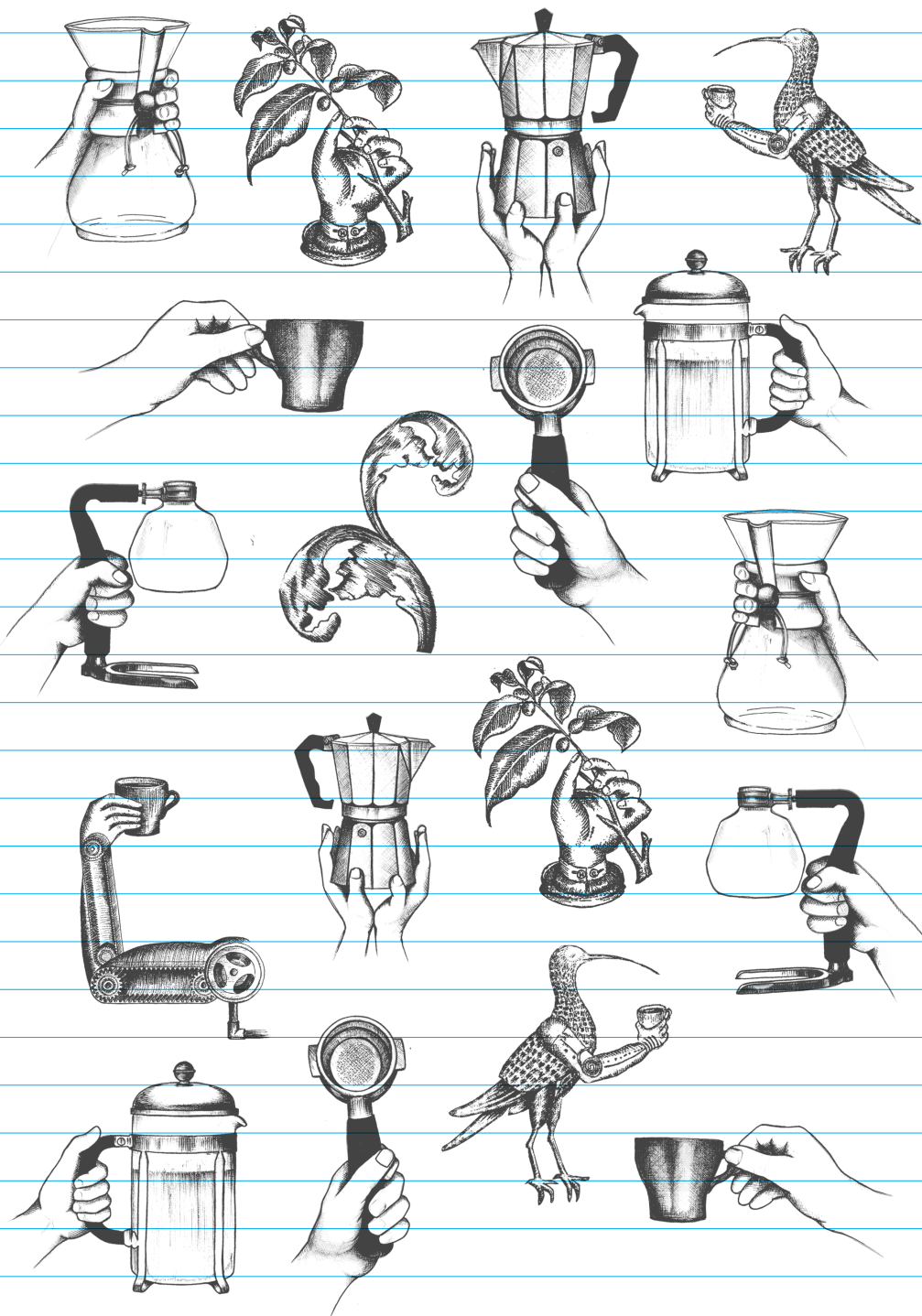




MAKER'S MANUAL

Good coffee, made simple.

