



# TRINITY ONE **BLACK**

DESIGNED IN BRISBANE, AUSTRALIA  
MADE FOR SPECIALTY COFFEE



**BREW.  
PRESS  
METHOD**

## STEP 1. CHOOSE FILTER.

62mm diameter disk  
stainless steel / paper



The Trinity™ ONE Black Edition comes with a high quality and reusable 304 stainless steel filter disk, with 62mm diameter and laser etched holes 120 microns in diameter.

To filter particles smaller than 120 microns, a paper filter (supplied separately) can be added if higher clarity is desired.

Insert filter into filter housing, then fix onto the brew chamber, turning to the right until locked. Place cup or decanter below, open flow valve and rinse filter well.

Close flow valve (turn clockwise) and you're ready to brew.



## GRIND.

Use your preferred grinder to grind 20g of fresh whole beans (use coffee that is roasted to a filter profile). Grind to a medium coarseness and then pour ground coffee into the brew chamber as shown below.

No scale? No problem. Fill the press cap with whole beans (22g capacity), remove 8-10 beans to get pretty close.



## STEP 2.


20g fresh filter coffee  
medium coarseness



## STEP 3. POUR.

Use a gooseneck kettle for best results. Fill to the line, which is 300g of water. The brew chamber is designed for the exact volume required (see below).

**Tip:** Try a steady pour on the conical edge, do not move kettle. The water will cascade and stir the coffee gently and evenly.



Fill to the line  
with 300ml water at  
~ 92 degrees celcius





## PRESS.

After 30 seconds since starting the pour, open the flow valve (as shown below).

Then clip the press cap onto the press cylinder and place into the brew chamber.

Let gravity do the work! You can let go as soon as the press cap's top edge has reached the chamber.

counter-clockwise = open



## STEP 4.

let go when top  
of cap reaches  
brew chamber



## STEP 5. WATCH.

The press function is automatic and offers consistency and repeatable results.

Depending on your grind coarseness, your press time should vary from 60-90 seconds, with total brew time of 1:30 to 2:00.

You can adjust your press time by grinding coarser or finer, in order to obtain the total brewing time and taste results that you like.

Enjoy making great coffee every time!

2.25kg of solid stainless steel does the work





## ENJOY.

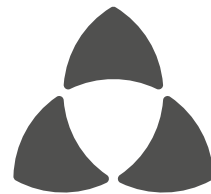
Close flow valve by turning clockwise.

Remove cup or decanter and serve.

**Tip:** Recipe is designed to yield 250ml of coffee, intended as 1 large serving, or shared as 2 x 125ml serves.

## STEP 6.





See more at [www.trinitycoffee.co](http://www.trinitycoffee.co).  
Designed and Engineered by Trinity Coffee Co.

