

# *Coffee Home Brewing Guide*

*By DAYES Coffee Roaster*



# **DAYES COFFEE HOME CAFÉ BREWING GUIDE**

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**DAYES COFFEE ROASTERS, INC**

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# HOME CAFÉ BREWING TOOL GUIDE

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## HOME CAFÉ ESSENTIALS

- Coffee Brewing Equipment:** Hario V60, Kalita, Chemex, French Press, AeroPress, Moka Pot, Percolator, drip coffee maker...
- Dripper, Filter, & Server:** Hario/Kalita/Chemex dripper, paper filter or mesh filter, server
- Grinder:** hand mill or electric grinder (burr grinder recommended over blade grinder)
- Drip Pot & Kettle:** gooseneck pour over kettle with temperature meter, or electric water kettle
- Scale:** oz/g/Lb comparable digital scales
- Milk Frother & Pitcher:** steam or electric frother (hot), French Press (cold)
- Cups:** shot glass, tumbler, mug, glass mug
- Coffee Bean:** light/medium/medium-dark/dark roasted, stored in airtight coffee bean canister
- Syrup & Sauce:** caramel/hazelnut/vanilla syrup, dark chocolate sauce, drizzle sauce
- Milk:** oat, almond, whole, or fat-free milk, soft milk (sugar and milk boiled together), heavy cream, whipped cream topping,
- Garnish Powder:** chocolate, cinnamon, cocoa
- Other:** spoon, clean water, ice cream, ice



Burr grinder



Water Kettle



Digital Scale/Timer



Server

## WHICH COFFEE BREWING METHOD DO YOU USE?



HARIO V60



KALITA



CHEMEX



FRENCH PRESS



AEROPRESS



DRIP MAKER



MOKA POT



PERCOLATOR

# HOW TO ADJUST YOUR BREW ?

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Controlling the coffee brewing process is an important factor in extracting optimal flavor. This process helps you determine the total dissolved solids in coffee and the extraction percentage.

Oftentimes, you will need to make adjustments to the coffee extraction (brewing) process so that your beverage is to your liking. Tip: Adjust only one variable at a time.

## 1. Roasting point

Roasting changes the coffee beans' density and solubility. This will affect how you adjust your grind and water temperature. Keep in mind that as a coffee bean is roasted, it becomes more porous, and certain compounds break down. Because the bean becomes less dense as it's roasted, it becomes easier for water to pull the flavor and dissolvable solids out of the coffee grounds. Therefore, darker roasts are more soluble than lighter roasts. With the added density of a lightly roasted coffee, you'll need to expand the surface area by grinding it finer to aid in extraction. Darker roasted coffees can be ground coarser. Keep this in mind when switching coffees.

## 2. Grinding size:

The size of the ground affects two variables – the coffee's contact surface with water and the extraction time. Finely ground coffees have much more surface area contact with water and their extraction time will be longer than medium ground coffees. This variable affects the extraction. All grinders will produce a mix of coarse and fine particles. However, burr grinders produce far more uniformity.

## 3. Water temperature & quality:

Water temperature affects the amount of coffee that is extracted during brewing. The recommended temperature is around  $93^{\circ}\text{C} \pm 3^{\circ}\text{C}$  (200 - 210 F). However, some coffees can have very good extraction at temperatures below what is recommended. As for water quality, there are two types – soft and hard. Soft water is one that contains fewer minerals, and this tends to over-extract coffee. Hard water is one that has many minerals, and this tends to under-extract coffee.

## 3. Preparation time:

The extraction is proportional to the contact time between coffee and water. The longer the coffee is in contact with the water, the more it will be extracted. A very long preparation time will over-extract coffee, while a very short preparation time will under-extract coffee.

## 4. Coffee/water ratio:

You can increase or decrease the coffee/water ratio according to the strength you want to have in your drink. **The most commonly used golden ratio is 1:15-17, et., 1 gram of coffee per 15-17 ml of water.**




## 5. Agitation:

How much or how vigorously the stirring is during the preparation process can effect how fast the extraction takes.





