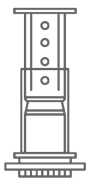


LEONE BLEND BREWING GUIDE



BREWING :: AEROPRESS

35g coffee
150g filtered water at 180°
100g filtered water at 200°
Makes about 8 oz of brewed coffee

PREPARATION

1. Heat water
2. Weigh & grind coffee (medium grind)
3. Pre-wet the AeroPress filter with a splash of hot water
4. Insert plunger 1/4 inch into chamber and set on scale, plunger side down
5. Dose coffee into the AeroPress then shake to level
6. Pour 150g of 180° hot water, stir 30 seconds
7. Screw filtercap to chamber & steep for 60 seconds
8. While holding plunger & chamber, invert and place over your serving vessel
9. Plunge, then add the final 100g of 200° water



BREWING :: CHEMEX

6 Cup
35g coffee | 520gr filtered water

8 Cup
1:15 ratio 43gr coffee | 640gr filtered water

PREPARATION

1. Heat water to 205°
2. Weigh coffee then grind for Chemex
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 shake to level
6. Start timer. Aim for a brew time close to 4 min
7. Slowly add water (70gr & 86g respectively) to pre-wet and create your bloom, making sure to wet all of the coffee grounds
8. After 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



BREWING :: ESPRESSO

18gr of coffee
(Use 17gr filter basket)
30 second shot



BREWING :: MOKA POT

3 Cup
13gr coffee | 150gr preheated filtered water
Makes about 4oz of brewed coffee

6 Cup
25gr coffee | 300gr preheated filtered water
Makes about 8oz of brewed coffee

PREPARATION

1. Turn on burner to medium-high setting
2. Weigh coffee then grind finer - between home espresso and moka
3. Dispense hot water from brewer spout into a pitcher
4. Disassemble pot and remove basket, then place bottom chamber on gram scale and add hot water. Fill to just below the valve
5. Add ground coffee to filter basket and lightly shake to level. Do not tamp
6. Place basket in Moka and tightly screw bottom and top chambers together
7. Turn on burner to medium setting and place Moka on burner
8. Keep the lid open
9. Take off heat when coffee begins a dry burble and becomes slightly blonde. Keep overall brew time under 3 minutes
10. Before serving, give the coffee a quick and gentle stir