



Cold brew

Cold brew involves using cold water to brew ice coffee. The coffee beans are soaked in cold water and brewed for several hours. It results in a smooth, less acidic and highly caffeinated cup of coffee.

WHY COLD BREW?

Cold Brew is a great way of stocking up on ice coffee during the summer. You can make a large batch and keep in the fridge for a week. It differs to regular ice coffee as it brings out the chocolate and caramel notes of coffee. It goes great with milk and syrup or just as it is!

WHAT YOU WILL NEED

100g medium ground beans • 1000ml cold water • Scale
Dripper of your choice (Eg Hario V60, Chemex etc.)
Paper filter • Jug • Cup • Fridge

TIPS

Cold brew is forgiving when it comes to brewing time. Don't worry too much about it. If you miss by a couple of hours, it is okay! If your cold brew is too strong, you can always dilute it with extra water at the end!

Steps



STEP 1
Place 100g of medium ground beans into your container.



STEP 2
Pour in 1000ml of filtered cold water into your container.



STEP 3
Mix with a chopstick or any long item you have. This will help all the beans soak into the water for greater extraction.



STEP 4
Place a lid onto of your container and then put in the fridge for 8 hours. You can make this before you sleep and it should be ready when you wake up!



STEP 5
After 8 hours, mix one more time. This is important as it will help with filtering the cold brew.



STEP 6
Using any paper filter you have, slowly filter the coffee into another container.



STEP 7
Taste the cold brew as it is. If it is too strong, you can dilute it with some water or add milk.



STEP 8
Enjoy!
Cold brew is perfect to enjoy on a hot summer day! It's very convenient to have as you can keep it in the fridge for a week.



Moka Pot

A moka pot is a stove top coffee maker that brews coffee by the water passing upwards through the coffee beans. It does not have to pass through any filter so it helps get a full and pure extraction of your coffee.

WHY MOKA POT?

Moka pot is a cheap alternative to espresso. Although you won't get the crema from an espresso machine, the taste is very similar. You can also use the espresso to make into different drinks such as a latte. The moka pot is also very popular amongst hikers and campers, as it is small and compact as well as being gas friendly.

WHAT YOU WILL NEED

Electric Kettle • 10 gr finely ground beans • Scale
Hot Water - 100 degrees Celsius • Cup

TIPS

There are different sizes of moka pots so be sure to adjust the ingredients to the right scale. The main tip is to use hot water in the bottom chamber before you start brewing. If you start with cold water, it will take too long to get up to a boil. During this time, the flame from the stove might burn the coffee beans, resulting in a bitter flavour.

Steps



STEP 1
Unscrew the bottom and pour in hot water up until the bottom of the valve. Do not use cold water otherwise the

coffee beans will burn as you are brewing.



STEP 2
Place the filter basket on top of the bottom chamber. Carefully place 10g of finely ground beans into the filter basket with a spoon.



STEP 3
Gently level the coffee beans with your finger or a knife. Do not push the coffee down otherwise the water will not be

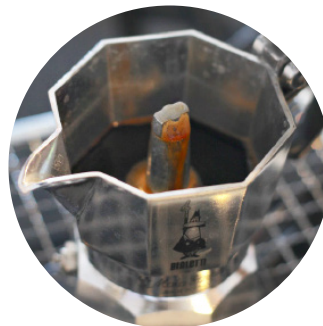
able to filter through the moka pot.



STEP 4
Screw on the top of the moka pot. Be careful as the bottom chamber is full of hot water! Use a towel or a glove to hold it in place.



STEP 5
Place over a gas stove, over medium heat, just enough so that the flame covers the bottom. Do not use too high a flame otherwise it will burn the coffee and extract too quickly.



STEP 6
When the water in the bottom chamber begins to boil, the pressure will push the coffee upwards, into the top chamber. Open the lid to check it out!



STEP 7
Once all the coffee has passed through to the top chamber, it is ready. This should take around 2 to 2 and a half minutes. Pour into a cup and enjoy your espresso like coffee!



STEP 8
Enjoy!
Moka pot is great for anyone that loves espresso. You can add foamed milk to make a latte or more water to make an americano. There are so many options!



French press

French press is an immersion brewer, where the coffee beans are submerged in hot water. It contains a small built in metal filter, which you plunge once the coffee is brewed.

WHY FRENCH PRESS?

This brewing method is one of the easiest ways to make coffee. The coffee is submerged in hot water for the full brewing time, resulting in a full bodied cup of coffee. It offers more punch than a pour over. Finally, the use of a metal filter helps extract some of the bean's natural oils, creating an umami packed and silky cup of coffee.

WHAT YOU WILL NEED

Electric Kettle • 13g coarsely ground beans • French Press Scale • Hot water - 93-95 degrees Celsius • Cup

TIPS

French press is quite forgiving when it comes to grind size, so don't worry too heavily about it. Aim for somewhere the size of breadcrumbs. Once the coffee is brewed, plunge slowly. Sometimes small coffee grounds will be mixed into the coffee, which some people like! If you want to avoid it, plunge as slow as possible and pour into your cup slowly.

Steps



STEP 1

Pour hot water into to your french press. This will heat up the brewer so that the coffee does not drop too much in temperature

while brewing.



