



| Method | Grind Size |
|---------------------|------------|
| Espresso | 1 2 |
| Moka | 2 3,5 |
| Syphon | 6 7,5 |
| Aeropress | 6,5 7,5 |
| V60 | 6,5 8 |
| Kalita | 7 8 |
| 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