

Complete Guide to Coffee Brewing Methods



Brewing Methods

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Brewing methods using Pressure

1- Espresso Machine



Espresso Machine

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Fine.</p> <p>Grounds should be powdery so use one of the finest settings on your grinder.</p>	<p>2-3 minutes.</p> <p>The brew process itself takes 20-30 seconds.</p>	<p>Strong, sharp and full of flavor.</p> <p>Depending on the kind of coffee you choose to use, profiles can be gorgeously fruity or tart, or chocolaty and rich.</p> <p>*Add hot water to make an Americano</p> <p>*Add steamed milk to make a milk-based coffee drink (cappuccino, latte, etc.)</p>	<ul style="list-style-type: none"> • Quick brew time • Ranges in price (and quality) from relatively cheap to super expensive • Brew is highly concentrated <p>Best for:</p> <ul style="list-style-type: none"> • Milky beverages • A quick and sharp hit of caffeine 	<ul style="list-style-type: none"> • Cheaper machines tend to produce less than ideal results • Machines tend to take up a lot of kitchen counter space • Cleaning process can be tedious <p>Not great for:</p> <ul style="list-style-type: none"> • Coffee drinkers who prefer a subtle tasting brew • Portability

How the Espresso Machine works...

Pressurized water is pushed through a chamber/puck of finely ground coffee, through a filter, resulting in what we call a shot of espresso.

You will need...

Espresso machine with portafilter

Coffee
Grinder
Scale
Timer

How to brew Espresso with an Espresso Machine



Grind your coffee:

- 6 to 8 g of coffee grounds for a single shot (adjust according to preference)
- 15 g of coffee for a double shot
- The coffee-to-water ratio is about 1:2

Place ground coffee in the portafilter and distribute evenly. Tamp down on the grounds.

Before you start brewing, clear the ground head by running the machine briefly without the portafilter in place.

Then, lock the portafilter into the machine, position your demitasse glass underneath, and start your shot. The espresso should be ready after 25 to 30 seconds, but it will take practice with your specific machine to achieve shots to your liking. (Some machines require you to time it manually, while others offer different settings.)

The final product shouldn't be too light or dark in color, shouldn't taste too acidic or too bitter, and should have a fine layer of caramel-colored crema on top.

Prepare milk if using and enjoy!

2- Moka Pot



Moka Pot

How to grind it

Fairly coarse, not quite as fine as for a true espresso machine.

Slightly larger than granulated sugar.

***Tip:**
If your brew comes out too watery, the grind is too coarse (under-extracted). Too bitter, it is too fine (over-extracted).

Timing from bean to brew

Less than 5 minutes (a little longer if you use an induction stove).

Resulting Brew

Similar to an espresso shot.

Sharp, bittersweet, and super strong-tasting coffee.

Pros

- Inexpensive
 - Portable
- Best for:**
- Coffee lovers on a budget

Cons

- High risk of over- or under-extraction
 - The resulting brew can be harsh
- Not great for:**
- Those who love the taste and texture of a true espresso shot

How the **Moka Pot** works...

It uses basic physics to achieve a brewed cup of coffee.

When the moka pot is placed on the stove, the water heats up and generates steam. This increases the pressure in the bottom chamber and pushes the water up through the coffee granules and into the top chamber where it is ready to be poured.

You will need...

Moka pot
Coffee
Grinder
Timer

How to brew Espresso with a **Moka Pot**

Separate your moka pot into its three parts:

- The lower chamber for the water
- The filter for the coffee grounds
- The upper chamber for the finished blend

Grind your coffee on a fairly coarse setting. (The typical finer grind size used for an espresso machine is not ideal for the moka pot, as it can leak.)

Fill the lower chamber with cold, filtered water up to the fill line.

Fill the filter basket all the way with your ground coffee, making sure it is even but not too compact and brushing away any loose grounds around the edge of the filter basket.

Place the filter into the water-filled lower piece of the unit. Then screw on the upper chamber.

