



## ESPRESSO GRIND

Slightly finer than table salt.  
Powdery to touch.  
Sticks to fingers



## STOVETOP GRIND

Slightly finer than sand.  
Powdery and rough to touch.  
Some sticks to fingers



## AEROPRESS GRIND

The feel of brown sugar.  
Fairly Coarse to touch.  
Small amount sticks to fingers



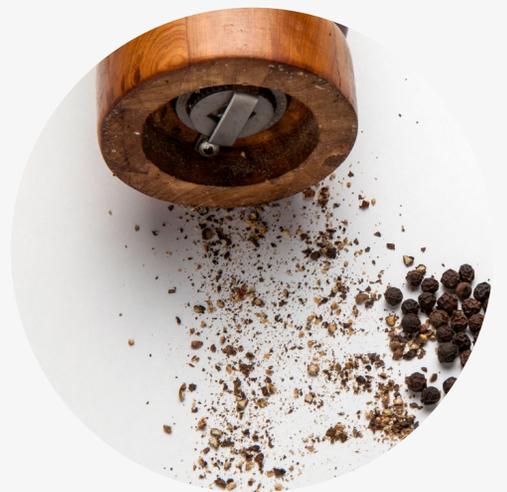
## POUR OVER GRIND

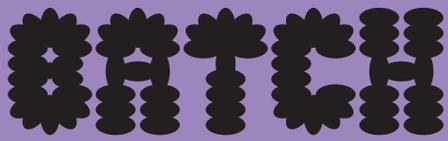
Slightly finer than ground rock salt.  
Coarse to touch.  
Most drops off fingers



## CAFETIERE GRIND

The feel of ground black pepper.  
Coarse to touch.  
Nothing sticks to fingers





# COFFEE BREW GUIDE CHEATSHEET

## ESPRESSO

☞ 1g ☞ 2g ☞ 96°C ☞ 30" ☞ Fine

- Clean the basket and purge the group head
- Grind, weigh and tamp the coffee in the portafilter
- Start the shot and weigh the yield
- Adjust the grind size or dose according to brew time.

## STOVETOP (MOKA POT)

☞ 1g ☞ 9g ☞ 98°C ☞ 4' ☞ Medium-Fine

- Add untamped coffee to the middle chamber
- Screw together with water in the bottom chamber
- Medium-high heat for around 4 minutes
- Stop when spluttering.

## AEROPRESS

☞ 1g ☞ 12g ☞ 96°C ☞ 2' ☞ Medium-Fine

- Rinse the paper filter
- Invert Aeropress and pour in ground coffee
- Bloom for 45 seconds, fill then stir for 10 seconds
- Attach filter, flip on top of cup and press.

## POUR OVER

☞ 1g ☞ 16g ☞ 96°C ☞ 3'30" ☞ Medium

- Place the filter on the dripper and rinse
- For 20g coffee add the grounds and bloom with 40g of water for 30 seconds
- Pour 80g of water and then 50g every 30 seconds up to 320g.

## CAFETIERE (FRENCH PRESS)

☞ 1g ☞ 15g ☞ 96°C ☞ 4' ☞ Medium - Coarse

- Preheat the cafetiere and add the ground coffee
- Bloom for 45 seconds
- Pour over the water and make sure all grounds are submerged
- After 4 minutes, plunge and serve.

## COLD BREW

☞ 1g ☞ 8g ☞ Room temp ☞ 18h. ☞ Coarse

- Add ground coffee to a carafe and pour over water
- Make sure all grounds are submerged
- After 18 hours gently pour over a paper filter
- Refrigerate and serve.