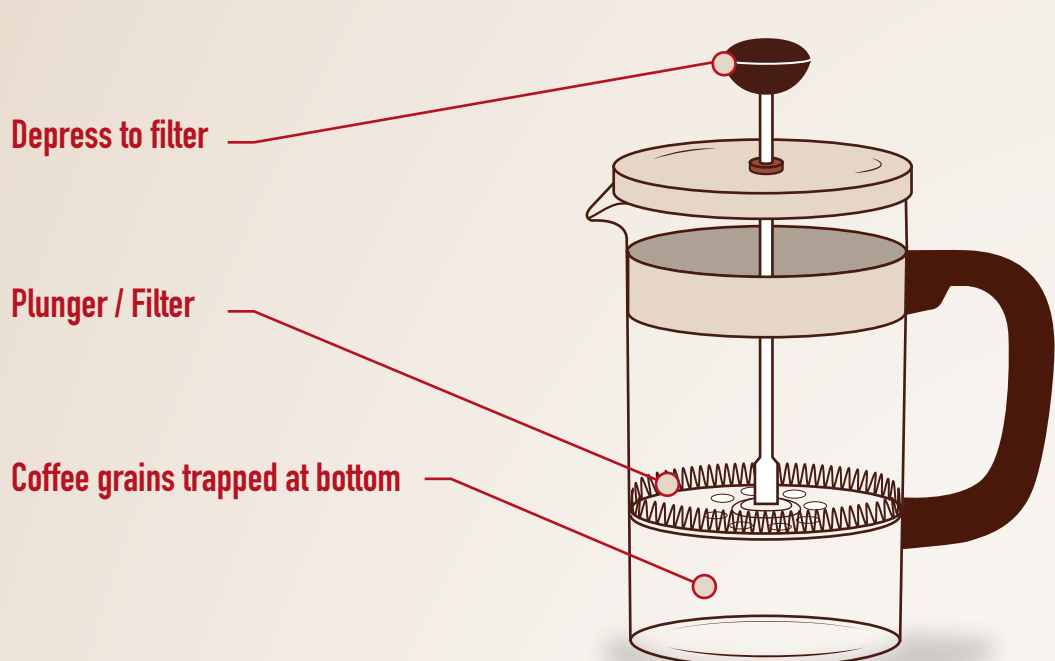
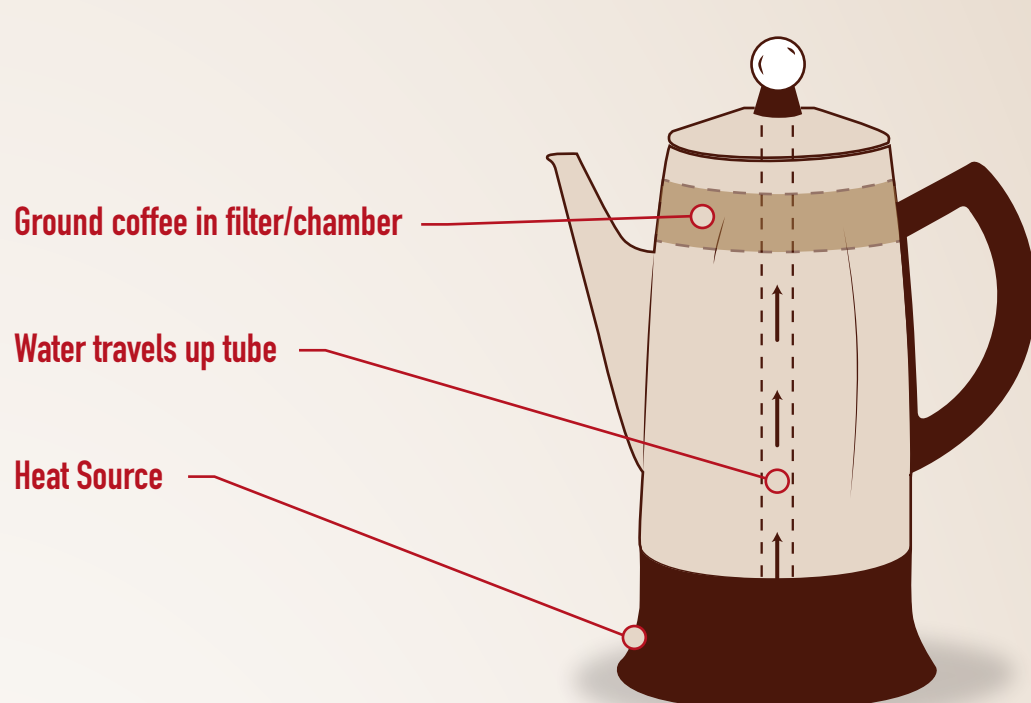


