

Water became an abundant component. Water contains some minerals, including calcium, magnesium, and potassium. Extra coarse grind is used for cold brew coffee or cowboy coffee. Coarse grind is used for French Press, percolators, and by some cuppers for sampling. Medium coarse grind used for Chemex and Clever brewers. Medium grind used for flat_bottomed drip coffee makers, cone_shaped pour_over makers, AeroPress, and siphon brewers. Medium fine grind used for cone_shaped pour_over brewers. Fine grind used for espresso. Turkish grind is used for Turkish coffee brewed in the ibrik. Modern brewing knowledge derives from Professor Ernest Earl Lockhart work. Professor Lockhart was the first director of the Coffee Brewing Institute. Professor Lockhart helped define coffee quality. Professor Lockhart established the Coffee Brewing Center in the United States. The National Coffee Association commissioned Professor Lockhart. Professor Lockhart created a method to track brew consistency. Paolini Ugo is an Italian Designers. Paolini Ugo invented a press idea. Attilio Calimani is a designer. Attilio Calimani patented the press in 1929. Giulio Moneta is a designer. Giulio Moneta patented the press in 1929. The first presses were made in France. Many people call the presses French Press. French Press uses specific doses of ground coffee and water. Clever brewer resembles a French Press. Melitta Bentz invented the pour_over method. Peter Schlumbohm invented the pour_over method. Hario invented the pour_over method. Alan Adler invented the AeroPress method. Loeff invented the vacuum or siphon method.