

ETHIOPIA GELANA ABAYA BREWING GUIDE



1:14 ratio

BREWING :: FRENCH PRESS

SMALL
35gr coffee,
ground slightly more coarse than regular
French Press grind

500gr filtered water at 201°

PREPARATION

1. Heat water to 201° and pre-heat press with hot water
2. Grind coffee coarse
3. Fill French Press with coffee and all of the water ensuring grounds are saturated
4. Use a spoon to stir coffee
5. Steep for 4 minutes
6. Plunge and serve

Flavor Notes: Coarser grind highlights fruit notes. Standard French Press grind brings out more bold, chocolate flavors.



1:15 ratio

BREWING :: CHEMEX

6 Cup
35gr coffee, ground medium
510gr filtered water at 195°

PREPARATION

1. Heat water to 195°
2. Weigh coffee then grind for Chemex (medium grind)
3. Place a folded Chemex filter in the brewer with the layered side against the spout
4. Pre-wet the filter with hot water then empty any residual water from Chemex
5. Put ground coffee in cone and tap to level
6. Start timer. Aim for a brew time between 4 - 5 minutes
7. Slowly add 70gr of water to pre-wet and create your bloom, making sure to wet all of the coffee grounds
8. As the bloom begins to turn concave, pour water in a circular motion, in 100g increments, keeping the water roughly level
9. Don't let the coffee go dry during brew process. Pour the new water over the grounds and not down the wall of the filter
10. Overall brew time is between 4-5 minutes



BREWING :: KALITA WAVE

1:15 ratio
21g coffee
315g filtered water at 198°

PREPARATION

1. Heat water to 198°
2. Weigh coffee then grind medium fine, or to the consistency of sea salt
3. Place filter in cone. Pre-wet filter with hot water then empty any residual water
4. Add ground coffee to filter then tap to level grounds
5. Pour approx 40g of water over grounds to evenly wet. Allow the coffee to bloom for 30 seconds or until coffee bed stops bubbling
6. Pour remainder of water in short increments, keeping motion circular and not letting the grounds dry
7. Overall brew time should be between 2-3 minutes



CAFFÈ
UMBRIA

ARTISAN COFFEE ROASTER