



Frequently Asked Questions.

**Q: What filters are compatible with Trinity ONE?**

A: This depends on the brew method used and personal preference.

For press method, we recommend that you use AeroPress paper filters, or a stainless steel disk (such as the Able Standard Disk). In short, paper filters produce a very clean cup, and stainless steel tends to let through some finer grounds and oils which can add a texture and mouthfeel to your cup.

For drip method (pour over), use a Chemex 6-cup paper filter (square or round OK) for large batches of 2+ servings. The Hario V60 2-cup paper filter also works OK, but is best for smaller doses as the structure of brew chamber does not support it as well as the Chemex.

For immersion (also tea brewing), you can use the AeroPress paper filter or stainless steel disk. You'll need to adjust the grind of coffee to be much coarser for immersion method, similar to french press in order to strain the coffee and filter by gravity.

**Q: How does the coffee taste using the weighted press cylinder?**

A: We have had such great feedback from people using the weighted press cylinder for brewing. The result based on our feedback has ranged from people describing a full bodied cup, more 'expressive' and richer coffee, and a 'well-rounded' and extracted flavour. "Tasty", is also a common word we hear which we think is absolutely fantastic.

The intention of the weighted cylinder by design is to offer you repeatable and more consistent brewing, since the pressure is exactly the same for each brew.

The weight also offers a unique degree of extraction by applying a mild air pressure which forces the coffee through the filter and into your cup. This results in potential shorter brew times to achieve an optimal strength, or objectively, the recommended measure of Total Dissolved Solids (TDS) (%).

We look forward to more people making the most of this unique feature and taking coffee to places never seen (or tasted) before.

**Q: How does the coffee taste using the drip method?**

A: The drip (pour over) brewing method will produce the same taste results as you would expect from the filters being used on their respective products.

For example, if using Chemex 6-cup paper filters, you should notice a robust and rich flavour with a clean filtering result. You should grind your coffee coarser when using Chemex as the filtering base flow rate is generally slower and can result in clogging or over-extraction if the coffee is ground too fine.

If using the Hario 2-cup filter, you should notice a leaner body with aromatics that may seem fragrant and 'lifted' out of the cup. Generally, the taste result can also appear 'fruit-driven' if using a filter roast that is on the lighter end of the spectrum. The grind should be finer than when using the Chemex, as the Hario filter paper offers a faster base flow rate.

The great part about Trinity ONE is the ability to house both filter options and experience the best of both of the above worlds, whilst also being integrated into the appliance with the other brewing functions.

**Q: How does the coffee taste using the immersion method?**

A: Immersion method on Trinity ONE will produce similar results to a more traditional french press, however without the 'sludge' or fines at the bottom of your cup. You will need to grind coarser to allow the filter to strain under gravity into your cup, and you will also need to make allowance for a longer brew time to reach optimal brewing results.

Generally, we recommend using the immersion method for brewing tea, as you are able to produce very clean results and have great control over the immersion time by simply turning the flow controller on and off.

**Q: What glass servers or cups are compatible with Trinity ONE?**

A: There is 110mm clearance from below the flow spouts to the black walnut timber base. Hence we recommend using a server with this in mind. As a guide and reference, the Hario 600ml server fits perfectly and can be used for all brew methods.

The clearance also allows for a standard 12oz coffee cup such as the Keep Cup, or your typical cafe 12oz takeaway cup provided height does not exceed 110mm.

**Q: What scales are compatible with Trinity ONE?**

A: The Trinity ONE unit weighs 6.0kg (with cylinder in place) with a footprint of 15cm x 22.5cm. We hope to supply a scale in the near future that is designed specifically for the Trinity ONE.

As an interim solution, we recommend using a scale that can measure to 1g or 0.1g resolution to suit the base and weight of Trinity ONE, or otherwise a scale for dosing and pre-weighing of coffee and water separately.

**Q: How long does it take to brew with Trinity ONE?**

A: Refer to our brewing guide for details, however the press method should be ready in about 90-120 seconds when using the standard design recipe.

Drip and Immersion methods will take longer and subject to the ratio of coffee and water used, including the selected grind coarseness and coffee filter, and personal taste (of course).

# FAQs

Contact us at [hello@trinitycoffee.co](mailto:hello@trinitycoffee.co) if you have any further questions regarding further questions.

## Questions?