



HOME BREWERS GUIDE

INSTRUCTIONS FOR BREWING COFFEE

AT HOME

(208) 835-5629

LANDGROVECOFFEE@GMAIL.COM

LANDGROVECOFFEE.COM

@LANDGROVECOFFEE



BREWING GUIDES

- BREWING TIPS, pg. 3
- GRINDER SETTINGS, CAFFEINE LEVELS, pg. 4
- DRIP COFFEE, pg. 5
- POUR OVER, pg. 6
- FRENCH PRESS, pg. 7
- COLD BREW, pg. 8

TIPS FOR CLEANING YOUR MACHINE

- AUTO DRIP BREWERS & AIR POTS, pg. 9
- GRINDERS, pg. 10

ADDITIONAL INFORMATION AND LINKS

- WHITE COFFEE, pg. 11
- NOTES SECTION, pg. 12

TO MAKE GREAT COFFEE, YOU'LL NEED A FEW THINGS:

1. FRESHLY ROASTED LANDGROVE COFFEE – WE'VE GOT YOU COVERED!
2. CLEAN WATER THAT IS FREE OF ODORS OR HARDNESS, HEATED TO 198°F. (TO TEST BREWING WATER FOR TASTE AND ODORS, LET IT COOL AND TASTE AT ROOM TEMPERATURE.)
3. BREWING MACHINE AND ADJUSTABLE GRINDER (IF STARTING WITH WHOLE BEAN COFFEE).
4. THE CORRECT WATER TO COFFEE RATIO AS LISTED ON THE TABLE BELOW:

The water to coffee ratio for most brewing methods is 18:1.

| Water (volume) | Ground Coffee | | |
|--------------------|---------------|-------------|-------|
| | Grams | Tablespoons | Cups |
| 8 oz | 12 | 3 | / |
| 12 oz | 19 | 4.75 | / |
| 16 oz | 25 | 6.25 | / |
| 20 oz | 31 | 7.75 | / |
| 250 ml | 14 | 3.5 | / |
| 500 ml | 28 | 7 | 1/3 |
| 1.9 L | 105 | / | 1 1/3 |
| 2.2 L | 122 | / | 1 ½ |
| 3 L | 167 | / | 2 |
| 1 gallon | 200 | / | 2 ½ |
| 1.5 gallons | 300 | / | 3 ¾ |
| 2 gallons | 400 | / | 5 |

GRINDER SETTINGS

TURKISH – EXTRA-FINE, SIMILAR TO FLOUR
ESPRESSO – FINE, SIMILAR TO FINE SALT
AEROPRESS OR MOKA POT – MEDIUM-FINE, SIMILAR TO TABLE SALT
POUR OVER – MEDIUM-FINE, SIMILAR TO TABLE SALT
DRIP MACHINE – MEDIUM, SIMILAR TO SAND
CHEMEX – MEDIUM, SIMILAR TO SAND
FRENCH PRESS – COARSE, SIMILAR TO SEA SALT
COLD BREW – COARSE, SIMILAR TO SEA SALT

CAFFEINE

CAFFEINE LEVELS VARY DEPENDING PRIMARILY ON THE TYPE OF COFFEE USED AND THE BREWING METHOD. OTHER FACTORS INCLUDE TEMPERATURE, EXTRACTION TIME, AND GRIND.

HERE IS A LIST OF SOME COMMON BEVERAGES AND THEIR AVERAGE CAFFEINE CONTENT:

| | |
|-----------------------|------------------|
| 8 OZ OF BREWED COFFEE | 130-180 MG |
| 8 OZ OF DECAF COFFEE | 2-4 MG |
| 1 OZ ESPRESSO | 100 MG (approx.) |
| 12 OZ COCA-COLA | 32 MG |
| 12 OZ MOUNTAIN DEW | 55 MG |

THERE IS ONLY A MINIMAL VARIANCE IN CAFFEINE BETWEEN LIGHT AND DARK ROASTS DEPENDING HOW THE GROUND COFFEE IS MEASURED.

BREWING: DRIP COFFEE

1. MEASURE THE WATER AND COFFEE ACCORDING TO THE TABLE ON PAGE 3.
2. GRIND ON THE 'AUTO-DRIP' OR MEDIUM SETTING OF YOUR GRINDER. PLACE A FILTER IN THE BREW BASKET AND ADD THE GROUNDS. GENTLY LEVEL THE SURFACE OF THE GROUNDS, SHAKING THE BREW BASKET IF NEEDED.
3. CENTER THE DISPENSER UNDER THE BREW BASKET, START YOUR BREW CYCLE. WAIT UNTIL BREWING IS COMPLETE, THE COFFEE IS EXTRACTED IN STAGES AND NEEDS TO BE SERVED AFTER BREWING, NOT DURING.

