

## **Coffee pot project**

# Contents

- What is a moka pot?..... 3**
- Moka pot dimensions..... 3**
  - Moka pot dimensions..... 4
- How your moka pot is built..... 5**
- How does your moka pot work?..... 6**
- How to use your moka pot?..... 6**
  - Precautions when using moka pot..... 6
  - How to clean the moka pot before first use?..... 7
  - How to make coffee with a moka pot?..... 7
    - Recipe for your favourite coffee..... 8
  - How to clean a moka pot?..... 9

# What is a moka pot?

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Learn basic information about a moka pot.

The moka pot is a stovetop coffee maker for brewing coffee by passing boiling water pressurised by steam through ground coffee. Italian engineer Alfonso Bialetti invented the moka pot in 1933, and Bialetti Industries up to the present continues to produce the same model under the trade name "Moka Express".



**Figure 1: Bialetti's moka pot, source: wikipedia.org**



**Note:**

Moka pot coffee is not espresso!

Espresso is a method of brewing, and it requires ~9 bars of pressure to process. On the other hand, moka pots use 1–1.5 bars of pressure. This means the coffee brewed using moka pot is robust and extremely strong, but it is not espresso.

## Moka pot dimensions

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Available sizes of Bialetti's moka pots

Moka pots come in different sizes, making from one to eighteen 50 ml (2 imp fl oz; 2 US fl oz) servings. The standard sizes for the Bialetti Moka Express are shown in appropriate table.



**Figure 2: Moka pots in different sizes**

**Related reference**

[Moka pot dimensions](#) on page 4

The following table shows the standard sizes for bialetti Moka Express.

**Moka pot dimensions**

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The following table shows the standard sizes for bialetti Moka Express.

**Table 1: Moka pot dimensions**

Coffee cups	Metric units			US units		
	Volume (ml)	Height (mm)	Base (mm)	Volume (US fl oz)	Height (in)	Base (in)
1	60	133	64	2	5,25	2,5
3	200	159	83	6,5	6,25	3,25
6	300	216	102	10	8,5	4
9	550	254	105	18,5	10	4,125
12	775	292	127	25	11,5	5

**Related concepts**

[Moka pot dimensions](#) on page 3

Available sizes of Bialetti's moka pots

# How your moka pot is built

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## Moka pot construction

The moka pot has a straightforward design.



1. Knob
2. Lid
3. Small Column
4. Coffee collector
5. Handle
6. Filter Plate
7. Gasket
8. Funnel
9. Heating Vessel
10. Safety Valve

**Figure 3: Design of Bialetti moka pot**

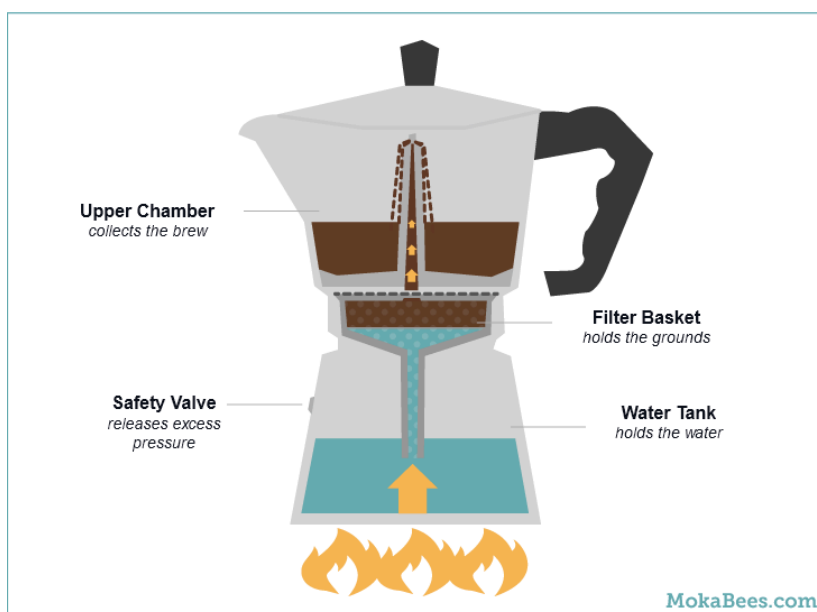
Today the moka pots are mainly manufactured of aluminium. In fact, the first moka pot was made of aluminium. This material shows ability to gain and lose heat quickly. It also is affordable and versatile. Aluminium was the first option, but not the best one. At present, stainless steel moka pots became more popular.

## How does your moka pot work?

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### Working principle of moka pot

Because water is stored in an enclosed space of a heating vessel, pressure builds as heat is applied. This steam pressure forces the boiling water upward through a filter basket (funnel) containing coffee grounds. The brew then continues to travel upward and outward through the top of a small column and oozes into a coffee collector (upper chamber).



