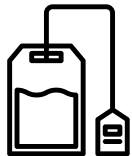


Fuckin coffee

MAKE SOME YA MADLAD

By bn_b1scuit on insta



Medium
coarse

8-10g
33gpl

Grind and seal in individual bags, from here treat as basic version of v60, allowing for a drip style coffee on the go.



Medium
coarse

18 - 22g
60gpl

Pre wash filter, add grounds, Add 40ml of water to grounds then swirl and let bloom for 40 - 45 seconds, pour rest of water in circular motion and where possible swirl to ensure a flat bed of coffee to draw down through, process should take 3 mins.



Medium
fine

15 - 18g
50gpl

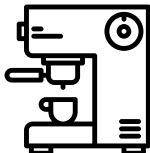
Insert plunger to mark 3, prewash filter and set aside, add grounds and 90ml of water, stir to evenly with teaspoon, mix and leave for 90 seconds with cap on, invert onto cup and gently swirl to wash sides of aeropress, after 30 seconds press all the way to end, top up with water as required.



Medium
Coarse

50g
60-70gpl

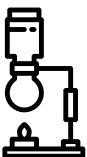
Add grounds, add water as per ratio, let sit for 4 mins, use 2 tablespoons, one to gently stir coffee, any remainder on the top of the coffee, remove with other spoon, leave for further 5-8 mins, insert plunger and press till just under surface of coffee (avoid stirring coffee grounds up), gently pour coffee into cup.



Very fine

14g
500gpl

fill basket with grounds, tamper and clamp into espresso machine, add espresso cup under hot head and start, when cup is full turn off and knock out grounds from basket, flush hot head and reset.



Medium
coarse

35-40g
60-70gpl

Preheat water and fill to required line, add heat source underneath, loosely place funnel in with water, when boiling, fix funnel on top and allow water to fill upper half of brewer, start stirring and add grounds, once mixed, brew for 40 seconds, gentle stir, brew for further 30 seconds, remove heat and wait for coffee drawdown to complete, pour into cup.



Medium
fine

20-25g
60-70gpl

Add grounds to basket, do NOT tamper, leave loose, fill bottom with hot water up to bottom of valve, add basket and screw on lid, add to stove, as soon as a gurgling sound is heard, take off heat and run under a cold tap, pour into cup.