CHEMEX

Coffee: 30 grams
Grind: Medium-Coarse
Water: 500 grams
Time: 4:30

PREP

Boil a full kettle of water
Use 30 grams of coffee ground at a medium-coarse grind size.
Insert filter so that 3-ply is on one side and 1-ply on the other.
Wet filter with boiling water and discard the water.
Add coffee and flatten the pile

BREW

Tare scale, start stopwatch & begin pouring – use about 60 grams of water, or less, to wet all of the grounds and allow coffee to bloom for :30 seconds.
After :30, use the stream of water to break up stiff mounds of coffee – avoid pouring directly on to the sides of the filter.
Continue pouring in slow circles to keep all the grounds from drying out – keep the brew 2/3 full in the filter.
Reach 500 grams by 3:30 so the coffee will drain by 4:30. Allow the coffee to drain all the way through the grounds.
Dispose of filter and grounds from Chemex and serve.

PBS
CAFFE VITA PUBLIC BREWING SCHOOL
PREP

Boil a full kettle of water.

Use 15 grams of coffee ground at a fine grind size.

Insert filter in cap and wet filter with boiling water.

Place the plunger in the end of the brew tube, then flip so that the Aeropress sits on the counter with the brew tube facing up.

Add coffee to the brew tube.

BREW

Tare scale, start timer & add 240g of water

At :30 use stirring utensil to break up the crust at the top of the brew tube.

Once stirred, lock cap and wetted filter tightly onto the brew tube.

At 1:30, carefully flip the Aeropress on top of the sturdy serving vessel. Press the plunger down with a steady and controlled force. Continue pressing until the coffee “hisses” – this means all the water has been pressed through.

2:00-2:30 All coffee should be pressed and ready to serve.

Coffee: 15 grams
Grind: Fine
Water: 240 grams
Time: 2:30
PREP

Boil a full kettle of water.
Use 25 grams of coffee ground at a medium grind size.
Fold paper filter seams opposite directions and place filter in the dripper.
Wet filter with boiling water and discard the water.
Add coffee and flatten the pile.

BREW

Tare scale, start stopwatch & begin pouring – use about 50 grams of water, or less, to wet all of the grounds and allow coffee to bloom for :30 seconds.
After :30, use the stream of water to break up stiff mounds of coffee – avoid pouring directly on to the sides of the filter.
Continue pouring in slow circles to keep all the grounds from drying out – keep the brew 2/3 full in the filter.
Reach 375 grams by 3:00 so the coffee will drain by 4:00. Allow the coffee to drain all the way through to grounds pooled in the filter.
Serve.
**FRENCH PRESS**

**PREP**
- Boil full kettle of water.
- Weigh out 60 grams of coffee.
- Grind at coarsest grind size.
- Start with a clean, dry French Press and lid.
- Add ground coffee to the French Press.

**BREW**
- Tare scale, set timer for 4:00, start timer & add 900 grams of just off boiling water.
- At :30, use a stir stick to gently fold under the 'cake' of grounds that has formed on top of the coffee.
- After stirring, put the lid on the French press but leave the plunger up.
- At 4:00 minutes, press plunger all the way down.
- Decant and serve.

**Coffee:** 60 grams  
**Grind:** Coarse  
**Water:** 900 grams  
**Time:** 4:00

---

PBS  
CAFFE VITA PUBLIC BREWING SCHOOL