

HOW TO BREW 7 COFFEES LIKE A PRO!

YOUR COMPLETE PDF BREW GUIDE FOR

- 007** French Press
- 006** Chemex Able Kone
- 005** Kalita Wave
- 004** V-60 Pour Over
- 003** Aeropress
- 002** Moka Pot
- 001** Turkish Ibrik/Cezve Coffee

We're going to brew 7 coffees on these 7 great devices with recipes and recommendations from the Specialty Coffee Association and from Illy Coffee. Though brew variations exist (and conflicting opinions may arise) this is a good start. We'll begin with a coarse ground French Press and move down to the ultra-fine ground Turkish (Ibrik/Cezve) Coffee.

Maybe you'll find a new favorite.
Happy brewing. Adam.

PS. Read to the end for full VIDEO link.



7. COARSE - FRENCH PRESS

The French Press offers a classic immersion brew using a metal filter that provides a big body rich cup of coffee in just 4-5 minutes. It is super easy to brew and offers a consistency almost unmatched (unless you use a machine) from one brew to the next. It especially suits medium and dark roasted coffees which extract easily and benefit from the immersion style of brewing. Just take care to clean the press and between the filter screens after brewing. You don't want old oil and residue to build up in your brewer and screen filter. Here is a French Press recipe from the SCA:

Using a three cup (22 ounce) French Press prepare: Coffee at 36 grams set at coarse grind
Water at 660 grams or milliliters at 200 °F / 93.5 °C for brewing. Prepare additional water for preheating.
Begin with clean equipment.
Preheat your French press with hot water. Discard this water. Add coffee to the pot. Set it in top of the scale and tare the scale. If you don't have a scale, measure coffee to the plunger line for a full Press.
Start the timer and begin pouring 540 grams of hot water (or about 80%) into the pot.
Saturate the coffee completely.
Without pressing down on the plunger, place the lid on the pot. After 2 minutes, remove the lid and gently stir the coffee to further saturate all grounds. Pour the remaining 120 grams of hot water into the pot.
Replace the lid.
(Optional step: skim the remaining floating grounds off the top of the brew for a cleaner cup.)
At 4 minutes, slowly press down on the plunger until coffee is at the bottom of the pot.

Decant and Enjoy!



6. MED-COARSE - CHEMEX ABLE KONE

The Chemex offers a beautiful cup of coffee in a beautiful pour over brewer. With a heavy paper filter it is one of the cleanest cups of coffee you will find. With the metal Able Kone it offers a full bodied cup with added complexity. Brewed in 3-4 minutes. With the Able Kone we want to pour our water very gently as to not agitate the grounds too much and force them through the filter (which creates a more murky brew). Here is a recipe from the SCA:

Prepare 37 grams of coffee set at medium-coarse grind

Prepare 672 grams water at 200 °F / 93.5 °C for brewing with additional water for preheating

Begin with clean equipment.

Place the filter in pour-over brew and set on top of decanter (if applicable).

Preheat by pouring hot water through filter. Discard water.

Place the brewer on the scale. Add the coffee to the filter and then tare the scale back to 0-zero.

Start the timer and pour 80 grams of water over the coffee.

Make sure to saturate all the grounds thoroughly.

Allow to bloom for 30 seconds.

Continue to slowly pour the remaining 592 grams of hot water over the coffee for the next 4:30 to 5 minutes, keeping the brew basket halfway filled with water during the brew process.

If using the Able Kone, while pouring water minimize turbulence pouring slowly and gently, with most of the water stream focussed in the center of the basket.

When all the water has been poured over the grounds and the filter has begun to drip very slowly, remove and discard the coffee grounds.

Enjoy!



5. MED-COARSE - KALITA WAVE (FLAT BOTTOM)

The Kalita offers a very fine single serve pour over style coffee with a flat bottomed paper filter for more clarity in about 2-2.5 minutes. Stylistic elements for these brewers (and filters) are a definite bonus as coffee offers multi-sensorial enjoyment. The following is a brew recipe supplied by the SCA:

Prepare 20grams of coffee set at a medium or med-coarse grind

Prepare 360 grams or milliliters water at 200°F / 93.5°C for brewing with additional water for preheating

Begin with clean equipment.

Place the filter in pour-over brew basket and set on top of decanter or cup.

Preheat by pouring hot water through. Discard this water.

Put everything on the scale.

Add the coffee to the filter and then tare the scale.

Start the timer and pour 40 grams of water over the coffee.

Saturate all the grounds thoroughly.

Allow to bloom for 30 seconds.

Slowly pour the remaining 320 grams of hot water over the coffee for the next 2:00 to 2:30 minutes, keeping the brew basket halfway filled with water during the brew process.

When all the water has been poured over the grounds and the filter has begun to drip very slowly, remove and discard the filter.

Enjoy!