# BONAVITA, DRIP COFFEE MAKER GUIDE



## Items You Need

	Bonavita Coffee Maker #4 filter Mug Digital Scale with Timer Water
	Burr grinder
	Coffee Dose: <b>16 g</b> for 1 cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (16g:240ml)</b>	
Water Temperature <b>195 - 205 °F (90 – 95 °C)</b>	
Grind Size <b>Medium, Medium-fine</b>	
Brew Time <b>3:00 – 6:00 minutes</b>	

## BREWING STEPS

**How to brew delicious coffee at home:**

We're featuring the Bonavita Connoisseur Coffee Maker with our Medium Dark Roasted coffee in our step-by-step guide for automatic drip coffee makers.

**STEP-ONE:** pour cold water into the reservoir to the desired level based on the number of cups you'd like.

**STEP-TWO:** using a scale, weigh desired roasted coffee beans and grind to drip-medium size.

**STEP-THREE:** place the paper filter in the brew basket, rinse with hot water, and add ground coffee. Gently shake to even the level of the coffee bed in the filter basket.

**STEP-FOUR:** place the carafe under the drip head and turn on the power switch.

**STEP-FIVE:** the Bonavita coffee maker will begin to brew. When the brew cycle is complete, turn off the brewer, grab your favorite mug, and enjoy!

Coffee stays hot for 1 to 2 hours.

## BREW RATIO

Coffee For	Water	Coffee	Grind	Time
2 People (20 oz)	4 cup mark (600g)	40 g (7 Tbs)	Medium Fine	~ 4 min
4 People (30 oz)	6 cup mark (600g)	60 g (10 Tbs)	Medium Fine	~ 5 min
6 People (40 oz)	8 cup mark (600g)	80 g (14 Tbs)	Medium	~ 6 min






## BREWING TIPS:

- **CLEANING TIP:** don't forget to periodically deep clean your brewer, especially if you're using it every day!





# HARIO V60-02, HOT COFFEE BREW GUIDE



## Items You Need

	Hario V60-02 dripper V60-02 paper filter Mug: 8 oz Digital Scale with Timer
	Server
	Pouring kettle & water
	Burr grinder
	Coffee Dose: 20 g for one cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (20g:300ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-size (0.75 mm)</b>	
Brew Time <b>2:40 – 3:00 min</b>	

## Tips for Grind Size

- We recommend adjusting the grind size for 2:40-3:00min of brewing time.
- Burr grinders produce far more uniformity.
- If resulting cup is too strong and/or bitter, adjust grind to be slightly coarser. If it is too weak and or sour, then adjust it to be slightly finer.

## BREWING STEPS

### STEP-ONE: Place Hario paper filter

Fold filter edge and place into the V60 Hario dripper, then place on top of a glass server

### STEP-TWO: Rinse filter. Warm dripper and server

Fill pouring kettle with hot water and rinse filter. Allow filter to evenly stick to dripper wall. The outside of the filter will feel warm. Wait until all water drips into and warms sever, then discard water from server.

### STEP-THREE: Weigh coffee to grind

Use a scale to weigh 20g of fresh whole bean coffee and grind to drip size.

### STEP-FOUR: Place V60 dripper with filter & sever on a scale

Add ground coffee into the filter. Shake to level the coffee bed. Zero the scale and timer.

### STEP-FIVE: Bloom with 40g water (2 folds of coffee) for 40 sec.

Start timer and gently pour 40g hot water to wet coffee evenly. Wait 40 seconds for blooming and degassing.

**TIP:** wet all coffee evenly — degassing makes it easier to extract soluble coffee ingredients.

### STEP-SIX: 1<sup>st</sup> extraction; 80 g water; 1 minute

At 40 seconds, pour 80 grams of hot water. Start each pour in the center, work your way out and then back to the center in concentric circles, then wait until 1:40 min.

**TIP:** Try not to pour water on the filter wall, as the water may bypass the coffee, affecting extraction efficiency and taste.

### STEP-SEVEN: 2<sup>nd</sup> extraction; 40 g water; 1 minute

After 1:40 min, pour 40 grams of hot water, as done in STEP-SIX. When brew time reaches 2:40 seconds, remove dripper from server; stop brewing.

### STEP-EIGHT: Final dilution to 1:15






Taste a little of the brewed coffee, then decide your preferred concentration. We suggest you dilute with 140 ml of water to make 300 ml. If you feel it is too strong, then dilute more.