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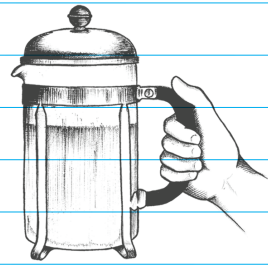


GENERAL TIPS

They say that a good cup of coffee makes your day, and a bad cup breaks your day. Well, by 'they say', we mean 'we say' - and while it may not be the end of the world, it's certainly pretty close. So in order to avoid the near-ending of the world, we've put together a few tips we think everyone ought to know.

- 01** Always use clean equipment. There's an old tale that tea tastes better when it comes from an unwashed teapot - and although we can't be sure whether this is true or not, we can tell you that coffee does not taste good if your gear isn't clean.
- 02** Store your coffee in a cool, dark place, sealed in an airtight bag or container. Don't put your coffee in the fridge, unless you want it to taste like cheese.
- 03** Always use fresh coffee. Unlike wine, coffee doesn't improve with age. The coffee will be at its best for up to 10 days after roasting, so we recommend buying small quantities regularly.
- 04** If possible, grind your coffee just before use. As soon as coffee is ground it begins to lose its flavour and aroma, so if you're a coffee perfectionist, we'd advise getting a grinder for home.
- 05** The quality of your water will directly affect the quality of your brew. We're not suggesting you import water fresh from the Swiss Alps, but don't use the water left in the kettle from last week's tea.

BREWER'S NOTES



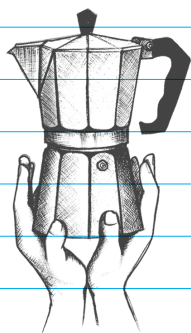
PLUNGER

Using a plunger (or french press) is one of the easiest ways to enjoy fantastic coffee at home. This brewing style immerses the coffee in water for the entire brew time, producing a very full-bodied, flavoursome cup. Start with freshly roasted & ground beans, clean equipment and fresh, cold water.

INSTRUCTIONS

- 01** Boil your water, and pre-heat the plunger by using this water to rinse. Make sure you discard this water. You can do the same with your cups.
- 02** Add 1 tbsp coffee for each 180ml cup you plan to make.
- 03** Pour boiled water in the pot to cover the coffee grounds and then stir. Water should be off the boil for 1 minute before you add it to the coffee, otherwise the coffee may burn.
- 04** Pour in the remaining boiled water to fill the plunger to the desired level.
- 05** Place the lid on the plunger, and wait 4 minutes before pressing rod down slowly.
- 06** Allow the sediment to settle and pour into a pre-heated cup. Best served with a croissant and the Sunday newspaper.

BREWER'S NOTES



A TIP

- If you're starting with cold water in the bottom of the pot, we recommend taking it off the heat as soon as the coffee appears. The pressure should have built up enough by this point to no longer require applied heat for extraction.

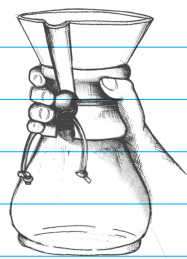
STOVETOP

A stovetop espresso maker (or a moka pot) allows you to make a tasty espresso-style coffee. This brew method uses steam pressure to brew a strong coffee with some of the characteristics of espresso, such as added texture, viscosity and flavour.

INSTRUCTIONS

- 01** Pour boiling water into the bottom of the pot, filling up to the inside line. We use pre-boiled water to prevent the stovetop from 'cooking' the coffee as it heats the water.
- 02** Insert the coffee basket into the brewer bottom, and fill with coffee, rounded off to a slight mound. The coffee should be as fine as table salt - If you're using pre-ground coffee, make sure you ask for a stovetop grind.
- 03** Screw the top and bottom together, and place over a medium heat, leaving the lid open. The coffee will begin to come out, and will get progressively lighter in colour. When the stream is clover honey coloured, remove from heat and close the lid.
- 04** Stop the extraction by running cold water over the bottom of the pot, or wrapping in a cool towel. This is done to prevent 'over-extracting', and developing a burnt, metallic taste.
- 05** When the coffee stops extracting, pour into cups. You may wish to dilute with hot water to suit taste. Enjoy!