**Figure 4: How does your moka pot work**

## How to use your moka pot?

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### What to do when using a moka pot

The use of moka pot includes various activities:

- Preparing the moka pot for use and the steps to follow before using it for the first time
- Brewing coffee using a moka pot
- Cleaning the moka pot

### Related tasks

[How to clean the moka pot before first use?](#) on page 7

What you should do before you brew coffee for the first time

[How to make coffee with a moka pot?](#) on page 7

How to brew black coffee

[How to clean a moka pot?](#) on page 9

Cleaning a moka pot is a very simple process and it only takes a few minutes.

## Precautions when using moka pot

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### Safety precautions



**DANGER:** Parts get hot! So use extreme care, use a potholder and keep the hot parts out of children's reach!



**CAUTION:** Stay close by and do NOT leave the moka pod unattended!

- Become familiar with how all parts should fit together before you start using your moka pot.
- Use only properly ground coffee for stovetop coffee makers. Too fine grind can result in the filter getting clogged. If that happens, a brewing process will slow or stop and coffee will be over-extracted. Also, it is a safety hazard.
- Fill water and coffee to the proper level, only to just below the overpressure valve.
- Fill the filter with ground coffee loosely. Do NOT pack the grounds!
- Remove the moka pod from the heat source to prevent the moka from boiling dry, which may cause damage to the gasket, the handle, and the pot, and to prevent scalding.
- Maintain the parts in good condition and good working order.

## How to clean the moka pot before first use?

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What you should do before you brew coffee for the first time

Perform this cleaning only once before using a new moka pot for the first time.

The first brewing is carried out to clean the moka pot out before using it. You also make sure the pressure relief valve is working ok.

Before using the new moka pot for the first time:

1. Fill the heating vessel with cool fresh water up to the level of the pressure relief valve.
2. Put some old used coffee grounds in the filter basket, attach the coffee collector and allow it to brew.
3. Throw away the first coffee brewed in the new pot.

### Related concepts

[How to use your moka pot?](#) on page 6

What to do when using a moka pot

## How to make coffee with a moka pot?

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How to brew black coffee

Description of the coffee brewing process



**DANGER:** During coffee brewing, all parts of the moka pot get hot, so use extreme care, use a potholder!



**Figure 5: Coffee Brewing, source: [coffee-brewing-methods.com](http://coffee-brewing-methods.com)**

1. Grind coffee beans, slightly coarser than espresso, but finer than drip.
2. Fill the heating vessel of the moka pot with water up to just below the overpressure valve.
3. Place the funnel filter into the heating vessel.
4. Fill coffee into the filter, without overfilling or tamping. Do NOT pack the grounds!
5. Make sure a gasket is clean, wipe any coffee grounds off the gasket and screw on firmly the top coffee collector onto the heating vessel. If any grounds are on the gasket, pressure will be lost.
6. Place the moka pot on a low flame or heat setting and focus the heat source underneath the heating vessel, not up the moka pot's sides.
7. Listen for the gurgling sound (app. 6 minutes) that signals the water in the heating vessel is exhausted, and coffee brewing is finished. Remove the moka pot from the hot burner. Keep the lid closed until the gurgling sound stops.
8. Next, carefully open the lid, stir the coffee with a spoon, and pour it into the cups. And enjoy!

#### **Related concepts**

[How to use your moka pot?](#) on page 6

What to do when using a moka pot

### **Recipe for your favourite coffee**

Example recipe for moka pot

Learn how to make coffee like from a coffee shop





Prepare the following ingredients:

- 100 ml moka pot coffee
- 100 ml milk
- 2 tablespoons chocolate syrup
- Toppings (optional)

Prepare the following equipment:

- Moka pot
- Milk steaming device (milk steamer or microwave/stovetop and a whisk)

1. Prepare your moka pot coffee
2. Heat your milk.
3. Froth your milk.
4. Add chocolate syrup.
5. Add your moka pot coffee.
6. Add the hot milk and foam.
7. Add toppings and enjoy!

## How to clean a moka pot?

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Cleaning a moka pot is a very simple process and it only takes a few minutes.

Cleaning is a short activity but required after each use.

Wash the moka pot thoroughly after use, dry, and store disassembled to avoid moisture build-up inside.

1. Wash all parts carefully with dishwashing liquid and thoroughly rinse and dry, especially if the moka pod is not used frequently, to prevent coffee sediments.
2. Do not wash aluminium pots or parts in the dishwasher.

3. Wipe the gasket area with a wet sponge after use.
4. Occasionally remove the gasket for a thorough cleaning.
5. Wipe clean filter plate as above. Occasionally remove it with the gasket for cleaning. Use a safety pin to clear any blocked holes in the filters to provide smooth flow.
6. Regularly wash the outside of an overpressure valve.
7. Occasionally, decalcify the pot to keep it clean on the inside.

#### **Related concepts**

[How to use your moka pot?](#) on page 6

What to do when using a moka pot