COFFEE BREWING METHODS



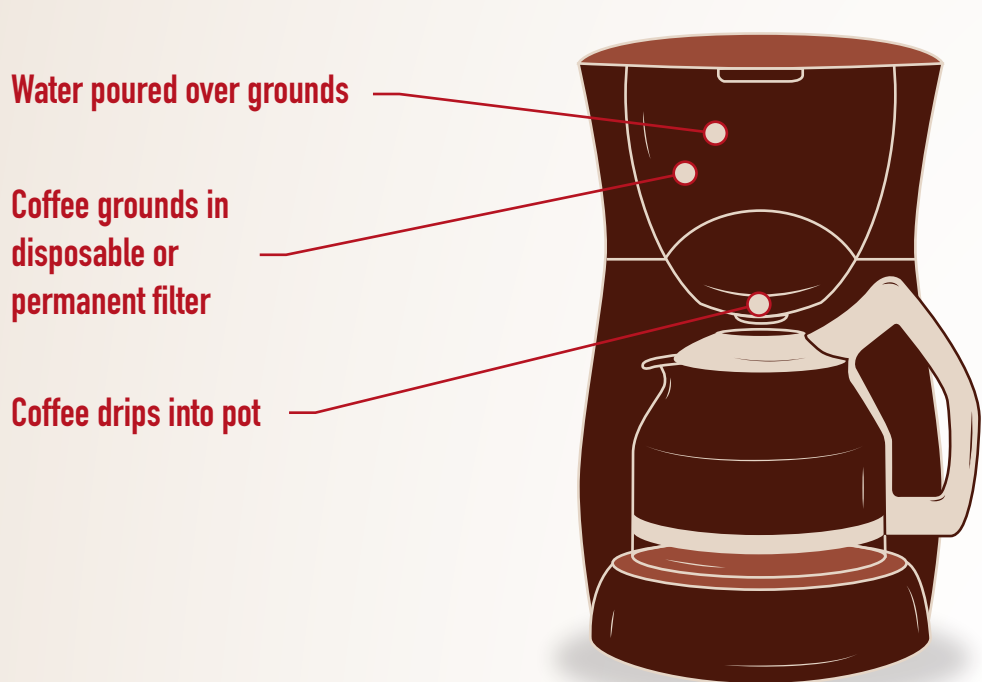
STEEPING / FRENCH PRESS

The French Press is an immersion-steeping method of brewing that uses coarse ground coffee that is plunged through hot water to extract the coffee.



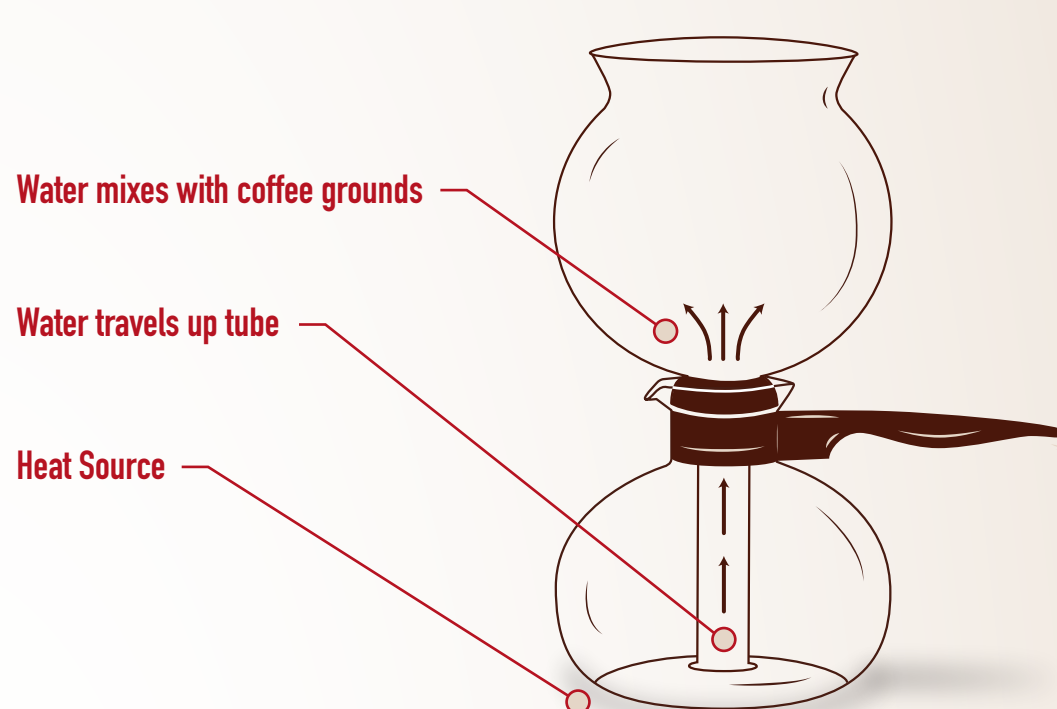
PERCOLATOR

Percolator coffee makers come in two varieties. One variety boils water under pressure to force water through coffee grounds, and the other variety uses gravity to cycle boiled water through coffee grounds.



