

Our brew guide isn't necessarily the best and it's been simplified a little for those who aren't as geeky as us. Let's just say there's no perfect brew method — it's just a matter of personal preference. Then again, all our coffees are sourced from the world's best farms and are freshly roasted, so they taste and smell divine regardless!

ESPRESSO



To pull a great shot, start with a good grinder (every grinder and espresso machine is unique so the grind size varies). Fill your portafilter with approx. 19g of coffee and tamp with just enough strength to level the grounds. Insert the portafilter into your machine and start extracting! Ideally, the coffee will flow at a steady rate and produce a nice, thick crema. Once the flow thins and wobbles (approx. 28secs later) your espresso is ready! Froth some milk to go with your espresso for an even creamier cup.

DRIP/POUROVER



While this classic method looks simple, little steps can further elevate the taste. 15g of coffee to 240g of boiled water is generally a reliable ratio. If you choose to grind your own beans, aim for a sand-like consistency. We suggest rinsing your paper filter before pouring the grounds in, unless you're into that papery taste! Pour over the grounds from center-outwards, in circular motions, allowing your coffee to bloom. 70-100g of water at a time. Once the stream comes to an intermittent drip, your brew is done!

STOVETOP



The stovetop is the closest alt. to an espresso machine. 'Cos it brews at a higher temp. & lower speed, your coffee can get too bitter if grounded too fine so go for medium-fine. We can help grind your coffee so you've one less worry! Pour hot water into the bottom compartment of the moka pot till it hits the pressure valve, fill the canister with coffee and level with fingers, then screw on the upper half. Place the pot over med-high heat for about 1min. or as soon as you hear that percolating sound. Turn off heat & pour to enjoy!

FRENCH PRESS



This method is one of the easier, less intimidating brew methods — at least for beginners. You'll need 25g of coffee to 385g of water (that makes 2 cups so you can share or save for later). After warming up your french press with hot water, add the coffee. Course grounds are ideal here. Pour in enough water to completely submerge the grounds, stir, then top with the filter lid. Press the plunger down slowly — you don't want hot coffee spurting out at you! Once the plunger reaches the bottom, your brew is complete!

AEROPRESS



The AeroPress is our favourite! We do it the *inverted* way & follow a ratio of 15g of coffee to 240g of water. First, stand your AeroPress with the open end facing up. Grind your coffee rather coarsely (or get us to do it since we're experts here) and transfer to your AeroPress. Add hot water, stir and steep for 4min. Meanwhile, wet and place the filter paper in the filter holder. Secure it to the AeroPress. Put your cup upside-down over the holder, then flip both the AeroPress and cup together. With your cup on the bottom, plunge all the way down! Next? Indulge.

HOOK'S DRIP BAG



Coffee at your work desk? Coffee on-the-go? Coffee during your vacation or adventure? We've got that all covered. Simply tear open the drip bag, pop over your coffee cup, fill it with approx. 150ml of hot water. Remove or let the bag soak (for as long as you want, depending on how thick and bitter you like your coffee). It's so convenient yet as fresh & delicious as any other brew method. One drip bag can make one cup of coffee — you can't reuse the bag but seriously, all you need in that moment is one solid cup.