

South Indian Filter Slow Espresso

by Aramse



Notes

- Prepare coffee bed in upper chamber away from lower collection chamber to avoid grounds falling in.
- Move chopstick in grid patterns across the coffee, disturbing the length and depth of the coffee mass. End with a spiral motion to level the coffee bed. Make holes in a grid manner with fork.
- When assembling chambers and lid, do not fit them tightly.
- Keep spoon as close as possible to the coffee bed, pour slowly,
- When pouring brew into a cup, minimize movement as much as possible to avoid stirring up any settled grounds. Keep a watch on the pour if any grounds at the

The Ultimate V60 Technique

by James Hoffmann



Notes

- For dark roasts, wait 20s after water boils.
- Both parts of the pour should be continuous.
- Try to keep the cone as full as possible through the pour.
- Stir gently to knock out any grounds stuck to the walls. Water should not have any swirling motion that lasts long.
- Change extraction solely through grind size. If brew is empty, hollow, or too acidic, grind finer till you hit astringency/bitterness/harshness.

Japanese-style Iced V60 Filter Coffee

by James Hoffmann



Notes

- Use fresh ice.
- Stretch pour such that total brew, including draw down, will be between 2m30s to 3m.
- If you have ice left after swirling server at the end, you might want to increase brew water and reduce ice.
- Pour onto ice when serving.

A better 1 Cup V60 Technique

by James Hoffmann



Notes

- When pouring, the mouth of the kettle should be as close as possible to the V60.
- Use a gentle stream when pouring.
- Slow draw down can be because you swirled aggressively or your grinder is producing too many fine grinds.

The Ultimate French Press Technique

by James Hoffmann



Notes

- Use between 15 to 17gm of coffee for 150gm water. Start with 16gm.
- Don't grind super-coarse. Grind medium.
- Plunger should be pushed down only till the surface of the water.
- When pouring out to a cup, minimize handling the French Press to avoid stirring up any grinds at the bottom.

Coffee Best Brewed With

by Marc's Cafe, Auroville, Puducherry

Profile

Brewer

Light Roast

Light-Bodied,
Delicate,
Pronounced Acidity

Pour-overs: V60, Chemex, Mr. Clever
Turkish, Vacuum siphon

Medium Roast

Full-Bodied,
Nutty, Spiced,
Berried and Balanced

Aeropress, Espresso,
Nitro, Cold-drip

Dark Roast

Medium-Bodied,
Smoky, Caramel,
Cacao, Intense

Espresso, Long black,
Flat White, Lattes
