



How to Make Great Tasting Coffee

Explore, Learn & Experiment



Coffee Brewing Techniques

Golden Ratio 1:18

2 Tbs. : 6 oz Water

11 grams: 200 grams water

Pour-Over

- Heat >170g water (6 oz) to 200-204 degrees
 - Grind Coffee
 - 10 grams of coffee (1:17 ratio)
 - Wet filter (V60)*
 - Add ground coffee, shake to level
 - Tare the scale
 - Begin Pre-Wet Pour 3:1 ratio
 - 30 grams water for 45 seconds
 - Spin to settle
 - Bubbles indicate areas of coffee are still getting wet.
 - Use spoon to dig (optional) very gently
 - First pour:
 - Up to 113 grams (1.5 total water)
 - Constant Height
 - Nearly vertical stream of water
 - Highest point without splashing noise
 - Second pour:
 - Start second pour when first pour drains halfway
 - Up to 170 grams
 - Gentle spin
 - Inspect drain out
 - Walls are relatively clean of ground (other than caked on fines)
 - Final bed should be very flat (indicates water passed through evenly)
 - Total Time 2-3 minutes (less critical than technique)
- *V60: V = cone shape, 60 = sloping angle



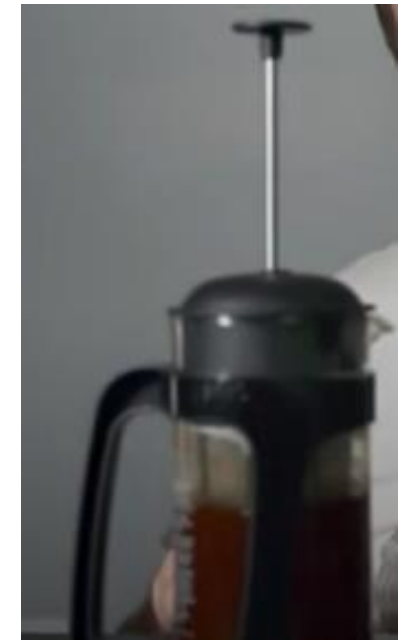
French Press

- Clean the press components
- Determine how much water the press holds
- Heat Water (200-205 degrees)
- Grind Fresh
 - Determine grams coffee (water in grams/15)
 - Grind medium to course (too fine clogs screen)
- Pre-heat the Press (dispose of water)
- Put press on scale, add coffee and tarre the scale
- Start Timer
- Add Water
 - Coat all the grinds with quick pour
 - Add all the water at once
 - Use spoon to stir (as required)
 - Put plunger on top to just cover, do not plunge
 - Let sit for 4 minutes (crust forms)
 - Use two tablespoons
 - Stir in crust on top of coffee
 - Scoop and remove foam and floating bits
 - Don't Press Plunger
 - Don't do anything for another 6 minutes
 - Total of 10 min brew time
 - Let the grinds settle
 - Longer leaves better taste
- Plunge
 - Either no plunge (light body) or
 - Plunge just until it sits on the grounds (heavy body)
 - Do not plunge all the way



To determine how much water your press holds:

- Put Press on scale
- Tarre, set to grams
- Add water (leave room for grounds)
- Do math (divide amount by 15 = grams of coffee (1:15 ratio))
- 30 grams to 500 grams = ~ 2 cups (1:16)



Aero Press

- Wipe clean the press components
- Heat >170g (6oz) of water to 200-205 degrees
- Grind Fresh: Fine to Medium
 - 1:16 Coffee to water ratio = 10g
 - Grind medium to course (too fine clogs screen)
- Put inverted press on scale, add coffee
- Put filter in cap and wet
- Tarre the scale
- Start Timer
- Add 50g of water
- @ .15 sec stir very gently 3 times back and forth
- @ .15-.30 sec: pour remaining water, total of 170 g
- @.30-.50: brew, stir 3 more times at .50
- @ 1min attach filter cap, let brew
- @ 1:40 flip the brewer on top of vessel
- @ 1:40 – 2:00 press
- @2-2:30, swirl and pour from altitude into cup
- Remove filter, plunge grinds into garbage
- Separate press components, rinse and air dry

AeroPress vs French Press

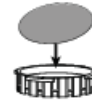
- Grind size versatility: fine grinds clog F-Press metals screens, difficult to plunge
- Filter: paper filter blocks molecules that increase LDL, Press screen does not
- Portability: compact plastic design best option for camping
- Cleanup: must easier, more compact grind pile and faster

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Espresso Instructions



1 Push plunger out of chamber.



2 Put filter in filter cap.



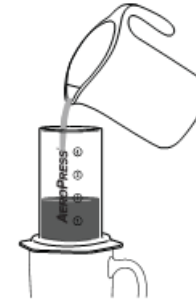
3 Twist filter cap onto chamber.



4 Stand chamber on sturdy mug and put one rounded scoop of fine drip grind coffee in chamber.



5 Shake to level coffee.



6 Add water up to ② on the chamber, 175°F (80°C) water for hot brewing or room temperature water for cold brew.



7 Stir about 10 seconds for hot brewing or 1 minute (briskly) for cold brew.



8 Insert plunger and press gently, pausing when you feel resistance, until plunger reaches grounds.



9 Remove filter cap, push plunger to eject used coffee and rinse seal.



10 **Espresso style:** Drink as is.
American coffee: Add water to make an 8 oz. (237 ml) coffee.
Latte: Add milk to make an 8 oz. (237 ml) latte.
Cold brew: Add room temperature or ice water to make an 8 oz. (237 ml) cold brew.



Automatic Drip

- Clean the coffee maker components
- Apply the golden ratio (1g coffee to 18g water)
- Grind the coffee (medium)
 - Slightly coarser for flat-bottom filter
- Use fresh coffee and cold, filtered water
- Dampen filter, add the grinds
 - Allow room in the basket for coffee bloom
- Level the bed, break up any clumps
- Start brewing coffee (4-8 minutes)
- Set heating plate to low and do not leave for extended time (typically hotter than desirable)
- Examine the brew bed after a batch for channeling:
 - Slanted, concave or even?



- Some coffee makers perform better with larger batch than smaller because of the depth of the brew bed: less water, shallower brew bed = water goes through too quickly
- Examine the brew bed after a batch for channeling: even or concave
- Filtered water is not distilled water – do not use distilled water
- Clean every time, descale every 1-2 months

Cold Brew

- Cold brew produces different flavor profiles than hot coffee
- Container: mason jar to 1 gallon jug
 - 1 gallon : 8oz. Or 227 grams of coffee
- Grind coffee to medium
- Add grinds to the filter bag*
- Place bag in the container
- Pour in cold filtered water
- Let the brew steep for 12 hours, no more than 16 hours
 - Brew in refrigerator
- Remove bag, decant and let sediment settle for 1 hour
- Transfer to another jar (avoid agitation_
- Lasts 2-3 weeks

*if not using bag, strain coffee after steeping, or try using a French press then transfer to another container to store

- Coffee to water ratio when you brew
 - Golden ratio: 1:15 1:18
 - Cold brew concentrate
 - 1:7 (100g coffee : 700g water)
- Concentrate to water ratio when you dilute to drink
 - 1:7 is over 2x concentrated
 - 1:5 is nearly 3x as strong
- Dilute just enough to reach golden ratio
 - 1:7 to 1:15 = add equal amount of water
 - 1:5 = add twice the amount of water

