

AEROPRESS

Single serve

Amount of coffee: 13g filter roast

Amount of water: 200ml preferably heated to 94-96C

Grind: fine- medium (#3.7 on ditting)

Total brew time: 2.5 mins

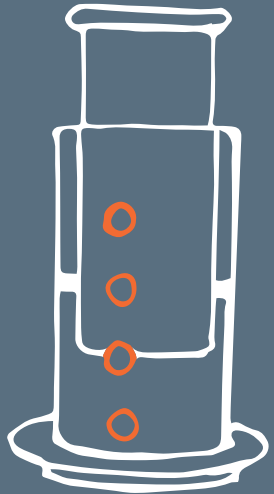
Method: Fill brew chamber with 13g ground coffee and pour 200g of boiled water and start timer. Gently stir for 10 seconds. Add lid and steep for 2 minutes in total. Place Aeropress on top of your cup and plunge for 15-30 seconds.

Tips: Like stronger coffee – add more coffee or less water

To avoid compressing the seal, store your Aeropress with the plunger either completely removed or pushed all the way in.



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FRENCH PRESS

(PLUNGER)

Single serve

Amount of coffee: 20g filter roast

Amount of water: 300ml preferably heated to 94-96C

Grind: coarse (#7 on Ditting)

Total brew time: 4 mins

Method: Add ground coffee, then add water vigorously to plunger. Start timer. Brew for 1 minute then stir. Now brew for 3 minutes. Gently push plunger down firmly into ground coffee.

Tips: Like stronger coffee – add more coffee or less water.

Pour all coffee out when the timer goes off. If you leave it in the plunger the coffee will continue to steep and get bitter.



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STOVE TOP

Single serve

Amount of coffee: 20g

Amount of water: 300ml hot water

Grind: fine-medium (#5 on ditting)

Total brew time: 3-5 mins – this depends on your cooktop. Use low-medium heat and remove when you here the percolation sound.

Method: Unscrew and fill base with hot water do not exceed safety valve. Insert filter basket and fill with ground coffee. Do not tamp. Screw the top to the base firmly and set on cooktop. When the top chamber is almost full, remove from heat.

Tips: Like stronger coffee – add more coffee or less water.

Check the seal! If you see water or steam coming out from the seal you need a new one.



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HOME ESPRESSO

Single serve

Amount of coffee: 18-22g espresso roast

Amount of water: 1:2 ratio of water out. For example 18g of coffee yields 36g espresso

Grind: medium (#4.5 on Ditting)

Total brew time: 35 seconds (this may vary depending on machine)

Method: Home machines vary, so check the usage guide. In general it is best to grind your coffee fresh. Getting the right grind setting is extremely important. Tamp evenly and time the shot.

Tips: Like stronger coffee – add more coffee or less water.

Freshly roasted coffee is paramount for flavour. Usually between 7-21 days aged so purchase smaller amounts more regularly



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PERMANENT FILTER

Single serve

Amount of coffee: 15g filter roast

Amount of water: 200ml preferably heated to 94-96C

Grind: medium (#4 on Ditting)

Total brew time: 3 minutes

Method: Balance filter on top of your cup. Scoop ground coffee onto the filter then place basket on top. Pour 30 ml water in to prime the coffee. Leave for 30 sec then pour the rest of the water in. Leave to steep until water has completely disappeared through the basket. If the grind is right it should take about 3 minutes.

Tips: Like stronger coffee – add more coffee or less water.

Level the grounds with a firm tap so it is distributed evenly over the filter.



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