**TIP:** We recommend a dilution ratio of 1:15; for example, if you used 20 grams of coffee, then the final diluted brewed coffee's volume is 300 ml (grams). If you like darker or lighter coffee, then you can reduce or increase the dilution ratio.





# HARIO V60-02, ICED COFFEE BREW GUIDE



## Items You Need

	Hario V60-02 dripper V60-02 paper filter Glass: 8 oz Digital Scale with Timer
	Server, Ice 120 g
	Pouring kettle & water
	Burr grinder
	Coffee Dose: 20 g for one cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (20g:300ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-size (0.75 mm)</b>	
Brew Time <b>2:40 – 3:00 min</b>	

## Tips for Grind Size

- We recommend adjusting the grind size for 2:40-3:00min of brewing time.
- Burr grinders produce far more uniformity.
- If resulting cup is too strong and/or bitter, adjust grind to be slightly coarser. If it is too weak and/or sour, then adjust it to be slightly finer.

## BREWING STEPS

### STEP-ONE: Place Hario paper filter

Fold filter edge and put into the V60 Hario dripper, then place on top of a glass server

### STEP-TWO: Rinse filter. Warm dripper and server

Fill pouring kettle with hot water and rinse filter. Allow filter to evenly stick to dripper wall. The outside of the filter will be warm. Wait until all water drips into and warms sever, then discard water from server.

### STEP-THREE: Weigh coffee to grind

Use a scale to weigh 20g of fresh whole bean coffee and grind to drip-medium size.

### STEP-FOUR: Place V60 dripper with filter & sever on a scale

Add ground coffee into the filter. Shake to level the coffee bed. Add 120 g ice in server. Zero the scale and timer.

### STEP-FIVE: Bloom with 40g water (2 folds of coffee) for 40 sec.

Start timer and gently pour 40g hot water to wet coffee evenly. Wait 40 seconds for blooming and degassing.

**TIP:** wet all coffee evenly — degassing makes it easier to extract soluble coffee ingredients.

### STEP-SIX: 1<sup>st</sup> extraction; 80 g water; 1 minute

At 40 seconds, pour 80 grams of hot water. Start each pour in the center, work your way out and then back to the center in concentric circles, then wait until 1:40 min.

**TIP:** Try not to pour water on the filter wall, as the water may bypass the coffee, affecting extraction efficiency and taste.

### STEP-SEVEN: 2<sup>nd</sup> extraction; 40 g water; 1 minute

After 1:40 min, pour 40 grams of hot water, as done in STEP-SIX. When brew time reaches 2:40 seconds, remove dripper from server; stop brewing.

### STEP-EIGHT: Final dilution to 1:15






Add 120 ml of cold water. If you feel the coffee is too strong, then dilute more. Serve coffee with ice in a glass mug.

**TIP:** We recommend a dilution ratio of 1:15; for example, if you used 20 grams of coffee, then the final diluted brewed coffee's volume is 300 ml (grams). If you like darker or lighter coffee, then you can reduce or increase the dilution ratio.





# KALITA WAVE, HOT COFFEE BREW GUIDE



## Items You Need

	Kalita wave dripper Kalita paper filter Mug: 8 oz Digital scale with timer
	Server
	Pouring kettle & water
	Burr grinder
	Coffee Dose: 20 g for one cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (25g:300ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-medium</b>	
Brew Time <b>3:15 min</b>	

## Tips for Grind Size

- We recommend adjusting the grind size for 2:40-3:00min of brewing time.
- Burr grinders produce far more uniformity.
- If resulting cup is too strong and/or bitter, adjust grind to be slightly coarser. If it is too weak and or sour, then adjust it to be slightly finer.

## BREWING STEPS

### STEP-ONE: Place Kalita wave paper filter

Fold filter edge and place on top of a glass server or mug.

### STEP-TWO: Rinse filter. Warm dripper and server

Fill pouring kettle with hot water and rinse filter. Allow filter to evenly stick to dripper wall. The outside of the filter will be warm. Wait until all water drips into and warms sever, then discard water from server.

**TIP:** store filters in a cup and press them down so they retain their shape. Rinse filters by pouring hot water directly in the middle of the filter to ensure the waves in the filter do not collapse.

### STEP-THREE: Weigh coffee to grind

Use a scale to weigh 20g of fresh whole bean coffee and grind to drip-medium size.

