

# BREW

EST 2015™

## How to create the perfect coffee BREW every time!

1. Bring freshly drawn, cold water to boil in a kettle.
2. Warm up the beaker with hot water.
3. Measure 2 teaspoons or 14gm of coffee for every 1 cup of filtered water.
4. Combine 1 cup of hot water with the coffee grounds and stir.
5. Stir coffee after 1 minute, place the plunger at the top of the beaker and wait a further 4 minutes.
6. After a total of 5 minutes, slowly press the plunger down.

Note: We recommend decanting your coffee before serving.

## Care & Maintenance

Before use, wash well with hot soapy water.

To remove coffee stains, the best method is to fill the beaker with boiling water and leave soaking for several hours or for better results, overnight.

## Important

Do not place directly on a heating element or open flame.