AS LONG AS THE DISPENSER IS INSULATED AND CLEANED REGULARLY, COFFEE CAN BE HELD HOT AND ENJOYED WITHIN ONE HOUR OF BREWING AND DISCARDED AFTER. TASTE THE COFFEE BEFORE SERVING TO ENSURE IT IS WITHIN YOUR PREFERRED TASTE PROFILE.

BREWING: POUR OVER

1. MEASURE THE WATER AND COFFEE ACCORDING TO THE TABLE ON PAGE 3. GRIND THE COFFEE ON THE 'FINE' SETTING OF YOUR GRINDER.
2. FOLD BACK THE SEAM OF THE FILTER AND PLACE IN THE DRIPPER. RINSE THE FILTER IN THE DRIPPER WITH HOT WATER TO DAMPEN AND DISCARD THE RINSE WATER. ADD GROUND COFFEE TO THE FILTER AND GENTLY LEVEL THE SURFACE OF THE GROUNDS.
3. ONCE THE WATER IS HEATED TO 198°, POUR A SMALL AMOUNT OF THE WATER (ABOUT 10% OF THE TOTAL AMOUNT) DIRECTLY OVER THE GROUNDS TRYING TO WET ALL THE COFFEE LIGHTLY. START A TIMER. ALLOW THE GROUNDS TO 'BLOOM' (THE COFFEE WILL BUBBLE WHILE DEGASSING) FOR 45 SECONDS.
4. AFTER THE BLOOM, POUR WATER IN A CIRCULAR FASHION TRYING TO EVENLY SATURATE ALL OF THE GROUNDS WITH A SLOW BUT STEADY STREAM UNTIL THE WATER LEVEL IS AROUND 1" BELOW THE TOP EDGE OF THE CONE.
5. AS THE WATER LEVEL DECREASES, CONTINUE TO POUR, KEEPING THE WATER LEVEL AT 1" BELOW THE TOP EDGE OF THE CONE. THE TOTAL TIME SHOULD BE BETWEEN 3:00 AND 4:00 MINUTES WHEN YOU REACH YOUR DESIRED AMOUNT OF BREWED COFFEE. IF THE TIMING IS LONGER OR SHORTER, ADJUST YOUR GRIND SETTING (FINER WILL SLOW TO A LONGER EXTRACTION TIME, AND COARSER WILL SPEED THINGS UP).

BREWING:

FRENCH PRESS

1. MEASURE THE WATER AND COFFEE ACCORDING TO THE TABLE ON PAGE 3. GRIND COFFEE ON THE 'COARSE' SETTING.
2. ADD GROUNDS TO THE FRENCH PRESS. HEAT YOUR WATER TO 200°F AND POUR OVER THE GROUNDS UNTIL THE CARAFE IS 1/3 FULL. GENTLY STIR THE GROUNDS TO RELEASE GASES FROM THE COFFEE FOR ABOUT 10 SECONDS. START A TIMER.
3. FILL THE CARAFE WITH WATER TO THE TOP, SET THE PLUNGER ON TOP OF THE GROUNDS AND WAIT UNTIL THE TIMER READS 4:00 MINUTES.
4. ONCE COFFEE IS STEEPED, SLOWLY AND GENTLY DEPRESS THE PLUNGER AND SERVE.

THE FLAVOR WILL CHANGE SOME AS THE COFFEE SITS IN THE FRENCH PRESS. YOU MAY WANT TO POUR INTO AN INSULATED CONTAINER IF YOU DON'T PLAN ON SERVING IT WITHIN A SHORT PERIOD OF TIME.

BREWING: COLD BREW

Cold brew is a wonderful way to enjoy coffee cold. Not only is it incredibly sweet and smooth, but it is also very easy to brew!

Cold brew can be brewed as a concentrate or as a “ready to drink” beverage. It keeps for a couple weeks in the refrigerator.

1. TO MAKE CONCENTRATE, START WITH A RATIO OF 3/4 CUP OF COARSELY GROUND COFFEE TO 4 CUPS OF WATER. THIS CAN BE ADJUSTED ACCORDING TO TASTE.
2. PLACE THE GROUNDS INTO YOUR CONTAINER AND ADD THE COLD WATER. STIR THE GROUNDS. LET STEEP FOR 12-24 HOURS.
3. POUR COFFEE THROUGH A CHEESECLOTH OR FINE FILTER INTO A CONTAINER AND STORE IN THE REFRIDGERATOR.
4. MIX THE CONCENTRATE WITH COLD WATER TO DESIRED TASTE.

The water to coffee ratio for cold brew concentrate is 12:1.

| Water | Ground Coffee | | |
|----------|---------------|-------------|-------|
| (volume) | Grams | Tablespoons | Cups |
| 8 oz | 19 | 1 1/3 | / |
| 12 oz | 28 | 2 | / |
| 16 oz | 37 | 2 ½ | / |
| 20 oz | 48 | 3 ½ | / |
| 250 ml | 21 | 1 ½ | / |
| 500 ml | 42 | 3 | / |
| 1.9 L | 158 | / | .7 |
| 2.2 L | 183 | / | ¾ |
| 3 L | 250 | / | 1 |
| 1 gallon | 303 | / | 1 1/3 |

CLEANING YOUR MACHINE: AUTO DRIP BREWERS

ESTABLISH A QUICK DAILY AND THOROUGH WEEKLY CLEANING ROUTINE. A CLEAN MACHINE MAKES BETTER COFFEE.