### STEP-FOUR: Place the Kalita wave dripper with sever on a scale

Add ground coffee into the filter. Shake to level the coffee bed. Add 120 g ice in server. Zero the scale and timer.

### STEP-FIVE: Bloom with 40g water (2 folds of coffee) for 15 sec.

Start timer and gently pour 40g hot water to wet coffee evenly. Wait 20 seconds for blooming and degassing.

**TIP:** wet all coffee evenly — degassing makes it easier to extract soluble coffee ingredients.

### STEP-SIX: Extract 6 times, each with 44 g water for 30 seconds

At 20 seconds, water is poured 6 times, 44g at a time, for 15 seconds. Allow coffee to drain for 15 seconds in between each pour.

**TIP:** start each pour in the center, work your way out and then back to the center in concentric circles, saturating any dark spots of coffee on the surface.

### STEP-SEVEN: Stop brewing

At 3:15 min, remove dripper from server and stop brewing.

### STEP-EIGHT: Final dilution to 1:15

Add hot water to 300 ml. If you feel it is too strong, then dilute more. Serve coffee in mug.





**TIP:** We recommend a dilution ratio of 1:15; for example, if you used 20 grams of coffee, then the final diluted brewed coffee's volume is 300 ml (grams). If you like darker or lighter coffee, then you can reduce or increase the dilution ratio.







# CHEMEX, HOT COFFEE BREW GUIDE



## Items You Need

	CHEMEX 3 cup dripper Paper filter Mug Cup: 12 oz Digital scale with timer
	Pouring kettle & water
	Burr grinder
	Coffee Dose: <b>25 g</b> for three cups Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (25g:375ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-medium</b>	
Brew Time <b>4:00 minutes</b>	

## BREWING STEP

**STEP-ONE:** Place filter in the CHEMEX and fill pouring kettle with hot water.

Rinse filter until the glass is heated. Discard water from both.

**STEP-TWO:** weigh 25g of desired strength coffee and grind to drip-medium size.

**STEP-THREE:** place the CHEMEX on a scale. Add coffee. Shake to level the coffee bed. Zero scale.

**STEP-FOUR:** fill pouring kettle with hot water.

**STEP-FIVE:** Start timer. Pour 100g of water in 15 seconds and bloom for 60 seconds. Start in the center and work your way out in concentric circles.

**STEP-SIX: 1<sup>st</sup> extraction; 100g water; 15 seconds**

At 1:00, pour 100g hot water in 15 seconds. Star each pour in the center, and work your way out and then back to the center in concentric circles, then wait 60 seconds.

**STEP-SEVEN: 2<sup>nd</sup> extraction; 100g water; 60 seconds**

At 2:00, pour another 100g hot water in 15 seconds as done in STEP-SIX, then wait 60 seconds.

**STEP-EIGHT: 3<sup>rd</sup> extraction; 75g water; 60 seconds**

At 3:00, pour 75g hot water in 15 seconds, and wait. Coffee should drain at around 4 minutes.

**STEP-NINE: Finish**

Remove filter and pour into a mug.





## TIPS FOR BREWING AND GRIND SIZE

- **BREWING TIP:** when placing the filter in the CHEMEX, be sure to have the side with three layers against the spout. After rinsing the filter, pour the rinse water out. Check to make sure the filter is still suctioned to the wall of the cone, with no air pockets. When pouring, you should look for dark spots on the surface of the slurry. Target your pour to submerge these spots which will ensure that all the coffee in the cone is saturated. When this is achieved, continue the pour directly in the middle to agitate the slurry.
- **GRIND TIP:** All grinders will produce a mix of course and fine particles; however, burr grinders produce far more uniformity. If your resulting cup is too strong and /or bitter, adjust your grind to be slightly coarser. If it is too weak and /or sour, adjust it to be slightly finer.





# CHEMEX, ICED COFFEE BREW GUIDE



## Items You Need

	CHEMEX 3 cup dripper Paper filter Glass: 12oz x 2 Digital scale with timer
	Pouring kettle & water Ice: 180 g
	Burr grinder
	Coffee Dose: <b>50 g</b> for 2 cups Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 13 (50g:650ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-fine</b>	
Brew Time <b>5:00 minutes</b>	

## BREWING STEPS

**STEP-ONE:** Place filter in CHEMEX and fill pouring kettle with hot water.

Rinse filter until the glass is heated. Discard water from both.

