

HOME BREW 101

you will need...



COFFEE GRINDER

Always grind right before brewing. Makes the world of difference!

TIMER

You can use your phone to time the process.

FILTERED WATER

Suggested temperature of 90°C - 96°C (Except for cold brew!).

SCALE

To measure coffee, water, replicate recipes and adjust.

WATER KETTLE

For a consistent temperature and control over flow of water.

DRIP OR FILTER

grind size
medium

water
900g

coffee
60g

brew time
5-7 min

1: Wet the filter in the brewer with hot water. Discard the water after 30 seconds.

2: Add coffee to the basket and make sure it is evenly distributed.

3: Fill the reservoir with water.

4: Press brew.

AEROPRESS

grind size
medium
fine

water
245g

coffee
16g

brew time
3 min

1: Place the filter in the cap and wet it with hot water.

2: Twist the cap in and place the brewer face down on your mug.

3: Add the coffee and half the amount of water. Gently stir for 30 seconds.

4: Add the remaining water and wait 2 1/2 minutes

POUR OVER

grind size
medium

water
300g

coffee
20g

brew time
6 min

1: Wet the filter in the brewer with hot water. Discard the water after 30 seconds.

2: Add coffee to filter and pre-infuse with 40g of water for 30 seconds.

3: Slowly pour the remaining water in increments of 65g. Wait for the water to filter through.

CHEMEX

grind size
medium

water
900g

coffee
60g

brew time
5-7 min

1: Place filter with the 3 layer side covering the spout.

2: Wet the filter with hot water and discard the water.

3: Add the coffee and bloom with 100 grams of water. Wait until the water runs completely.

4: Pour the rest of the water gently in circular motions.

FRENCH PRESS

grind size
course

water
51g

coffee
34g

brew time
5-7 min

1: Warm up the press with hot water and then dump it.

2: Add coffee and pour in half the water and gently stir.

3: Pour in the remaining water and wait 5-7 minutes, depending on desired strength.

4: Push the plunger down slowly and dispense.

COLD BREW

grind size
coursest

water
1000g

coffee
100g

brew time
20-30 hrs

1: Add the ground coffee and room temperature water into a pitcher with a lid.

2: Give the contents a mix and seal the container. Let the brew steep, giving it a shake every 6-12 hours.

3: Strain the coffee with cold brew filter or cheese cloth and store in the fridge.

4: Serve cold with water or milk and ice before drinking.



Ready for more coffee?
order online at goodgriefcoffee.com


ENJOY.