DAILY:

1. AT THE END OF USE, WIPE AWAY ANY OBVIOUS GROUNDINGS AND DEBRIS WITH A CLEAN DRY TOWEL.
2. DAMPEN THE TOWEL WITH WATER OR A MILD CLEANING AGENT AND WIPE DOWN THE HEATING SURFACE AND THE INSIDE AND OUTSIDE OF THE BREWING BASKET.
3. WIPE THE AREA ABOVE THE BREW BASKET TO REMOVE COFFEE RESIDUE MAKING SURE TO GET THE AREA AROUND THE SPRAY DOME. A SOFT BRUSH WITH A MILD DETERGENT WILL WORK BEST FOR THIS AREA.
4. FINALLY, WIPE DOWN THE EXTERIOR OF THE MACHINE.

WEEKLY (IN ADDITION TO DAILY CLEANING):

1. REMOVE THE CASCADING SPRAY DOME (WHERE THE WATER POURS OUT) AND SOAK THEM WITH YOUR BREW BASKET IN A BATH WITH HOT WATER AND CLEANER FOR 10-15 MINUTES. USE ENOUGH WATER THAT THE BASKET IS COMPLETELY SUBMERGED.
2. AFTER SOAKING, SCRUB THEM TO REMOVE ANY COFFEE OILS, STAINS, OR PARTICLES.
3. RINSE THOROUGHLY WITH COLD WATER.

CLEANING YOUR MACHINE: GRINDERS

DAILY:

1. REMOVE ANY REMAINING BEANS FROM THE HOPPER AND USE A VACUUM TO REMOVE ANY REMAINING GROUNDS FROM THE INSIDE OF THE MACHINE.
2. WIPE DOWN THE INSIDE OF THE HOPPER WITH A CLEAN DRY TOWEL TO REMOVE ANY OILS FROM THE HOPPER. DON'T FORGET THE LID!

WEEKLY (IN ADDITION TO DAILY CLEANING):

1. EMPTY THE HOPPER AND GRIND OUT ANY REMAINING BEANS.
2. PLACE A CAP FULL OF GRINDER CLEANER INTO THE HOPPER. WE RECOMMEND THE GRINDZ BRAND OF GRINDER CLEANER.
3. PLACE A CUP OR CONTAINER UNDER THE GROUNDS SPOUT AND RUN THE MACHINE JUST LIKE YOU ARE GRINDING COFFEE. PLACE APPROXIMATELY 8 OZ. OF COFFEE INTO THE GRINDER AND GRIND ON 'COARSE' TO PURGE ANY REMAINING CLEANER FROM THE GRINDER.
4. AFTERWARDS, PERFORM DAILY CLEANING (VACUUMING AND WIPING) TO REMOVE ALL TRACES OF GRINDER CLEANER, GROUNDS, AND OILS FROM THE HOPPER, BURR SET, AND GRIND CHUTE.

WHITE COFFEE

WHITE COFFEE IS COFFEE THAT IS PARTIALLY ROASTED.

1. SINCE WHITE COFFEE IS ROASTED AT SUCH A LOW TEMPERATURE, IT IS THOUGHT TO RETAIN MORE OF ITS ANTIOXIDANTS AND HAS A SLIGHTLY HIGHER CAFFEINE LEVEL. HOWEVER, WHITE COFFEE IS MORE DIFFICULT TO EXTRACT SO YOUR DRINK MAY ACTUALLY CONTAIN LESS CAFFEINE THAN REGULAR COFFEE.
2. WE RECOMMEND ORDERING WHITE COFFEE PRE-GROUND FOR YOUR PREFERRED BREWING METHOD DUE TO THE DENSITY OF THE BEAN. WHITE COFFEE IS VERY HARD AND CAN DAMAGE A HOME GRINDER.
3. BREWED WHITE COFFEE IS A PALE BEIGE COLOR WITH A NUTTY TASTE AND LOW BITTERNESS. WE RECOMMEND USING THE ESPRESSO BREW METHOD FOR THE BEST RESULTS.



(208) 835-5629

LANDGROVECOFFEE@GMAIL.COM

LANDGROVECOFFEE.COM

@LANDGROVECOFFEE

FOR MORE INFORMATION AND GREAT VIDEOS, BE SURE TO CHECK OUT

SPECIALTY COFFEE ASSOCIATION

WWW.SCAA.ORG

&

METROPOLIS COFFEE COMPANY

WWW.METROPOLISCOFFEE.COM

SPECIAL THANKS TO METROPOLIS COFFEE FOR GREAT VIDEOS AND CONTENT