

BRUA

Getting Started



PARTS

Parts of your Newton Espresso BRUA

- A. Handle
- B. Piston (inside cylinder)
- C. Cylinder / Body
- D. Coffee Basket
- E. Basket Holder



01

GRIND

Grinding the beans

Grind 16-19 grams of freshly roasted coffee beans using your grinder's fine/espresso setting.

*It can take a couple of attempts to get the grind size right.



02

DOSE

Fill the basket

Place the basket holder on top of the basket and pour in the fresh grind.



03

TAMPING

Tamping the grind

Tamp the grind evenly using the Newton tamper and place the coffee basket in the basket holder.



04

PRE-HEATING

Pre-heating the BRUA cylinder

Push the handle down to the lowest position.
Fill the cylinder with freshly boiled water by
pouring the water on top of the piston.



05

Pre-heating the cup

Place a coffee cup under the BRUA. Lift the handle to release the water into the cup.

Repeat this process until the body of the BRUA is sufficiently heated.



06

EXTRACTION

Fit the basket holder

Position the coffee basket and basket holder directly under the cylinder.

Screw the basket holder into position until hand-tight.



07

Fill the brew chamber

With the handle in the lowest position, fill the cylinder to the top with hot water.



08

Pre-infuse

Slowly lift the handle to the highest position allowing the water to pass into the brew chamber.

Apply light pressure to the handle and hold for 10-20 seconds.



09

Extraction

Apply full pressure to the handle to start extraction.

Once the handle reaches the lowest position, maintain pressure until full extraction is complete.

Extraction should take 25-30 seconds.

Enjoy!



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