**STEP-TWO:**

Weigh 50g of desired strength coffee and grind to drip-fine size.

**STEP-THREE:** Place the CHEMEX on a scale. Add 180g ice. Replace filter.

Add coffee. Shake to level the coffee bed. Zero scale.

**STEP-FOUR:**

Fill pouring kettle with hot water.

**STEP-FIVE: Blooming: 200g water, 60 seconds**

Start timer. Pour 200g water in 30 seconds and bloom 60 seconds. Start in the center and work your way out in concentric circles.

**STEP-SIX: 1<sup>st</sup> extraction; 200 g water; 1:30 minutes**

At 1:00, pour 200g hot water in 30 seconds. Start each pour in the center, work your way out and then back to the center in concentric circles, then wait 60 seconds.

**STEP-SEVEN: 2<sup>nd</sup> extraction; 200 g water; 2:30 minutes**

At 2:30, pour 200g hot water in 30 seconds, as done in STEP-SIX. Wait until coffee drains.

**STEP-EIGHT: Finish**

Remove the filter and stir coffee to prevent stratification of hot and cold. Serve over ice in a glass





## TIPS FOR BREWING AND GRIND SIZE

- **BREWING TIP:** when placing the filter in the CHEMEX, be sure to have the side with three layers against the spout. After rinsing the filter, pour the rinse water out. Check to make sure the filter is still suctioned to the wall of the cone, with no air pockets. When pouring, you should look for dark spots on the surface of the slurry. Target your pour to submerge these spots which will ensure that all the coffee in the cone is saturated. When this is achieved, continue the pour directly in the middle to agitate the slurry.
- **GRIND TIP:** All grinders will produce a mix of course and fine particles; however, burr grinders produce far more uniformity. If your resulting cup is too strong and /or bitter, adjust your grind to be slightly coarser. If it is too weak and /or sour, adjust it to be slightly finer.





# FRENCH PRESS, HOT COFFEE BREW GUIDE



## Items You Need

	French Press Plunger, stirrer, scoop Mug: 8oz x 2 cups Digital scale with timer
	Pouring kettle & water
	Burr grinder
	Coffee Dose: <b>30 g</b> for 2 cups Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 14 (30g:420ml)</b>	
Water Temperature <b>201 – 205 °F (94-95 °C)</b>	
Grind Size <b>Drip-medium</b>	
Brew Time <b>5:30 minutes</b>	

## TIPS FOR BREWING AND GRIND SIZE

- **BREWING TIP:** When stirring the coffee, make sure to keep the rotations and time of the stir consistent. If you agitate it too much or too little, it will affect the extraction rate of the coffee. When pressing the plunger, hold the lid in place and make sure the filter disk is not going down crooked. This will cause stray coffee to be released into your brew. Pour and serve your coffee right away; it will continue to brew if left in the French press.
- **GRIND TIP:** All grinders will produce a mix of course and fine particles; however, burr grinders produce far more uniformity. If your resulting cup is too strong and /or bitter, adjust your grind to be slightly coarser. If it is too weak and/or sour, adjust it to be slightly finer.

## BREWING STEPS

**STEP-ONE:** Pre-heat the French press by pouring in hot water, covering with the lid and gently pushing the plunger down. Refill your kettle with cold water and turn on.

**STEP-TWO:** Using a scale, place a small vessel on top, then tare before adding the whole beans. For the full 8 cup recipe, you will be measuring out 56 grams of coffee.

**STEP-THREE:** Pour the measured whole beans into the grinder. Grind to coarse size (drip-medium).

**STEP-FOUR:** Empty the hot water from the French press before adding the ground coffee. Shake to level the coffee bed, zero the scale.

### **STEP-FIVE: Blooming: 200 g water, 30 seconds**

Start timer and slowly pour 200g hot water over the coffee in 15 seconds. Use spoon to stir for 5 seconds, and then bloom for 10 more seconds.

### **STEP-SIX: Immersion extraction; 220 g water; 5:00 minutes**

At 30 seconds, pour 220g hot water in 15 seconds, then stir for 5 seconds. Put the lid back on, but do not push down.





### **STEP-SEVEN: Press and finish at 5:30 minutes**

At 5:00 min, place the plunger on top of the French Press. Press down so the screen is just below the surface of the water. Slowly press the plunger to the bottom over the course of 30 seconds, and then serve immediately to the cup, and enjoy!





