

COFFEE AND WATER SELECTION GUIDE

If you start with the wrong ingredients, no matter how good the process is the end result will always be bad. But if you start with good ingredients, you can maximize the probability that you can have the best coffee possible.

How to pick the right coffee?

1. ROAST LEVEL

Orenda is designed to customize the coffee for pour over, french press and cold brew but not to do espresso shots. Although Orenda can still function to make an espresso out of full city or dark roast, but this will lead to a lot clogging than normal. In this case, you need to clean and maintain the grinder much more frequently.

We highly encourage that you use medium roast coffee beans only for a perfect coffee experience. It's important to note that the darker the roast, the less unique flavors and taste there are because it's overcooked and burnt. And the caffeine content decreases because of the heat.

CINNAMON



LIGHT



CITY/MEDIUM



FULL CITY



DARK



FRENCH



ITALIAN



2. COFFEE ORIGIN

Coffees that do not have a very unique location or a mixture of different coffee usually did not pass the high quality standard, and so they were mass-produced and mass-roasted and they do not have a single origin. But if the coffee quality is really high, it will be sold as a single origin coffee and it would have a unique location label on it. That's why it's extremely important for you to choose the single origin beans because they actually have very good unique flavors and aromas. Just because it's high quality doesn't mean it's not affordable.

3. LOCAL ROASTERS

In most cases, local roasters are not financially big so they have to specialize and they try to have the highest quality possible given that they cannot scale. So when you go to your local roaster to get your single origin medium roast, you can actually get it as fresh as possible as compared to the coffee beans you get from big coffee brands. Look for a date on the bag and make sure it's as fresh as possible.

Water Selection

The next most important ingredient is the water and it forms 99% of the beverage, so it's really important and it's overlooked.

FILTERED WATER

Regular water will do the trick, you don't have to go fancy.

Just filter the water to reduce some of the minerals that build up inside the machine. You want to decrease all the minerals except magnesium, you would want to increase magnesium. We recommend a very specific filter that removes impurities and then adds magnesium. Why would we bother add magnesium to the water? When you add mineral to your water, you help it extract whatever chemical you're trying to extract. It's kind of like using salt in cooking. Magnesium is unique because it makes something taste really good but does not build a big lime scale as opposed to calcium for example, where it could make it taste good but it will build a scale inside the machine, which means you have to descale more frequently.