



FRED'S  
COFFEE

A GUIDE TO  
AWESOME  
COFFEE



# BARISTA-STYLE TIPS to impress your MATES



Whole bean coffee is fresher and more flavorful. You can make high-quality coffee at home by purchasing whole bean coffee and grinding the coffee beans yourself.

To brew better coffee at home, it is recommended to use a scale. For a 6-cup, automatic drip coffee maker, measure out 90 grams of whole bean coffee onto a scale before grinding and brewing.

Don't grind all of your coffee beans at once. Keep your at-home coffee as fresh as possible

by only grinding the amount of coffee beans you plan to use.

Once opened, coffee should be stored in a canister that shields sunlight.

It's also important to avoid freezing your coffee as there's a chance that it will absorb moisture, which can affect its taste.



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## DID YOU? KNOW?

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You can flavor your coffee at home without using syrups. The baristas suggest stirring pieces of chocolate into your coffee or topping your coffee drink with whipped topping and ground cinnamon or nutmeg.

Did you know that you can steam your own milk at home? If lattes and cappuccinos are a morning must-have, buy an electric milk frother.





Find us at

[www.fredmakescoee.com](http://www.fredmakescoee.com)  
[info@fredmakescoee.com](mailto:info@fredmakescoee.com)  
022 132 4785