# AEROPRESS, INVERTED BREW GUIDE



## Items You Need

	AeroPress plunger, filter, scoop, stirrer, black cap which holds your filters in place. Mug: 8 oz /240 ml Digital Scale with Timer
	Pouring kettle
	Burr grinder
	Coffee Dose: <b>16 g</b> for 1 cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 15 (16g:240ml)</b>	
Water Temperature <b>200 °F (93 °C)</b>	
Grind Size <b>Drip-fine</b>	
Brew Time <b>2:30 minutes</b>	

## BREWING STEPS

### STEP-ONE: Fill pouring kettle with hot water.

Open bottom filter cap and place filter in cap, then rinse well. Attach the plunger to the AeroPress body, but do not push it in. Place opposite to your scale.

### STEP-TWO:

Weigh 16g of desired whole bean coffee and grind to drip-fine size.

### STEP-THREE: Use funnel to transfer coffee into AeroPress

Pour ground coffee into the plunger through the top of the filter cap.

### STEP-FOUR: Bloom for 30 seconds with 40 g water. Pour 200g water to immerse coffee

Start your timer and pour 40g of hot water up to the '4' mark and stir; bloom for 30 seconds. Rinse the stirrer and pour 200 g of hot water.

### STEP-FIVE: Place filter in black cap. Immerse for 2:00 min

Place the wet filter with cap on the top. Gently depress the top chamber down until a few air bubbles come out, just when the cream starts to come through. Then wait for the 2:00 min mark.

**TIP:** When immersion brewing, the coffee is just sitting there and floating around in water. There's no pressure that's being applied to this coffee bed.

### STEP-SIX: At 2 minutes, flip onto cup and press down

Place onto glass cup and flip. Slowly press down for about 40-50 seconds. It is up to you whether you press all the way down.

### STEP-SEVEN: Finish

Remove AeroPress from cup, open the filter cap, and push out the coffee grounds to clean up.





## TIPS FOR BREWING AND GRIND SIZE

- **BREWING TIP:** when pressing out the AeroPress, do not force the plunger down. A slow, steady press out (40-50 seconds) is the key to a clean cup that is free of sediment. When nearing the end and you can see coffee grounds, ease up on the pressure and stop when you hear a faint hissing noise. Do not push the plunger all the way down. There should be a couple inches between the plunger and the coffee.
- **GRINDING TIP:** if the grounds are too hard to press out, your grind is probably too fine. If it is too easy, your grind is too coarse.
- **ICE COFFEE TIP:** Ratio is 16g : 160 ml (g) water (1:10); Grind is more fine than hot brewing; 95°C (205 °F) hot water; 1<sup>st</sup>, 40 g water to strong stir 30 seconds, and bloom 1 min; 2<sup>nd</sup>, add 120 g water; Brewing time: 2:30 min.





# MOCHA POT, ITALIAN COFFEE BREW GUIDE



## Items You Need

	Moka-Pot, filter, scoop, mug: 8 oz /240 ml Digital sale with timer
	Pouring kettle & water
	Burr grinder
	Coffee Dose: <b>20 g</b> for 1 cup Roast Point: Light - Medium Dark

## Brewing Tip

Ratio (Coffee : Water) <b>1 : 17 (20g:345ml)</b>	
Water Temperature <b>210 °F (100 °C)</b>	
Grind Size <b>Espresso-coarse</b>	
Brew Time <b>Depend boiling</b>	

## Brewing Ratio

Pot type	Water	Coffee
4-cup Bialetti	230 g	15-17 g
6-cup Bialetti	345 g	20-22 g

## BREWING STEPS

(For a 6-cup Moka-Pot)

### STEP-ONE:

Grind 20g of coffee finer than you would for a pour over, but not quite as fine as you might for a true espresso machine --- slightly larger than granulated sugar or fine as table salt.

### STEP-TWO:

Add hot water and fill bottom chamber of the Moka-Pot with water until it is level with the valve, about 345g. Place the funnel – the coffee grounds receptacle-into the pot. If any water enters the funnel, pour out the excess and replace the funnel.

**TIP:** Use boiled water. This is to keep the temperature of the Moka-Pot from getting too hot and cooking the coffee, which can cause a metallic taste.

