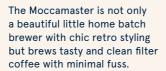


Moccamaster

BREW GUIDE



INGREDIENTS & TARGETS

- 30g of your favourite Five Senses filter roast coffee (lighter than espresso)
- 500g (or ml) of filtered water ... or adjust to a Coffee Brew Ratio of 16.7:1 (brew water : coffee)

TOOLS

- Moccamaster
- · Size #4 filter papers
- Grinder
- · Digital scales



METHOD

- Insert filter paper into Moccamaster and position the carafe so the safety switch is compressed.
- Rinse filter paper by turning it on and popping about 200ml of water into the reservoir. Let it heat and run through a cycle. Water will run through your basket wetting your empty filter paper. This also gives the bonus of pre-heating the brewer in advance.
- 3. Grind 30g of coffee at a medium coarseness.
- Pop the coffee into the filter basket and shake it until you have a nice flat coffee bed.
- 6. Ensure the drip stop lever on the basket is in the top open position.
- 7. Flick that 'on' switch and watch the magic happen.
- Once the coffee is wet, take a spoon or stirrer and use it to mix the coffee grinds and water - this helps your coffee to extract evenly, so it will taste it's most delicious!
- Once that coffee is a done brewing, taste! At this point you should have a little think to yourself – does your coffee taste sour, bitter or just right? If it's sour, you'll need to make your grind a bit finer for next time. If it's tasting bitter then go coarser.
- 10. If perfect, sit back, relax and sip your deliciously brewed coffee.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.