

# RECIPE SHEET

## BATCH BREW | MOCCAMASTER

RATIO 1:17	SMALL BATCH	FULL BATCH
COFFEE	44g	72g
WATER	750ml (¾ mark)	1.25lt (1¼ mark)



Wet the filter paper with hot water. Fill the reservoir with cold, filtered water to the correct mark (see table above).



Grab a Filter Roast coffee, and weigh out the quantity using the guide above - you can also use a 1:17 ratio (coffee : water) for other quantities



Grind the coffee slightly coarser than the medium (drip) setting. We used #10 on the EK43. Smaller batches will require a finer grind for best results. You may need to adjust the grind based on taste (step 5)

Add the coffee, check the switch is set to open ('O' symbol) and turn on the machine



Once the hot water has started pouring over the grinds for around 30 seconds, stir so that all the grounds are wet. For large batches, keep an eye on it while it is brewing to make sure the basket doesn't overflow. If the level gets too high, turn the brewer off for 30 seconds to allow the level to drop - then turn back on to complete the brew. The total brew time should be around 5 minutes.



TASTE:

- > If the brew is weak, watery and sour, try grinding finer to increase the brew time.
- > If it starts to taste bitter and dry, try grinding coarser.

Pour the completed brew into a thermal decanter.