

L A M I L L

HOME COFFEE MAKER

Coffee Maker	8-cup	10-cup	12-cup
Coffee Dose	59 g	74 g	88 g
Brew Water	1.0 L (34 fl oz)	1.25 L (42 fl oz)	1.5 L (51 fl oz)
Ratio	1:16.4	1:16.4	1:16.4
Grind	Medium Coarse	Medium Coarse	Medium Coarse



Items Needed

Coffee Beans, Filtered Water, Burr Grinder, Gram Scale, Measuring Pitcher

Prep

1. If you have time, run about a cup of water through the coffee maker without any coffee in the basket to get everything heated up. Don't forget to discard this water before brewing your coffee.
2. Weigh the coffee beans on a digital gram scale. Use a measuring pitcher to measure the water. Home coffee makers vary in the amount referenced for a "cup" from 4-6 fl oz per cup. Measuring the coffee and water independently from the brewer helps ensure a consistently excellent brew.
3. Grind coffee on a medium coarse grind setting. The grounds should look similar in size to coarse black pepper. Use a coarser setting if brewing a dark roast.
4. Place a filter in the brew basket of the coffee maker. Put the ground coffee in the filter and close any compartments or doors to get the coffee maker ready to brew.

Brew

1. Engage the brew cycle on your home coffee maker.
2. Wait until the cycle is complete and immediately discard the coffee grounds.

Enjoy

For best taste results, do not use the warming plate that is built-in to some coffee makers. This degrades the flavor as it continues applying heat. Instead, we recommend using a thermal carafe that will maintain hot temperatures without sacrificing taste quality.