Place the pot on a stove set to medium heat. Start your timer.

Remove from heat as soon as you hear a hissing, bubbling sound (after about 5 minutes).

***Tip: Don't leave the coffee on the burner for more than a few seconds after the bubbling begins to avoid getting a burnt taste due to overheating.**

Serve and enjoy!

3- AeroPress



AeroPress

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium to fine, approaching espresso fineness.</p> <p>However, any grind size will work.</p> <p>You will get a different result based on your grind, so choose the right grind size based on your preference.</p>	<p>3-5 minutes.</p>	<p>Beautiful in color and taste.</p> <p>Smooth, clean, rich tasting coffee.</p>	<ul style="list-style-type: none">• Easy to use and inexpensive• The coffee can be concentrated and espresso-like, or you can finish it with boiled water to approximate a pour over• Very portable• Fastest way to make great coffee <p>Best for:</p> <ul style="list-style-type: none">• Travelers and campers• Minimalists	<ul style="list-style-type: none">• Tedious to make coffee for a large group, due to its small size <p>Not great for:</p> <ul style="list-style-type: none">• Brewing coffee for more than 2 people at a time



How the AeroPress works...

It combines immersion (where water and coffee grounds steep, like a French press) and filtration (like pour over, because it uses a paper filter).

The AeroPress is a simple device, with a chamber made from tough, heat-resistant plastic. A plunger fits into the top, forming an airtight seal. On the base of the cylinder, a filter cap screws securely into place, holding the filter and the coffee grounds in place.

You will need...

AeroPress
AeroPress filter
Coffee
Grinder
Scale
Stirring utensil
Kettle
Timer

How to brew coffee with an AeroPress

Grind your coffee:

- Use 18 g (2.5 tbsp) of ground coffee for 7 fl oz of water

Heat water until it is almost boiling (195-205 °F).

Add coffee grounds to the AeroPress chamber and level the coffee bed. We recommend brewing "inverted" with the plunger on the bottom.

Start the timer and add half of the hot water, enough to wet all the grounds and to fill AeroPress about halfway.

Stir a few times to saturate all grounds and ensure even brewing.

Add the remaining water, pouring evenly to the top.

At 1 minute 45 seconds, stir a few more times, then secure the filter and cap to the AeroPress.

At 2 minutes, flip onto cup or carafe and press down slowly. Stop pressing when you hear a hissing sound.

Total brew time should be around 2.5 minutes.

Remove the AeroPress from the cup or carafe and enjoy!

Brewing methods via Steeping

4- French Press



French Press

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium-coarse.</p> <p>Similar in size to very coarse black pepper.</p> <p>*Tip: Too fine a grind will cause particles to get stuck in the filter and pass into the finished brew.</p>	<p>5-10 minutes.</p>	<p>Full-bodied or heavy due to the nature of the brew method.</p> <p>Aromatic coffee that's full of flavor, specific to your beans.</p> <p>Sediments at the bottom of your cup are common.</p>	<ul style="list-style-type: none"> • Distinct flavor and mouthfeel • Inexpensive and very easy to use • Available in a variety of sizes • Excellent extraction <p>Best for:</p> <ul style="list-style-type: none"> • Anyone who loves a full-bodied and flavorful brew 	<ul style="list-style-type: none"> • Full body and robust flavor may be too intense for some coffee drinkers • Over-steeping can result in a bitter cup of coffee <p>Not great for:</p> <ul style="list-style-type: none"> • Portability (since they are usually made of glass)

How the French Press works...

The French press is an immersion brew method, meaning coffee grounds are fully immersed in water and then strained using a metal filter. Metal filters allow oils and undissolved coffee particles to pass into the cup.

You will need...

French press
Measuring cup

Coffee
Grinder

Scale

Hot water (195–205 °F)

Stirring utensil

Timer

How to brew coffee with a French Press



Grind your coffee:

- The amount will depend on the size of your French press and how much coffee you want to make (see chart on next page for recommended measurements).

