

Heimdall Coffee Company – Coffee Brew Guide

This page aims to guide customers through different coffee brewing methods, helping them understand how to brew each type and which coffees work best with each method. Each brewing method includes a brief summary, a list of required equipment, a 5-step brewing process, and recommendations for suitable coffees.

1. Moka Pot

Summary:

The Moka Pot is a traditional method that brews a rich, espresso-like coffee. Using pressure, it creates a strong and full-bodied coffee.

Required Equipment:

- Moka Pot
- 20g coffee (finely ground)
- 200ml water
- Stove
- Tablespoon

Brewing Steps:

Step 1

Fill the bottom chamber of the Moka Pot with water up to the valve level.

Step 2

Add 20g of finely ground coffee into the filter basket and level it off.

Step 3

Place the Moka Pot on the stove over medium heat.

Step 4

The coffee will begin to rise up and continue brewing until it stops bubbling.

Step 5

Remove the Moka Pot from the heat, stir the coffee, and serve.

Suitable Coffees:

- Muspelheim (Spicy and Fiery Flavours)
- Jotunheim (Strong and Intense Flavours)
- Svartalfheim (Rich and Deep Flavours)

2. V60

Summary:

The V60 is a pour-over method ideal for those who prefer a light and clean coffee. Water is poured in a circular motion to achieve controlled brewing.

Required Equipment:

- V60 dripper and filter
- 20g coffee (medium grind)
- 300ml boiling water
- Timer
- Scale

Brewing Steps:

Step 1

Place the filter paper in the V60 and rinse with hot water.

Step 2

Add 20g of medium-ground coffee to the filter.

Step 3

Start the timer and pour 60ml of water in circular motions over the coffee grounds. Let it bloom for 30 seconds.

Step 4

Slowly pour the remaining water over 1:30 to 1:45 minutes.

Step 5

Once the water has drained, remove the dripper and enjoy your coffee!

Suitable Coffees:

- Alfheim (Citrus and Refreshing Flavours)
- Vanaheim (Natural and Light Flavours)
- Niflheim (Cool and Mysterious Flavours)

3. Kalita Wave

Summary:

Kalita Wave uses a flat-bottom filter to brew balanced and clean coffee. It allows for more controlled dripping.

Required Equipment:

- Kalita Wave dripper and filter
- 20g coffee (medium grind)
- 300ml boiling water
- Timer
- Scale

Brewing Steps:

Step 1

Place the filter in the dripper and rinse with hot water.

Step 2

Add 20g of medium-ground coffee and level the surface.

Step 3

Pour 60ml of water and start the timer, allowing 30 seconds for blooming.

Step 4

Slowly pour the remaining water over 1:30 to 2:00 minutes.

Step 5

Once all the water has drained, remove the Kalita and enjoy your coffee.

Suitable Coffees:

- Vanaheim (Natural and Light Flavours)
- Alfheim (Citrus and Refreshing Flavours)

4. AeroPress

Summary:

AeroPress is a versatile and quick brewing method that produces rich and balanced coffee through pressure.

Required Equipment:

- AeroPress
- 17g coffee (medium-fine grind)
- 240ml water
- Timer
- Stirrer

Brewing Steps:

Step 1

Rinse the AeroPress and filter with hot water.

Step 2

Add 17g of ground coffee into the AeroPress.

Step 3

Start the timer and pour in 240ml of hot water. Stir the coffee for 10 seconds.

Step 4

Place the plunger on top and slowly press down.

Step 5

In about 30 seconds, your coffee will be ready to serve.

Suitable Coffees:

- Midgard (Balanced and Sweet Flavours)
- Svartalfheim (Rich and Deep Flavours)
- Helheim (Intense and Lasting Flavours)

5. Filter Coffee Machine

Summary:

Filter coffee machines offer a simple and reliable way to brew large amounts of coffee. Water is poured over the coffee grounds, allowing it to drip through slowly.

Required Equipment:

- Filter coffee machine
- 60g coffee (medium-coarse grind)
- 1 litre water
- Filter paper

Brewing Steps:

Step 1

Prepare the machine, fill the water reservoir, and place the filter paper.

Step 2

Add 60g of coffee to the filter.

Step 3

Start the machine and allow it to brew.

Step 4

Once the coffee has brewed, remove it from the machine and pour it into your cup.

Step 5

Enjoy your coffee!

Suitable Coffees:

- Midgard (Balanced and Sweet Flavours)
- Asgard (Rich and Classic Flavours)
- Svartalfheim (Rich and Deep Flavours)

6. Espresso Machine

Summary:

Espresso machines use pressure to brew coffee quickly, producing a rich and aromatic shot. Espresso typically has a strong flavour and full body.

Required Equipment:

- Espresso machine
- 18g coffee (finely ground)
- 30-40ml water
- Tamper

Brewing Steps:

Step 1

Prepare the portafilter and add 18g of finely ground coffee.

Step 2

Tamp the coffee to compress it evenly.

Step 3

Insert the portafilter into the machine and start brewing.

Step 4

Brew for 25-30 seconds, yielding 30-40ml of espresso.

Step 5

Serve the espresso and enjoy.

Suitable Coffees:

- Asgard (Rich and Classic Flavours)
- Svartalfheim (Rich and Deep Flavours)
- Muspelheim (Spicy and Fiery Flavours)

7. French Press

Summary:

The French Press is a classic brewing method that offers a rich and full-bodied coffee experience. With full immersion of the grounds, it delivers strong flavours and aromas.

Required Equipment:

- French Press
- 30g coffee (medium-coarse grind)
- 500ml boiling water

- Timer
- Stirrer

Brewing Steps:

Step 1

Rinse the French Press with hot water.

Step 2

Add 30g of ground coffee to the press.

Step 3

Start the timer and pour 100ml of water over the grounds, stirring to saturate. Let it bloom for 30 seconds.

Step 4

Add the remaining water, place the lid on, and wait 4 minutes.

Step 5

Slowly press the plunger down and serve.

Suitable Coffees:

- Asgard (Rich and Classic Flavours)
- Midgard (Balanced and Sweet Flavours)
- Svartalfheim (Rich and Deep Flavours)

8. Turkish Coffee

Summary:

Turkish coffee is a traditional method where finely ground coffee is brewed in water over heat without filtering. It produces a strong, thick coffee with a rich texture.

Required Equipment:

- Cezve (Turkish coffee pot)
- 10g coffee (finely ground)
- 100ml water
- Sugar (optional)
- Small cups

Brewing Steps:

Step 1

Add 10g of finely ground coffee and 100ml of water to the cezve. If desired, add sugar.

Step 2

Place the cezve over low heat and stir the mixture.

Step 3

As the coffee heats, foam will begin to form on top.

Step 4

When the foam rises near the edge, remove the cezve from heat. Allow the foam to settle and repeat this process 1-2 more times.

Step 5

Pour the coffee slowly into the cup, allowing the grounds to settle, and enjoy!

Suitable Coffees:

- Jotunheim (Strong and Intense Flavours)
- Helheim (Intense and Lasting Flavours)
- Svartalfheim (Rich and Deep Flavours)

Web Page Integration

Each brewing method will be presented as a separate section on the Coffee Brew Guide page. The guide will help users understand each method and provide step-by-step instructions. Additionally, each method will include recommended coffees based