

FARM TO CUPS

COFFEE BREWING GUIDE



BREWING METHODS



Cold Brew



French Press



Pour Over



Indian Filter



Moka Pot

Brewed over 24 hours, enjoyed cold on the rocks

Full Bodied, Textured and Consumed Black

Clean, Soft, Crisp with a clear flavor, Consumed Black.

Strong, Full Bodied flavor, served best with hot milk.

Strong, Rich Complex Flavor, served with Hot Milk



Cold Brew

Grind size: Coarse

Coffee to water ratio: 1:5 for concentrate (adjust when serving)

Brew time: 12-24 hours

Water temperature: Cold (room temperature or refrigerated)

1. Grind 250g of coffee beans to a coarse consistency.
2. Add the ground coffee to a large glass jar or cold brew maker.
3. Slowly add 1250ml of cold, filtered water, ensuring all grounds are saturated.
4. Gently stir to ensure no dry pockets remain.
5. Cover the container and refrigerate for 12-24 hours. Longer steeping times result in stronger brew but can increase bitterness.
6. After steeping, strain the coffee through a fine-mesh sieve lined with cheesecloth or a paper filter.
7. For a cleaner cup, strain twice.
8. Store the cold brew concentrate in an airtight container in the refrigerator for up to 2 weeks.
9. To serve, dilute the concentrate with water or milk at a 1:1 ratio, or to taste. Serve over ice.



Grind size: Coarse

Coffee to water ratio: 1:16 (30g coffee to 480ml water)

Brew time: 4 minutes

Water temperature: 95°C (203°F)

1. Preheat the French Press with hot water, then discard.
2. Add 30g of coarsely ground coffee to the French Press.
3. Start your timer and add 500ml of hot water (95°C) in a circular motion, ensuring all grounds are saturated.
4. Stir gently with a wooden spoon to break the crust.
5. Place the lid on top with the plunger up.
6. At 4:00, slowly press the plunger down, applying steady pressure. Stop if you feel significant resistance.
7. Immediately decant all the coffee into a carafe to prevent over-extraction.
8. Serve and enjoy. For best flavor, consume within 20 minutes.

French Press



Pour Over

Grind size: Medium-coarse

Coffee to water ratio: 1:16 (30g coffee to 480g water)

Brew time: 3:30 to 4:30

Water temperature: 94-96°C (201-205°F)

1. Fold the Chemex filter into quarters and place it in the top of the Chemex, with the three-layer side against the spout.
2. Rinse the filter with hot water to remove paper taste and preheat the Chemex. Discard this water.
3. Add 30g of medium-coarse ground coffee to the filter.
4. Start your timer. Pour 60g of water (94-96°C) in a spiral motion to saturate all grounds.
5. Allow the coffee to bloom for 30-45 seconds.
6. At 0:45, begin pouring water slowly in a circular motion, starting from the center and moving outward. Avoid pouring directly on the filter.
7. Pour until you reach 300g total water weight, then pause.
8. At 1:45, pour again until you reach 500g total water weight.
9. Allow all water to drain through. Total brew time should be 3:30 to 4:30.
10. Remove and discard the filter, swirl the Chemex gently, and serve.



Indian Filter

Grind size: Fine (similar to espresso)

Brew time: 15-20 minutes

Water temperature: 90-95°C (194-203°F)

1. Use a stainless steel Indian filter with two chambers and a plunger-like stem.
2. Add 2-3 tablespoons (15-20g) of finely ground coffee to the upper chamber.
3. Use the plunger to gently tamp the grounds, creating a level surface.
4. Pour a small amount (30ml) of hot water (90-95°C) to wet the grounds evenly.
5. Fill the upper chamber with hot water to the brim.
6. Place the plunger on top without pressing down.
7. Cover and let it drip slowly for 15-20 minutes.
8. The result is a concentrated coffee decoction.
9. Mix 1 part coffee decoction with 1-2 parts hot milk and sugar to taste for traditional Indian filter coffee.



Moka Pot

Grind size: Fine (slightly coarser than espresso)

Brew time: 4-5 minutes

Water temperature: Start with cold water, heat during brewing

1. Fill the bottom chamber with filtered water just below the safety valve.
2. Insert the funnel-shaped filter basket.
3. Fill the filter basket with finely ground coffee (about 15-17g for a 3-cup Moka pot). Level the grounds but do not tamp.
4. Screw on the upper chamber tightly, ensuring the rubber gasket is properly seated.
5. Place on medium-low heat. If using gas, ensure the flame doesn't extend beyond the pot's base.
6. Keep the lid open to monitor the brewing process.
7. Remove from heat when you hear a hissing sound and see golden-brown foam appearing.
8. Close the lid and wrap the bottom in a chilled towel to stop extraction (optional).
9. Pour immediately to avoid a bitter taste from over-extraction.



THANK YOU
FARM ^{TO} CUPS