**STEP-THREE:** Insert the filter basket funnel in the brewer's bottom, and fill the funnel with the ground coffee. Level the surface off with your finger. Brush away loose grounds on the top edge of the filter funnel and clean the rim. Do not tamp the grounds.

**STEP-FOUR:** Screw the Moka-Pot's spouted top and bottom together tightly. Use hot pads and don't over-tighten.

**STEP-FIVE:** Place on the stove over medium heat. If using a gas stove, make sure the flame is not larger than the base of the pot and that the handle is not subjected to heat. Leave the top lid open.




**STEP-SIX:** As the water in the bottom chamber approaches a boil, the pressure will push a stream of coffee steadily up into the upper chamber. You know it's done when you hear a hissing, puffing sound and see a rich-brown stream that will get progressively lighter in color. Once the stream is the color of yellow honey, immediately remove the Moka-Pot from the heat and close the lid. Run under cold tap water to stop extraction. This will prevent the coffee from developing a metallic taste. The idea here is to get a relatively small amount of coffee that is very concentrated and rich. Let the coffee finish flowing into the upper chamber, and then use caution (and a potholder) to pour your coffee.

**CLEANING TIP:** To clean your Moka-Pot for its next use, once the pot is cool enough to handle, unscrew the spouted top and remove the rubber gasket and filter plate that sits above the funnel. Use warm water without soap to clean all of the parts thoroughly. If you're unable to remove any coffee oil residue, use a coffee-specific cleaner such as Cafiza, which will remove residue without imparting a soapy taste.





# PERCOLATOR, COFFEE BREW GUIDE



## Items You Need

	Percolator, filter, scoop, mug: 8 oz /240 ml Digital scale with timer
	Burr grinder
	Coffee Dose: <b>20 g</b> for 1 cup Roast Point: Light - Medium Dark

## Brewing Tips

Ratio (Coffee : Water) <b>1 : 17 (20g:345ml)</b>	
Water Temperature <b>210 °F (100 °C)</b>	
Grind Size <b>Espresso-coarse</b>	
Brew Time <b>7- 10 minutes</b>	

### Recommend Percolator Types:

	<b>Electric:</b> Presto 12-cup stainless steel coffee maker		<b>Stovetop:</b> Farberware 8-cup stainless steel percolator
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### How long do you let coffee percolate in a percolator?

Depending on the desired strength, you'll want to percolate coffee for 7 to 10 minutes. It's important to maintain even heat in the percolator during this process (an area where electric coffee percolators definitely shine). If the water gets too hot and produces steam, the coffee will be over-extracted and will taste extremely bitter, even if you brew it for a short period. Alternatively, the water won't be able to extract maximum flavor from the grounds if it's not hot enough.

### What is the best coffee for a percolator?

The coffee beans you choose make a huge difference for percolator coffee. The coffee is re-brewed several times, so dark roasts can be too overpowering. Look for low-acidity coffee labeled as light-roast, smooth or mild. It's also important to coarsely grind the beans so they don't fall through the basket and make their way into the finished coffee.

## BREWING STEPS

### STEP-ONE: Prep the percolator

Add water to the reservoir, paying attention to the manufacturer's directions for maximum water level. In general, two cups of water make one mug of coffee.

### STEP-TWO: Add ground coffee

Add the coffee grounds to the upper basket. Use a tablespoon of grounds per cup for a strong coffee or a teaspoon of ground per cup for a weaker coffee. Make sure the percolator is assembled with everything screwed together and the lid in place.

### STEP-THREE: Heat

Place the percolator on the stovetop and heat it over medium heat. Heat the percolator slowly until it starts peaking, monitoring the progress through the glass top. Reduce the heat so that the water is hot but not simmering or boiling. You shouldn't be able to see any steam coming out of the percolator. For electric percolators, plug the unit in and heat the water following the manufacturer's directions.

### STEP-FOUR: Percolate

Percolate the coffee for 7 to 10 minutes, depending on the desired strength.

### STEP-FIVE: Let the coffee rest

Remove the percolator from the heat. Using oven mitts, remove the coffee grounds basket and discard the spent grounds. Let the coffee sit for a few minutes before serving. Some grounds may make their way into the coffee, and this resting period allows them to settle to the bottom of the percolator.