

# TIPS TO BREW THE PERFECT CUP OF COFFEE



## IMPORTANT FACTORS IN CHOOSING YOUR BEANS:

- The Roast: light vs dark
- The Kind: Arabica, Robusta or a blend
- The Origin: which country; which region
- The Grind: coarse vs fine

GOLDEN RATIO: 1 TO 2 TBSPS OF COFFEE FOR EVERY 6 OZ. OF WATER

### Use the right tools

- French Press
- Espresso Machine
- Pour Over Dripper
- Siphon
- Aeropress

### Get the right grind

Different processes and equipment need different sizes. Espresso machines need fine, tightly packed grounds while the French Press calls for a coarser grind.

GO WITH FILTERED WATER, ALWAYS.

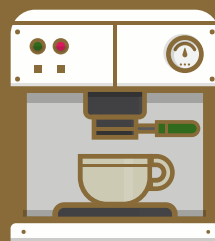


### KNOW YOUR TEMP

Read up on the right water temperature for your chosen method. Ideally, good coffee should be brewed at a temperature between 195 to 205-degrees Fahrenheit.

### CLEAN THAT EQUIPMENT

Coffee can leave behind an oily residue that can make your coffee bitter or sour. Avoid this by regularly cleaning all of your equipment.



### KNOW YOUR TIME

Brewing time can be as short as 20 to 30 seconds for espresso, or as long as 12 hours for cold brew.

### TAKE A SIP

Pour your coffee in your favorite mug. Inhale the aroma and taste your fresh brew. Enjoy your coffee your way.