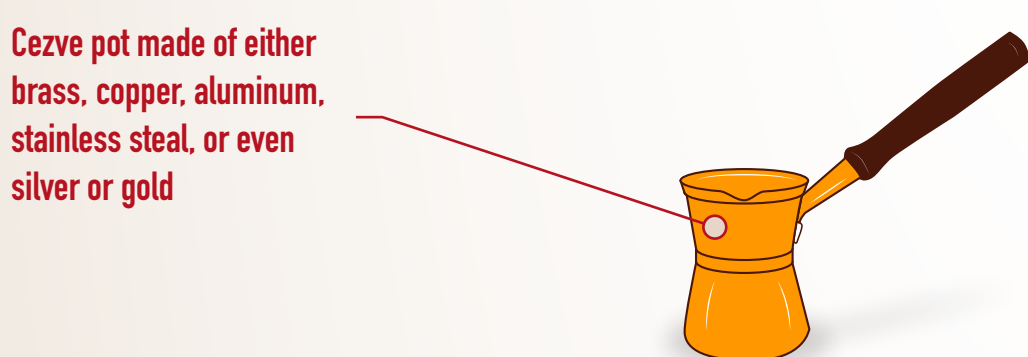
POUR OVER / DRIP BREW

Drip Brew Coffee pours hot water over ground coffee, relying on gravity to pull the freshly extracted coffee through a coffee filter.



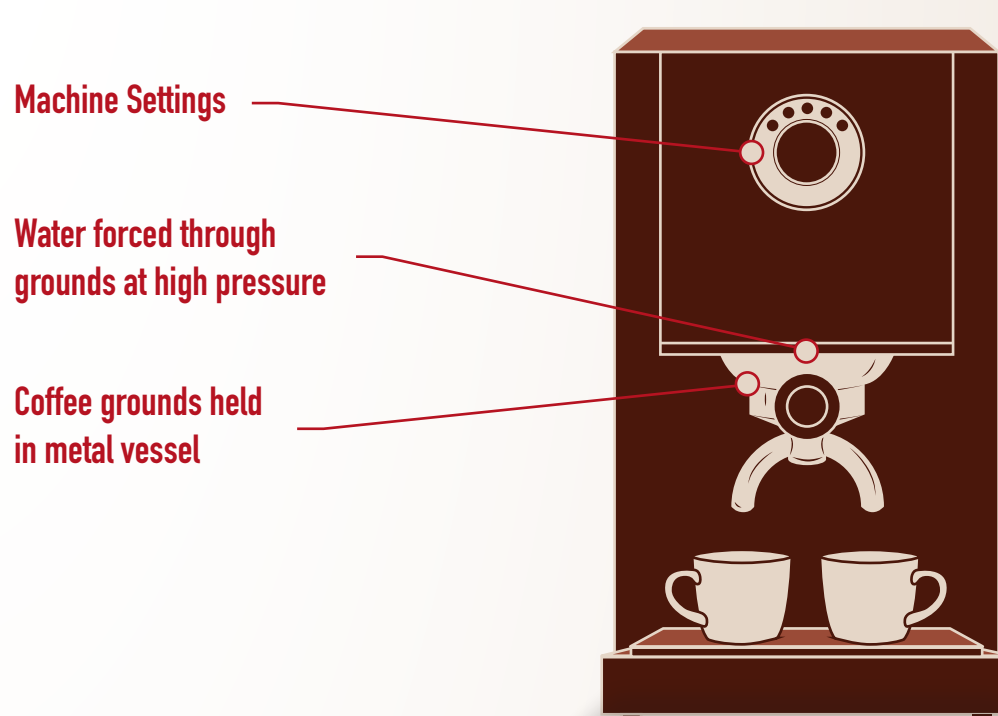
VACUUM

Vacuum Coffee Makers use variant pressure to create a siphon that pulls boiling hot water into its upper chamber wherein it steeps coffee grounds. Once heat is removed, the siphon ends and steeped coffee returns to the lower receptacle. This method of brewing was very popular in the 19th Century but is gaining popularity today as an elegant, if retro, method of brewing.



