

Method	Grind Size
Espresso	1 2
Moka	2 3,5
Syphon	6 7,5
Aeropress	6,5 7,5
V60	6,5 8
Kalita	78
Chemex Cold Brew	8 10

## CHEMEX

Invented by : Peter Schlumbohm (German)

**Year:** 1941 – U.S



### 1 Chemex

- Paper filter ( 3 layers on the server side) (metal )
- 2- Coffee
  - 18 grams (coffee beans)
  - Grinding size 8
- 3- Water
  - -92°C
  - -280g
- **4- Preparation**
- Rinse the paper filter with hot water
- Add the coffee, fresh ground
- Blooming 36g water
- Turbulence up to the Barista
- Time of blooming 36' seconds
- Add the rest of the hot water after blooming is completed
- Time of brewing 3 5 minutes max
- Total brewed coffee 240g

# Aeropress

Invented by : Alan Adler – U.S

Year: 2005 - U.S



#### **1** Aeropress

- Paper filter ( Metal or Cloth )
- 2- Coffee
  - -18 grams (coffee beans)
  - Grinding size 7
- 3- Water
  - 92°C
  - 260g
- **4- Preparation**
- Rinse the paper filter with hot water
- Add the coffee, fresh ground
- Blooming 36g water
- Turbulence up to the Barista
- Time of blooming 36' seconds
- Add the rest of the hot water after blooming is completed
- Time of brewing 2 3 minutes max
- Total brewed coffee 230g

### V60

Invented by : Hario - Japan

Year: 1959- ( 2005 best use )



- 1-V60 (pour over or Drip)
  - Paper filter
- 2- Coffee
  - 18 grams (coffee beans)
  - Grinding size 7
- 3- Water
  - 92°C
  - 280g
- **4- Preparation**
- Rinse the paper filter with hot water
- Add the coffee, fresh ground
- Blooming 36g water
- Turbulence up to the Barista
- Time of blooming 36' seconds
- Pour constantly keeping a minimum of 30% of the V60 visible
- Time of brewing 3 4 minutes max
- Total brewed coffee 240g

## Kalita

Invented in : Germany

Year: 1959 (Melita)

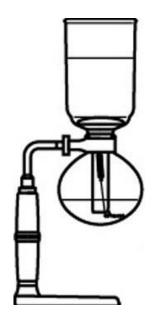


- 1- Kalita
  - -paper filter
- 2- Coffee
  - 18 grams (coffee beans)
  - Grinding size 7,5
- 3- Water
  - 92°C
  - 280g
- **4- Preparation**
- Rinse the paper filter with hot water
- Add the coffee, fresh ground
- Blooming 36g water
- Turbulence up to the Barista
- Time of blooming 36' seconds
- Add the rest of the hot water after blooming is completed
- Time of brewing 3 4 minutes max
- Total brewed coffee 240g

# Syphon

Invented by : Loeff of Berlin

Year: 1930- Germany



#### 1 Syphon (Vacuum System)

- Paper filter ( metal or cloth )
- Fire, infrared or electric )
- 2- Coffee
  - 18 grams (coffee beans)
  - Grinding size 7
- 3- Water
  - 98°C
  - 280g
- **4- Preparation**
- Rinse the paper filter with hot water
- Add the coffee, fresh ground
- Blooming (depends of the technic)
- Turbulence up to the Barista
- Add the rest of the hot water after blooming is completed
- Time of brewing 2.5 3.5 minutes max
- Total brewed coffee 240g

### French Press

Patented by : Attilio Calimani ( Italy)

**Year:** 1029



### 1 – French Press

- Metal filter
- 2- Coffee
  - 18 grams (coffee beans)
  - Grinding size 9
- 3- Water
  - 92°C
  - 290g
- **4- Preparation**
- Add the coffee, fresh ground
- Blooming 36g water
- Turbulence up to the Barista
- Time of blooming 36' seconds
- Add the rest of the hot water after blooming is completed
- Time of brewing 4 5 minutes max
- Full immersion method
- Total brewed coffee 230g