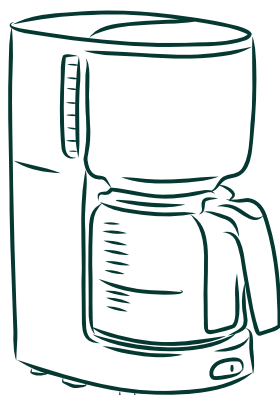




Crafting the Perfect Cup

Unlock a rich, flavorful coffee experience by using the perfect grind size and coffee-to-water ratio.

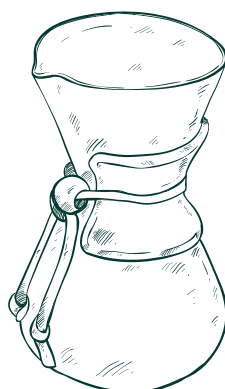


**Programmable
Coffee Maker**

Medium

10-15 grams
per cup

Balanced and mild, this method yields a straightforward cup with subtle flavors - ideal for an easy, everyday brew.



Chemex

Medium-
Coarse

11-13 grams
per 200 ml

Smooth and clean with bright acidity, the Chemex highlights floral and fruity notes, while its filtration creates a lighter body.

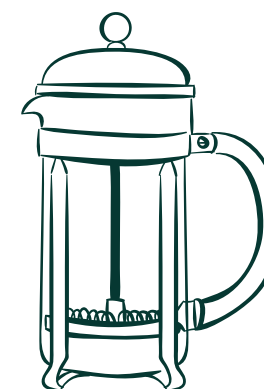


Pour Over (V60)

Medium-
Fine

12-13 grams
per 200 ml

Crisp and nuanced, pour-over gives you control over extraction, highlighting vibrant, layered flavors and the coffee's complexity.



French Press

Coarse

15-17 grams per
250 ml

Full-bodied and robust, the French press retains natural oils and fine particles, delivering a rich flavor with a velvety texture.

GRIND:

RATIO:

TASTE: