



SITLO

VIETNAMESE COFFEE

HOW TO BREW TRADITIONAL VIETNAMESE COFFEE



WHAT YOU'LL NEED

Phin brewing filter
(Brewing chamber,
gravity press, and lid)

15-25 grams of
coffee grounds

Hot water

(3-4 tbsp
recommended
for 15-18 grams)

OPTIONAL

Condensed milk

Pinch of salt

Sugar

Ice

PREPARATION →



1. MEASURE COFFEE GROUNDS

Use 15-25 grams of coffee grounds depending on your strength preference. Aim for a medium-fine grind, similar to sand.



3. TAMP THE GROUNDS

Gently place the gravity press on top of the coffee grounds. Apply gentle pressure to tamp the grounds. Avoid compacting too hard to prevent over-extraction.



5. BLOOM FOR 45 SECONDS

Wait for 45 seconds to let the coffee grounds bloom.



7. COVER AND DRIP

Place the lid on the pin filter. Wait 5-7 minutes for the coffee to finish dripping through.



2. PREP THE PHIN FILTER

Place the coffee grounds into the brewing chamber of your pin filter.



4. INITIAL WATER POUR

Carefully pour 30 grams of hot water in a circular motion over the coffee grounds.

Note: If the gravity press tips over, gently reposition without applying too much pressure.



6. SECOND WATER POUR

Add an additional 50 grams of hot water, or fill the chamber up to the top.



8. FINAL TOUCH

Once the dripping stops, add your choice of condensed milk, sugar, or ice and stir well.

For ca phe sua, our house recipe suggests adding 1 1/5 of a tbsp of condensed milk and a pinch of salt.