping is correct by keeping the portafilter and the tamper in a straight line.
- We need to clean the espresso machine regularly and maintain it well. A well-maintained and clean machine will produce a better-quality espresso.

More on Espresso

Espresso is a brewing method as well as a beverage. The machine uses 9 bars of pressure to create thick and creamy espresso. A well-made espresso usually has a layer of dense foam on top called crema.

[Explore Espresso Machines →](#)

7. Cold Brew Coffee Maker

Cold brew is the summer-time saviour for all coffee lovers. Made by steeping ground coffee in water for long hours, the brew tastes quite different from hot brewed coffee.

What to Expect?

A mellow, smooth cup with highlights of acidic flavours

What You'll Need?

- Freshly ground coffee (20g, coarse grind size)
- Cold brew maker or any glass container and filter (pour over cone filter paper, muslin cloth or any other filter)
- 240 ml water (room temperature)
- Scale for precision (if required)

Brew Time

18 to 24 hours

Step-by-Step Guide

- Add the ground coffee and room temperature water into the glass container

- Steep the coffee for 18 to 24 hours at room temperature
- Strain the coffee using a filter
- Pour the strained cold brew into a container and refrigerate it
- Serve it over ice whenever you like it!

Tips from Our Coffee Experts

- If you are using a glass container such as a mason jar or soda bottle for brewing, we need to make sure to keep the lid closed. This will keep the oxygen level during the brew time consistent.
- By following a 1:12 ratio of coffee to water, you can brew a large batch of coffee with the same recipe.
- You can brew and store large batches of cold brew in the refrigerator for about a week.

More on Cold Brew

Cold brew is favoured by many coffee enthusiasts for its ability to highlight the fruity notes in coffee. You can serve cold brew over ice to enjoy the smooth and distinct flavours of coffee. On the other hand, it goes well with milk and flavour syrups as well.

[Explore Cold Brew Makers →](#)

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