



FRENCH PRESS

THE BEST BREWS START WITH



freshly roasted
& ground coffee
(we like Rwandan)



filtered water
heated to between
195°F - 205°F



1.6g-2g whole bean
coffee per 1 oz. water,
adjusted to taste.

YOU'LL NEED

a 16oz French Press / a scale
a spoon / 1oz coffee / 14oz water

1. Add 1oz of coarsely ground coffee to the French Press.
2. Fill to a fingers-width below the brim with hot water.
3. Start timer.
4. At 2 minutes, use the back of a spoon to gently push the grounds that have risen to the top back down, resubmerging them.
5. Put the top on - but don't press down quite yet!
6. At 4 minutes, push the filter all the way to the bottom.
7. Pour into a pre-heated mug (if you'd like) and enjoy!





C H E M E X

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coffee per 1 oz. water,
adjusted to taste.

YOU'LL NEED

a gooseneck kettle / a scale / an 8-cup chemex
filters / 48g coffee / 740g water

1. Insert a filter into the Chemex and rinse. Pour out rinse water.
2. Put 48g of coffee into the filter.
3. Pour hot water over the grounds until they are fully saturated, aiming for around 100g.
4. Allow gas to escape from the grounds until no new bubbles are forming, typically 45 seconds for fresh coffee.
5. Continue pouring in bursts until you reach 740g. A good Chemex will take 3.5 - 4.5 minutes, too much longer may be a sign that you need a coarser grind.
6. Allow water to drain, then remove the filter.
7. Pour into a pre-heated mug (if you'd like) and enjoy!





A E R O P R E S S

(inverted method)

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coffee per 1 oz. water,
adjusted to taste.

YOU'LL NEED

a kettle / a scale / an aeropress

a filter / 19g coffee / 225g water

1. Pre-rinse the filter with a little hot water.
2. Insert the plunger 1/2 inch into Aeropress and stand inverted.
3. Add ground coffee and all 225g of hot water.
4. Start timer.
5. At 1 minute, stir briefly with a spoon before twisting on the cap.
6. Flip the Aeropress over and onto a mug or carafe.
7. Plunge slowly down until completely pressed. This should take about 30 seconds.
8. You're all done. Enjoy!





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YOU'LL NEED

a gooseneck kettle / a scale / a v60
filters / coffee / water

1. Insert a filter into the v60 and rinse. Pour out rinse water.
2. Put 23g of coffee into the filter.
3. Pour hot water over the grounds until they are fully saturated, aiming for around 50g.
4. Allow gas to escape from the grinds until no new bubbles are forming, typically 45 seconds for fresh coffee.
5. Continue pouring in bursts until you reach 330-350g. A good v60 will take 1.5 - 2.5 minutes, too much longer may be a sign that you need a coarser grind.
6. Allow water to drain, then remove the filter.
7. Pour into a pre-heated mug (if you'd like) and enjoy!



ICED COFFEE

CURTIS G3 AIRPOT BREWER

**First, adjust your machine's settings
for a more concentrated brew.**

(HERE'S A QUICK GUIDE FOR THAT.)

- Start with the machine powered off.
- Hold down power button + central selection button at the same time.
- Hit the selection button to get into brew settings.
- Adjust to 55oz (Standard is 74oz)
- Confirm new volume with selection button.
- Turn off and then on again with power button.

**Next, add 24oz of ice-cubes into
your airpot (two heaping cupfuls.)**

**Grind 132g coffee, and add it into
the brew basket.**

Begin half-size brew cycle.

**Enjoy! We recommend serving this
freshly brewed, over ice.**