STEP 2

Place your 13g of coarsely ground beans into the french press. The grind is very coarse because the beans will be soaked in the water for a longer time. Too fine a grind will extract bitterness.



STEP 3

Prepare your timer for 4 minutes. Pour in 100ml of hot water into the french press. Try pour

in circles so that all the beans are hit by the water. Wait 1 minute.



STEP 4

After 1 minute, use a spoon and mix gently. This agitation will help all the beans to be soaked in the water and extract more flavour.



STEP 5

After stirring, immediately pour in another 100ml of water into the french press. There should now be a total of 200ml water in the french press. Wait for 3 minutes.



STEP 6

While waiting, place the lid on top of the press. Do not push down. This will help keep the coffee warm and not drop in temperature.



STEP 7

After a total of 4 minutes, slowly plunge down. Do not push all the way to the bottom (around 95%), otherwise too much of the finer grinds will be in your cup of coffee.



STEP 8

After plunging, slowly pour into your cup. You will notice a darker colour than a hand drip as well as some of the beans' oil on the surface. *Enjoy!*

A close-up photograph of an Aeropress coffee maker. The device is a clear plastic plunger-style brewer with a glass carafe base. The plunger has the word 'AEROPRESS' printed vertically on it, along with four numbered buttons (1, 2, 3, 4) in gold circles. The background is a blurred wooden surface.

Aeropress

Aeropress is similar to a french press as they are both immersion brewers. However, this uses air pressure to filter your coffee through.

WHY AEROPRESS?

Aeropress makes very crisp and light tasting coffees. Unlike the french press, no oil or residue from the coffee beans are in the final cup. The immersion time is also significantly less than a french press. Therefore a clean cup of coffee is made.

WHAT YOU WILL NEED

Electric Kettle • 16g medium ground beans • Scale
Aeropress paper filter • Hot water - 93 degrees Celsius •
Coffee server • Cup

TIPS

You can make very different types of coffee using an aeropress. If you like espresso, a very fine grind with a low immersion time will provide very similar coffee to that of a coffee machine. Aeropress is also very popular with light roast coffees that are very fruity. Experiment with different types of coffee and grind sizes. There are also different ways to brew, for example using the inversion method, which further enhances extraction!

Steps



STEP 1

Place a filter on the bottom black cap. Screw back on to the aeropress. This is a special filter for aeropress as it is thin enough to allow the coffee to pass through

but no sediment.



STEP 2

Pour hot water into to your aero press. This will heat up the brewer so that the coffee does not drop too much in temperature and also remove the papery favour from the filter.



STEP 3

Place your 16g medium ground beans into the press. Shake to level of. Prepare your timer for 1 minute and 50 seconds.



STEP 4

Start your time and pour in 150ml of water. Slowly turn the aero press with your other hand as you pour in to help soak all the beans.

Wait 1 minute.



STEP 5

After 1 minute has passed, pour another 100ml of water in the press (total 250ml). You can pour this part quite quickly.



STEP 6

Place the top part of the aeropress to prevent the coffee from dropping in temperature. Wait 30 seconds.




STEP 7

At the 1 minute 30 mark, slowly push down on the aero press. Use your other hand to make sure the server is stable. This plunge should take around 20 seconds.



STEP 8

After plunging all the coffee out, gently mix your coffee server and then pour in a glass. Enjoy!



Pour Over

A pour over coffee involves pouring hot water through ground coffee using a paper filter. The water drains through the coffee beans, extracting its unique flavour along the way.

WHY POUR OVER?

Pour overs give you greater control over each step of the brewing process. You are able to control the speed in which you pour the hot water as well as the amount. All of this will impact the taste. It allows you to create a widerange of recipes, offering diferent qualities of your cofee beans.

WHAT YOU WILL NEED

Electric Kettle • 13g medium ground beans • Dripper of your choice (Eg Hario V60, Chemex etc.) • Scale Paper filter
Hot water - 93 degrees Celsius • Cofee server • Cup

TIPS

Experiment with diferent grind sizes and pouring speeds to discover diferent characteristics of your cofee beans. Your water temperature is very important as well! If it is too high, you may end up extracting some bitterness, so get experimenting!

Steps



STEP 1

Rinse your filter with hot water. This will heat your coffee server as well as getting rid of the papery taste from the filter.



STEP 2

Place your 13g of ground beans into the filter. You are aiming for a medium grind. This will help with allowing the water to pass through without over extracting and becoming bitter.



STEP 3

Pour in 30ml of hot water and start your timer. This is called the bloom phase and will help remove gas from the beans. This gas will contribute bitterness so it is important to release it.



STEP 4

Mix your beans gently, with a spoon. This is to ensure that all the beans are soaked in the water so they can release their gas. Wait for 30 seconds.



STEP 5

Slowly pour, in circles, 70ml (total 100ml) of water. This phase is important as a lot of the sweet and umami flavours will be extracted from the coffee beans. Wait another 30 seconds.



STEP 6

After 30 seconds (1 minute mark) pour in 100ml of water. In total, there will be 200ml of hot water. This phase, you can pour the water quicker than step 5.



STEP 7

Immediately stir, with a spoon, once in a clockwise direction and once in an anticlockwise direction. This agitation will help extract more flavours out of the beans.



STEP 8

After 2 minutes and 10 seconds, all the water should have been filtered. Gently mix your coffee server and then pour in a glass. **Enjoy!**