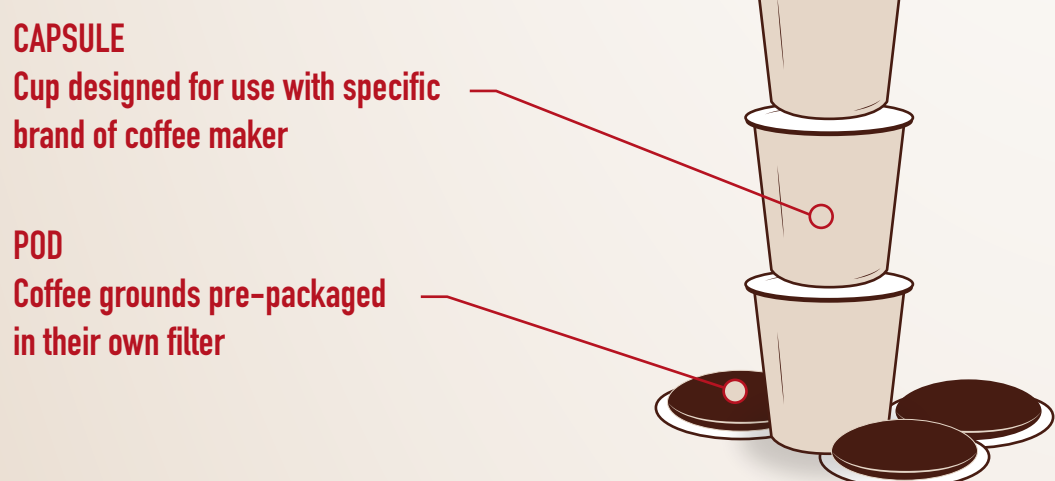
TURKISH

Turkish coffee brewing is a method in which very finely ground coffee is heated in a pot with water, often with sugar added to the water as the coffee is added. The water is heated to boiling, removed from the heat, and then the process is repeated two or three times, resulting in a strong extraction with a thick foam.



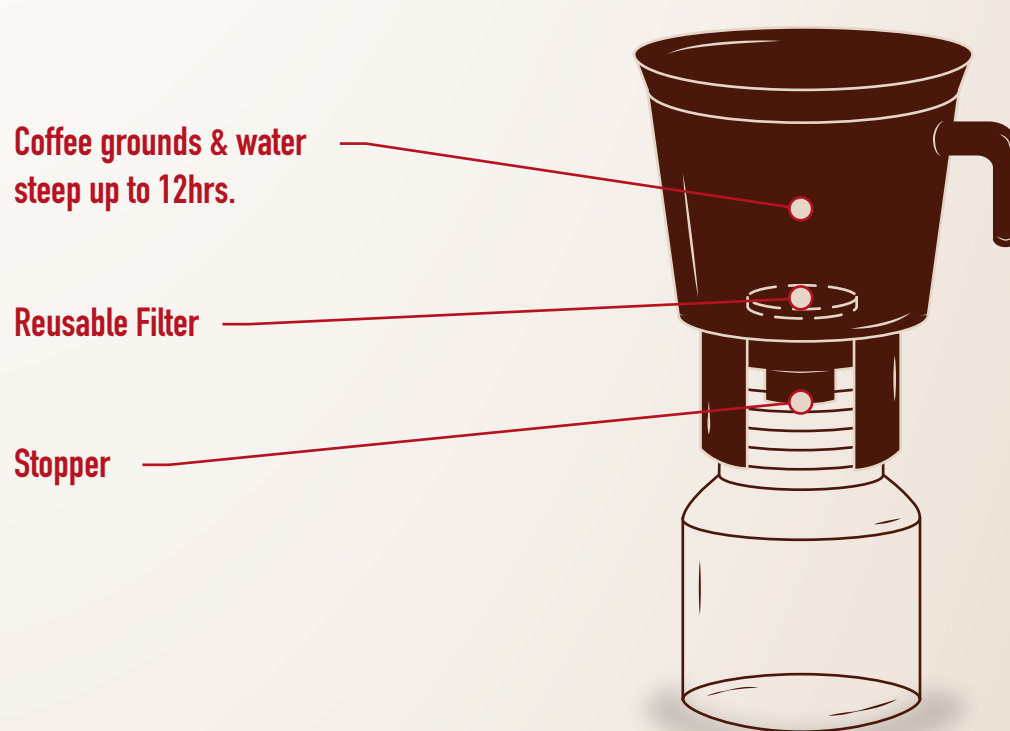
ESPRESSO

Espresso coffee is brewed by forcing near-boiling water through finely ground coffee beans at high pressure. The result is a thick coffee extract with more suspended coffee solids and a foamy *crema*.



SINGLE CUP

Single Cup coffee is brewed using either pre-measured coffee pods or coffee capsules that are calibrated to produce a single cup of coffee in a coffee maker designed to use the inserts. Coffee pods use a more traditional drip brew method, while such coffee capsules as T-Discs and K-Cups may also use water pressure to enhance brewing.



COLD BREW

Cold Brewed coffee extracts coffee gradually at room temperature or below, taking as much as 12 hours to extract coffee. The resultant coffee is lower in acidity and has a mellow, almost cocoa flavor because it does not extract certain coffee elements that hot water brewing extracts.

