

## Brewing Methods

1. Espresso: A concentrated form of coffee brewed by forcing hot water through finely-ground coffee. It's the base for drinks like lattes and cappuccinos.
2. French Press: Ground coffee is steeped in hot water, then separated by pressing a plunger through a mesh filter. It produces a full-bodied, rich brew.
3. Pour-Over: Hot water is poured over coffee grounds in a filter, allowing the water to flow through the grounds and extract flavors. Methods like Chemex and V60 use this technique.
4. AeroPress: A unique method that forces water through coffee grounds using air pressure, creating a smooth and rich coffee with low acidity.
5. Cold Brew: Coffee is steeped in cold water for an extended period (usually 12-24 hours), resulting in a less acidic, smoother brew.
6. Moka Pot: A stovetop coffee maker that brews coffee by passing boiling water pressurized by steam through ground coffee.
7. Siphon: Uses a vacuum system to brew coffee, offering a visually stunning and complex brew method that produces a clean, bright cup of coffee.