***Tip: Using a scale will give you more consistent results.**

Heat water until it is almost boiling (195–205 °F).

Preheat your press by adding a small amount of hot water and swilling it around. Discard the water.

Add your coffee grounds to the preheated French press.

Add the correct ratio of hot water.

Give your coffee a quick stir to ensure that all grounds are properly immersed in water.

Put the lid on and start the timer.

After 4 minutes, slowly press the plunger down. Make sure you press it down all the way, or your coffee will continue to brew into over-extraction.

***Tip: If there is too much resistance when you plunge, it means your grounds are too fine. Not enough resistance means they are too coarse.**

Serve and enjoy!

***Tip: If you have coffee leftover, pour the remaining coffee into another container to avoid over-extraction and bitter flavor.**

Water/coffee ratios for French Press



Press Size	Desired Strength	Ground Coffee	Water
3 cup	Mild Medium Strong	4 Tbsp / 22 g 5 Tbsp / 30 g 6 Tbsp / 35 g	12 fl oz / 350 ml
4 cup	Mild Medium Strong	5 Tbsp / 31 g 7 Tbsp / 42 g 8 Tbsp / 50 g	17 fl oz / 500 ml
6 cup	Mild Medium Strong	7 Tbsp / 44 g 10 Tbsp / 59 g 12 Tbsp / 71 g	24 fl oz / 700 ml
8 cup	Mild Medium Strong	10 Tbsp / 63 g 14 Tbsp / 84 g 17 Tbsp / 101 g	34 fl oz / 1000 ml
12 cup	Mild Medium Strong	16 Tbsp / 94 g 21 Tbsp / 126 g 25 Tbsp / 151 g	51 fl oz / 1500 ml

Brewing methods using Filtration or Drip

5- Chemex





Chemex

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium to coarse.</p> <p>Similar in size to kosher salt.</p>	<p>5 minutes.</p>	<p>A very clean cup of coffee.</p> <p>(Its filters are roughly 30% thicker than filters used by other drippers.)</p>	<ul style="list-style-type: none">• Makes 3 cups or more at a time• Available in a variety of sizes• The best looking way to brew coffee <p>Best for:</p> <ul style="list-style-type: none">• Anyone who prefers a clean cup and lighter body• Lighter roasts• Third-wave coffee enthusiasts	<ul style="list-style-type: none">• High risk of over- or under-extraction <p>Not great for:</p> <ul style="list-style-type: none">• Anyone who prefers a full-bodied and heavy cup• Single-serve brewing• Portability (since they are made of glass)

How the Chemex works...

The Chemex is a type of pour over system which comprises of an hourglass shaped vessel and a specially designed filter.

Although this coffee maker is similar to many of the competing options, the thick filter is what makes this brewing method truly unique. Chemex filters are much more densely woven than traditional coffee filters. They help to regulate the flow of coffee while removing much of the body and coffee oils. The filter slows down the flow of water passed through it, resulting in a better developed flavor.

You will need...

Chemex
Chemex filter
Coffee
Grinder
Scale
Kettle (ideally gooseneck)
Timer

How to brew coffee with a Chemex - 6 cups



Grind your coffee:

- Use 55 g (10 tbsp) of ground coffee per 1 L (33 fl oz) of water.

***Tip: Using a scale will give you more consistent results.**

The traditional Chemex filter comes as an unfolded circle. Fold the circle in half once, so it looks like a half moon. Fold that half moon in half again. Your filter now should look like a triangle with a curved bottom base made up of layers.

Look at the layered side of your triangle and separate the 3rd and 4th layer with your fingers and open them up. You should now have a cone filter in front of you with one side made of a single layer of paper and the other side having 3 layers.

Place the filter into the top of the Chemex with the 3-layer side along the spout of the Chemex. Correct placement is important for ventilation and extraction.

Heat water until it is almost boiling (195-205 °F).

Rinse the filter by pouring hot water over it to avoid a paper taste in your coffee as well as seal the filter to the Chemex. Discard the rinse water.

