

Plunger — 3 cups



Plungers may appear very straight-forward to use. However a little understanding of the right technique and a well-chosen coffee can turn a plain cup of coffee into an immensely enjoyable one! We have prepared these instructions to help you get the most out of your Kōkako coffee in the office or at home.

You will need

- 15gm fresh Kōkako coffee
- 300ml fresh filtered water
- Bodum 3 Cup Plunger
- Adjustable grinder
- Programmable water boiler or kettle
- Scales

Keys to a good extraction

Use high quality, freshly ground Kōkako coffee beans. Add the right amount of water at the right temperature in a slow controlled way for the time instructed.

Method

- 1** If you have an adjustable water brewer, set it to 95°C. If you only have a standard kettle, bring the water to the boil then allow it to stand for 30 seconds. This will bring it to an ideal brewing temperature of 95°C.
- 2** Weigh out 15gm of fresh Kōkako coffee and grind on a coarse setting.
- 3** Remove the plunger from the pot and add the ground coffee. Then add the water slow & steadily, saturating all of the grounds. The coffee grinds will start to ‘bloom’.
- 4** Use a wooden or plastic (not metal) spoon to stir the slurry, this will aid in extraction of the coffee. Stirring is a great way to increase the intensity of the brew, however this agitation increases extraction, so be gentle to not over-extract your coffee.
- 5** Place the plunger on the top of the flask and turn the lid to close off the pour opening.
- 6** Allow the coffee to steep for 4 minutes, then hold the flask firmly and press the plunger down using only the weight of your hand. Lowering the plunger with minimal pressure creates best results. Excessive force can cause scalding liquid to shoot out of the spout.
- 7** Once the plunger is fully compressed, turn the lid to open the spout and pour away!

Make sure you rinse your plunger well between brews, including taking apart the mesh filter and cleaning this out. If you want to make more or less plunger coffee, follow the ratio of 5gm Kōkako coffee to every 100ml filtered water.

Happy brewing!