BREWER'S NOTES



TIPS

- If chemex is your thing, set yourself up with the right gear. Aside from the chemex and filters, you'll want scales, a timer, a pouring kettle, and ideally a grinder too. This is the chemists' coffee: think of your kitchen counter top as a science lab.
- The water temperature should be 95-97 °C - just off boiling.
- Use coffee which is ground to a coarse, plunger-like grind. The brew process should take roughly 4 minutes - if it's quicker than this, your coffee may be too coarse. Slower than this, too fine.
- The general ratio for chemex is about 1 tbsp / 6g of coffee per 120ml of water. Here's what we use, but this should be adjusted for individual taste & strength preferences:

3 CUP: 21g / 3 tbsp coffee, 360ml water

6 CUP: 42g/6tbsp coffee, 600ml water

8 CUP: 55g / 8tbsp coffee, 750ml water

CHEMEX

The chemex is one of our favourite ways of brewing coffee.

The manual drip method produces a clean, aromatic brew, allowing you to taste the full spectrum of flavours in the coffee.

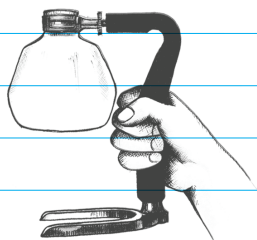
INSTRUCTIONS

- 01** Preheat your chemex by rinsing it with boiling water.
- 02** Place the paper filter cone in the chemex, with the thick side against the pouring spout. Pour in hot water to wet the paper thoroughly, then peel back the filter to discard the rinse water.
- 03** Tip your coffee into the filter cone, gently shaking to flatten. Pour over just enough hot water to saturate the grounds, and give the coffee a stir to ensure even saturation. This part is called the 'bloom', and should last for 30 - 45 seconds.
- 04** Following the bloom, begin pouring a steady, even stream of hot water over the grounds in a circular motion. Take care not to pour directly onto the sides of the Chemex, and keep the water level below the rim of the pot, so it doesn't overflow. Continue to top up with the remaining water as it drips through - don't let the grinds go dry until you have enough liquid in the bottom.
- 05** The finished volume of coffee should be level with the raised glass button on the side of the Chemex pot. Remove and discard the filter and brewed grounds. Finally, pour your coffee into your preheated mug, and enjoy the delicious flavours.

BREWER'S NOTES

TIPS

- **2 CUP:** 20g / 3 tbsp coffee, 260ml water
- **3 CUP:** 30g/4-5tbsp coffee, 390ml water
- **5 CUP:** 7tbsp coffee, 650ml water
- A cool cloth pressed against the side of the lower chamber can speed the rate of the draw down if it takes too long.
- Once you have finished, remove the filter cloth and clean it thoroughly in order to avoid these flavours tainting your next cup. You should never let your cloth filter dry out, so keep it in water in the fridge, changing the water regularly.



SYPHON

Otherwise known as a 'vacuum pot', this brew method allows for both an immersed, continually heated brew time, and a filtered extraction that delivers a clean, delicious cup. Plus, it makes you feel like a real scientist, which is awesome.

INSTRUCTIONS

- 01** Preheat the lower chamber of the siphon with heated water.
- 02** Rinse the cloth filter and place in the top chamber of the siphon.
- 03** Discard the lower chamber water and refill with more heated water to the desired level. Light the burner.
- 04** Place the top chamber on a tilt on top of the bulb chamber - do not fully seal the top chamber to the bulb chamber just yet. When small bubbles start to appear, seal the top chamber to the bottom by pushing it down in the center until it is snug. The water will begin to rise into the upper chamber shortly after. As the water starts rising, turn down the burner.
- 05** When the water level in the lower chamber is below the bottom of the inner tube, add your coffee, which should be medium grind (just finer than plunger) and light-medium roast. Stir in a back and forth motion, patting down the crust. After 40 - 60 seconds of total brew time, remove the heat source and give the coffee a final stir as the water starts to draw back down into the lower chamber. When the top chamber is empty, pour and enjoy!

