

RANSOM

COFFEE BEANS



ULTIMATE BREW GUIDE

BREWING ESSENTIALS

Drink an opened bag of fresh RANSOM Coffee Beans within a 30-day window

Start with filtered water for best results

By adjusting your grind setting finer or coarser, you are pulling more or less out of the coffee beans into your mug. Adjust finer when you want more depth, sweetness, and richness. Adjust coarser if your mug is bitter, woody, or has an unpleasant or harsh finish.

BREW TOOLS

- *COFFEE BREWER
- *PAPER FILTER
- *FRESH RANSOM COFFEE BEANS
- *SCALE (optional)
- *THERMOS (optional)

BREWING STEPS

Fill your coffee pot with water.

Fill back of brewer with water (remember the word “cup” on a home brewer is often 4oz).

Place filter in brew basket. If possible, rinse your filter with hot water to remove any paper residue.

Evenly distribute your coffee across the bed of the filter.

To start, we recommend one to two tablespoons of ground coffee for every six ounces of water.

Close the brewer and turn it on.

Enjoy! When finished, remove the pot and turn off the brewer. Pour a cup for yourself and someone you love (best enjoyed Together!).

For best taste over time, transfer leftover coffee to a thermos so it stays hot but avoids burning on the hot plate.

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FRENCH PRESS BREW GUIDE

BREW TOOLS

16 OZ FRENCH PRESS
A SPOON
FRESH RANSOM COFFEE BEANS
TIMER
A SCALE (optional)



BREWING STEPS

Add coarsely ground Ransom Coffee Beans to the French Press.
To start, we recommend one to two tablespoons of ground coffee for every six ounces of water.
Fill to a fingers-width below the brim with hot water
(we recommend filtered water heated to between 195°-205° for best results)
Start timer.
At 2 minutes, use the back of the spoon to gently push the grounds that have risen to the top back down, re-submerging them.
Put the top on - but don't press down quite yet!
At 4 minutes, push the filter all the way to the bottom.
Pull up tylerransom.com on your phone or computer, and play your favorite track before pouring and enjoying your fresh cup of love.

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CHEMEX BREW GUIDE

BREW TOOLS

A GOOSENECK KETTLE
A SCALE
AN 8-CUP CHEMEX
CHEMEX FILTERS

A TIMER
FRESH RANSOM COFFEE BEANS

BREWING STEPS

Open Filter and place in Chemex. Make sure 3 layers of the filter are towards the front, and 1 layer in the back (this creates the cone for your grounds).

Pour water over filter to wet the filter, then empty water into sink. Put coarsely ground coffee into the filter.

To start, we recommend a 1:17 ratio - for every 1 gram of coffee, use 17 grams of water

Place your Chemex onto your scale and zero out the weight. Make sure your scale is set to measure grams.

Starting your timer, pour hot water over the grounds in a swirling motion until they are fully saturated, aiming for around 100 grams. (for best results, aim your pour towards the darker parts of your grounds)

Allow gas to escape from the grinds until no new bubbles are forming, typically at 45 seconds for fresh coffee.

Continue pouring until you reach your desired amount of coffee. Be sure to not overflow the top of your Chemex. A standard cup of coffee is 300 grams of water, and two cups is 600.

Allow water to drain, then remove the filter.

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COLD BREW GUIDE

BREW TOOLS

TODDY COFFEE BREWER
TODDY FILTER
7 CUPS (56 FL. OZ) OF FILTERED, COLD WATER

12 OZ OF FRESH, COARSELY GROUND RANSOM COFFEE BEANS
SPOON

BREWING STEPS

Make sure your rubber stopper has tightly sealed the bottom of your brewing container (do not push hard as this may cause your brewing container to crack)
Place rinsed cloth filter at the bottom of the brewing container
Add your first cup of filtered, cold water to the bottom of the brewing container
Add 6 oz of fresh, coarsely ground coffee into the brewing container
Gently pour 3 cups of filtered, cold water into the brewing container in a circular motion, making sure to saturate all of the coffee. Wait 5 minutes.
Gently pour the last 6 oz of fresh, coarsely ground coffee into the brewing container
Gently pour your last 3 cups of filtered, cold water into the brewing container in a circular motion, making sure to saturate all of the coffee.
With the back of your spoon, push down any dry grounds to ensure all the coffee has been saturated with water - DO NOT STIR.
Cover and refrigerate between 12-24 hours.
Place your brewing container over your glass container and remove the rubber stopper. Allow the coffee concentrate to drain completely into your glass container.
Dilute with equal parts water, milk, or the liquid of your choice before serving. Pull up tylerransom.com on your phone or computer, and play your favorite track before pouring and enjoying your fresh cup of love.