4. MEDIUM - V60 POUR OVER

The V60 Pour Over offers one-two prized cup(s) of coffee by highlighting acidity, sweetness and complexity in a coffee brew. By using a sharp 60° angle the force of water is strengthened through the paper paper filter providing speed and clarity in the brew. The following is a brew recipe supplied by the SCA:

Prepare 22grams (33g for double) of coffee set at a medium or med-fine grind

Prepare 400 grams (600g for double) water at 200°F / 93.5°C for brewing with additional water for preheating

Begin with clean equipment.

Place the filter in pour-over brew basket and set on top of decanter or cup. Preheat by pouring hot water through. Discard this water.

Put everything on the scale. Add the coffee to the filter and then tare the scale.

Start the timer and pour 50 grams of water over the coffee.

Make sure to saturate all the grounds thoroughly.

Allow to bloom for 30 seconds.

Continue to slowly pour the remaining 350 grams of hot water over the coffee for the next 2:30 to 3 minutes, keeping the brew basket halfway filled with water during the brew process.

When all the water has been poured over the grounds and the filter has begun to drip very slowly, remove and discard the filter.

Enjoy!



3. MED-FINE - AEROPRESS

The Aeropress is a single serve hybrid immersion style brewer that is filtered to provide both good body and clarity with complex flavors in a short amount of time. It is a highly versatile brewer and easy to travel with. Known as a “column brewer” due to its piston shape, the coffee and water steep together while you may stir or agitate the coffee water mixture as much as needed. You are entirely in control of the time and brewing parameters. You can brew ultra strong and add water or milk afterwards or brew one small standard cup using the scoop provided with the brew kit. If I could only have one coffee brewer for life, it would be the Aeropress and here's a vertical brew SCA recipe to try:

Begin with clean equipment.

Start with fresh ground coffee: 13.75 grams set at fine grind.

Prepare 250 grams or milliliters of water at 200 °F / 93.5 °C for brewing. Heat additional water for preheating. PS. on a gram scale (1 gram = 1 milliliter water)

Total brew time: 2 minutes 15 seconds

Place filter in the column brewer, dampen and preheat by pouring hot water through it. Discard this water.

Place a cup on the scale (or table).

Add coffee to bottom chamber of the column brewer and place it on top of the cup. (Or use one full scoop)

Tare the scale with the cup, coffee and brewing device on it.

Start timer and pour 50 grams of water into the column brewer.

(With no scale, just fully wet the coffee grounds)

Allow to bloom for 30 seconds then add the remaining water.

(with no scale, add water to the #4 line (80% full)

Without pressing down, place the plunger on top.

When the timer reaches 1:45 slowly push the plunger down using all of the remaining 30 seconds.

Enjoy!



2. FINE - MOKA POT (ITALIAN PRESS)

The Moka Pot offers a traditional style brew where water is forced through a bed of coffee with metal filter before arriving at the service container. Often brewed with darker roasted coffees and served in a small cup or two, it offers big body and a strong brew. Here's how we make it:

Fill the base chamber with water up to the level of the valve. Insert the filter.
Completely fill the filter with ground coffee, but don't pack it down.
Make sure the filter and rubber gasket are in place. Screw the two chambers tightly together.
Place the Moka Pot on the stove. Warning: keep the heat low.
Remove pot from heat just when coffee starts to gurgle. This signals completion. You don't want to leave it on and boil the coffee.
The coffee in the chamber will be more concentrated at the bottom, so you can mix it before pouring into cups.

Serve and Enjoy!

P.S. Rinse the coffee maker with hot water and let dry thoroughly before reassembly.



1. ULTRA-FINE - TURKISH (IBRIK/CEZVE)

Turkish coffee offers a traditional style brew where water and coffee come to a boil together without a filter. Often brewed with sugar and spice (cinnamon and cardamon) it is served in a small cup and offers super big body, a strong concentration and mouth coating flavors of coffee in 1-2 minutes (depending on your water temperature. Here's how:

Add water to the cezve (ibrik), about 50 milliliters (1.7 oz) per cup of coffee desired.
Add sugar to taste, stirring to blend it.
Bring to a boil on medium-low heat
Remove from heat and add a teaspoon of coffee per cup.
Add spices if desired (cinnamon or cardamon most commonly used).
Boil coffee.
Remove the cezve from heat immediately after bringing to a first boil and mix well.
The foam can be discarded or placed in service cups before stirring the mixture well.
Boil coffee a second time, taking care to remove the cezve from the heat between each boiling.
Allow coffee grounds to settle before serving.
You can add a spoon of cold water to the cezve after boiling twice to accelerate the process.

**Serve in an appropriate small cup.
And Enjoy!**



—7—6—5—4—3—2—1—

THERE YOU GO!

[BONUS! Link to x7 Brew Videos Here!](#)

Many thanks and credit to the Specialty Coffee Association for their list of brewing guides which included the French Press, Pour overs (Chemex, Kalita, V-60) and Aeropress (Column Brewer) all found at: <https://sca.coffee/research/protocols-best-practices>

Many thanks and credit to Illy Coffee for their brewing guides used here which included the Moka Pot and Turkish (Ibrik/Cezve) at <https://www.illy.com/en-us/coffee/coffee-preparation>

More great coffee resources at <https://rocc.coffee/>