BREWER'S NOTES



TIPS

- Other than the machine's pressure and temperature settings, the 3 main things which control your extraction are: the grind of the beans, the amount of coffee in the handle, and the firmness of the tamp. If your extraction comes out too quickly (a fast stream, light in colour and curving inward), use a finer grind of beans, and make sure you're putting enough coffee in the basket and tamping with pressure. Similarly, if the extraction takes too long to start (or doesn't start at all), try a coarser grind, and be wary of over-filling and over-tamping.
- Keep the water in your machine fresh, emptying and re-filling each time you turn it on. Allow your machine to fully heat up before you use it - this can take up to 30 minutes with some machines.
- Keep your machine clean, as coffee residue and lime-scale and calcium build-up can produce unwanted flavours.

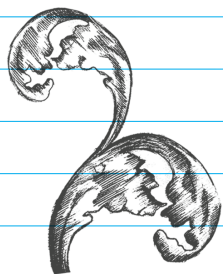
ESPRESSO MACHINE

Ah, the cafe-quality coffee - harder than your barista makes it look, right? With this method, it's a clear case of practice makes perfect - and believe us, it pays off.

EXTRACTION INSTRUCTIONS

- 01** Make sure the basket is clean and dry.
- 02** Dose your coffee generously - around 3 tbsp, and round off with a curved index finger to form a slight mound in the center.
- 03** Resting the handle on a hard surface (but still holding), tamp down the coffee with an even, firm pressure. Your coffee should be packed into the basket flatly and evenly, as an uneven tamp can create problems during extraction.
- 04** Flush the grouphead for 3 or 4 seconds. This removes old coffee residue from the screen, and ensures your coffee is brewed with fresh water. Preheat your cup.
- 05** Insert the handle into the grouphead, locking into position with the handle pointing directly outwards. Begin your extraction, paying careful attention to the shot as it pours. A perfect shot will last about 28 seconds, beginning slow, dark and syrupy and finishing steady and lighter in colour.
- 06** When the extraction has finished, remove the handle and remove the coffee by knocking it into a dumpbox. Flush the grouphead again, rinsing the handle underneath.

BREWER'S NOTES



TIPS

- Milk which has a higher fat content is easier to steam. Start with cold, fresh blue milk.
- Be patient. Rome wasn't built in a day, and perfect milk is a lot like Rome. It will take time, practice, and patience. As you get better, you can begin to create different styles of steamed milk for different coffees. For example, cappuccino milk should be frothy, with large air bubbles, whilst latte milk should be creamy and silky, with smaller air bubbles.
- Keep your wand clean. If milk dries on, or in, the wand, it will block, and you won't be able to steam anything.

ESPRESSO MACHINE

MILK STEAMING INSTRUCTIONS

- 01 Pour cold milk into your jug, stopping where the pouring spout of the jug begins.
- 02 With the steam wand pointing in toward the machine's drip tray, turn it on for 3 seconds to purge.
- 03 Position the wand in the jug, submerging the tip roughly 1cm below the surface of the milk.
- 04 With one hand holding the jug handle and the other on the steam knob, crank it on. Lower the jug, revealing more of the wand to allow air to enter. The 'tsch tsch' sound you will hear is the sound of froth being made, and is infinitely preferable to the scream you may otherwise hear.
- 05 You will notice the volume of milk grows as froth is produced. Try to let the air in early, so that the later steaming stage can be used to 'smooth out' the mixture, giving you a much silkier texture.
- 06 With your free hand, feel the jug temperature by placing your palm at the side of the jug. When it is too hot to touch, remove your hand, count to 4, and turn the steam crank off.
- 07 Purge the steam wand and wipe with a wet cloth immediately.
- 08 Groom your milk by giving it a light tap or two on a hard surface, and swirling to smooth. If necessary, use a spoon to remove excess froth. Swirl again, and pour slowly on top of your espresso shot.