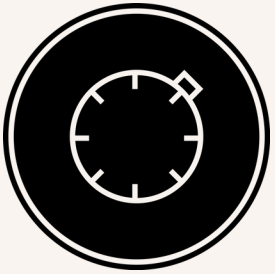




# Montville Coffee Brewing Guide

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For making the perfect cup of coffee every time we have composed this brewing guide of all our favourite methods. These are bite size, simple to follow recipes that will produce consistency.



## TIME

This icon represents the total brew time; the total time that the coffee will be immersed in water. The longer the contact time of water with ground coffee the stronger the coffee will be (think tea brewing).



## DOSE

Dose will vary depending on how many people you're brewing for and brew equipment. This icon represents the recommended dosage for one serving.



## DEFINITIONS

**Bloom:** The process of degassing freshly roasted coffee. **Gauging water temperature without a thermometer:** From boiling temperature (100°C) 1 litre of water drops 1°C every minute, 500ml water drops 1°C every 30 seconds.



## GRIND

Grind will differ depending on the brewing equipment and will also affect the flavours of over extraction and under extraction.



## Plunger

For full-bodied delicious results, ease of brewing, and consistency, we adore the plunger. We love the Woodford blend and Sumatra single origin in the plunger served with milk for a rich full-bodied coffee experience.

### Brew Equipment

Plunger

Fresh coffee beans

Pouring Kettle

Scales (optional)

Timer

#### 1. Preheat mug and prepare brewing water

Fill your mug with the boiling water and discard before use. Allow brewing water to drop in temperature.

#### 2. Measure and grind

Measure 24 grams or 2.5 tbs per 300ml of water.

#### 3. Allow to bloom

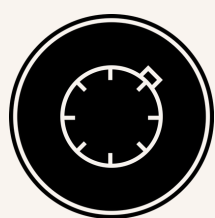
Pour half of the brewing water evenly over the grounds and allow to bloom for 30 sec. Stir and add the rest of the water.

#### 4. Brew

Allow the coffee to brew.

#### 5. Press and serve

Slowly plunge the coffee to bring your total brew time to 4 minutes.



4 minutes  
95°C



Coarse grind  
(breadcrumbs)



24 grams  
or 2.5 tablespoons  
per 300ml



## Chemex

The Chemex is a beautifully elegant glass coffee vessel resembling an hourglass. There is a rich look and feel to this brewing method that creates the sense of a coffee ceremony, delivering a memorable experience. Chemex purposefully highlights brightness and nuance, creating a light brew that is perfect for the Blackall Range blend, Ethiopia, and Peru Cafe Femenino.

### Brew Equipment

Chemex

Fresh coffee beans

Chemex Filter Paper

Pouring Kettle

Scales (optional)

Timer

#### 1. Preheat mug and prepare brewing water

Fill your mug with the boiling water and discard before use. Allow brewing water to drop in temperature. This will take 2.5 minutes per 200ml of water. add in the metal filter or pre-wetted paper filter.

#### 2. Measure and grind

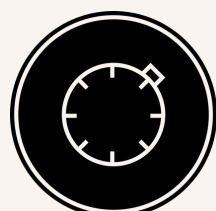
Measure 30 grams or 3 tbs per 400ml of water.

#### 3. Allow to bloom

Pour half of the brewing water evenly wetting all the ground coffee and allow to bloom for 30 sec. Add the rest of the water.

#### 4. Brew and serve.

Allow the coffee to slowly filter through and serve.



2-2.5 minutes

95°C



Fine-medium grind

(Sand)



30 grams

or 3 tablespoons  
per 400ml water



## Inverted AeroPress

The AeroPress is one of the few ways to achieve an espresso-like coffee at home without an espresso machine. You'll love the way you can get a similar intensity and body.

### Brew Equipment

AeroPress

Fresh coffee beans

Pouring Kettle

Grinder

Scales (optional)

Timer

#### 1. Preheat mug and prepare brewing water

Fill your mug with the boiling water and discard before use. Allow brewing water to drop in temperature.

#### 2. Measure and grind

Measure 17g using scales or AeroPress scoop per 200ml of water.

#### 3. Assemble Aeropress for inverted method

Push plunger into tube and invert onto a stable surface.

#### 4. Rinse paper filter

Place the paper filter in the cap and rinse with hot water.

#### 5. Allow to bloom

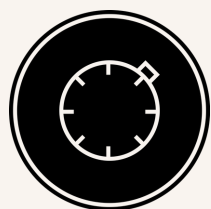
Pour half of the brewing water evenly over the grounds and allow to bloom for 30 sec. Stir and add the rest of the water.

#### 6. Brew

Allow the coffee to brew for up to 1 minute.

#### 7. Press and serve

Add lid and flip the entire AeroPress over onto the mug and carefully press the plunger down.



1- 1.5 minutes  
90°C



Fine - medium grind (sand)



17 grams  
or 1 Aeropress scoop  
per 200ml water