

BREW GUIDE












Use this brew guide as a reference or starting point for creating your new favourite brew. It provides the three key metrics for how a coffee can be measured to create any given cup with your preferred brew method. Note however, that these measures are only a starting point. We at KRUVE headquarters enjoy our coffee as you see it listed here, but we strongly encourage you to experiment and find your favourite recipe.

If you have a special blend or recipe that you would like to share, we encourage you to post it on any of the social channels below and start exploring what others are creating too. After all, one of the key catalysts behind creating the KRUVE SIFTER was to allow others to truly share their recipes in a language and measure we can all relate to.

[KRUVEINC.COM](https://www.kruveinc.com)



BREW METHOD

			
Pour Over 	3:40 min	1 : 16	400 - 800 μm
French Press 	10:00 min	1 : 13	600 - 1000 μm
AeroPress® 	2:20 min	1 : 15	500 - 900 μm
Moka Pot 	1:30 min	1 : 11	350 - 700 μm
Drip Brewer 	N/A	1 : 17	400 - 900 μm
Espresso 	0:26 min	1 : 2	250 - 500 μm
Cold Brew 	16 hours	1 : 10	600 - 1100 μm
Syphon 	1:40 min	1 : 15	400 - 800 μm

COFFEE TO
WATER RATIO

BOTTOM
SIEVE TOP
SIEVE