Add ground coffee to the Chemex filter.

Start the timer.

Fully wet the grounds evenly, then let stand for 30-45 seconds so coffee can "bloom."

Add more water by pouring in a circular motion until the water reaches just below the top of the Chemex.

When your water has successfully drained through (after approximately 5 minutes), remove and discard the filter. Serve and enjoy!

6 - Hario V60





Hario V60

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium-fine.</p> <p>Similar to super fine sugar.</p>	<p>4 minutes.</p>	<p>Rich flavored brew with no bitterness.</p> <p>A refreshing cup of coffee.</p>	<ul style="list-style-type: none">• Quick brew time for a high quality cup• Very affordable• Easy to clean• Wide range of product options available• Designed for excellent airflow <p>Best for:</p> <ul style="list-style-type: none">• Complete control over brewing extraction• Portability	<ul style="list-style-type: none">• Uses special filters which need to be ordered online• Requires undivided attention while brewing <p>Not great for:</p> <ul style="list-style-type: none">• Anyone who prefers to push a button and get a coffee

How the Hario V60 works...

It is “V” shaped with angles of 60 degrees. The internal sides have interior ridges which help with airflow during the brewing process. A paper filter is inserted into the V60 and coffee grounds are placed within the filter. The brewed coffee then drips into a cup or carafe.

The shape, design and materials help offer optimum extraction. Certain materials, such as copper, are associated with better extraction due to more heat being retained by the V60. Others, such as the plastic V60 are designed more to suit the traveling barista, rather than favoring heat retention.

The V60 also offers a great solution for reducing unwanted sediment during the brew process.

You will need...

Hario V60 brewer

Hario V60 filter

Coffee

Grinder

Scale

Kettle (ideally gooseneck)

Cup or carafe

Timer

How to brew coffee with a Hario V60



Grind 21 g (4 tbsp) of coffee.

***Tip: Using a scale will give you more consistent results.**

Heat water until it is almost boiling (195-205 °F).

Fold your paper filter along the seam and into a cone. Put the cone in your V60 (which should be sitting on top of a cup or carafe).

Rinse the filter by pouring hot water through it and into the cup. Discard the rinse water.

Add coffee grounds to the filter.

Start the timer.

Saturate the coffee with hot water, just enough to fully cover the grounds. Let it “bloom” for 15 seconds.

Continue pouring in a slow, even spiral, adding water every 10–15 seconds for an even extraction. Once you hit 3 minutes, you should have about 10 fl oz of brewed coffee. (If you are using a scale, you should pour until you reach 360 g.)

Remove the brewer from the cup or carafe.

Serve and enjoy!

7 - Kalita Wave Brewer





Kalita Wave Brewer

How to grind it

A fine grind.
Similar to table salt.

Timing from bean to brew

Approximately 4
minutes.

Resulting Brew

Rich, clean, flavored
coffee.

Pros

- Quick brew time for a high quality cup
- Very affordable
- Easy to clean
- Wide range of product options available
- Designed for excellent airflow

Best for:

- A consistently outstanding brew
- Third-wave coffee enthusiasts
- Portability

Cons

- Uses special filters which need to be ordered online
- Requires undivided attention while brewing

Not great for:

- Anyone who prefers to push a button and get a coffee

How the **Kalita Wave** works...

While similar to the Chemex and V60 pour over methods, the Kalita Wave has a markedly different extraction configuration. Rather than water dripping through a singular hole, it features a flat bottom with three extraction holes. This eliminates any channeling of water in the coffee bed, resulting in a remarkably crisp cup.

The dripper also has minimal contact with the filter, allowing for consistency in temperature and an even dispersion of water.

You will need...

Kalita Wave brewer

Kalita Wave filter

Coffee

Grinder

Scale

Kettle (ideally gooseneck)

Stirring utensil

Cup or carafe

Timer

How to brew coffee with a **Kalita Wave**



Grind 21 g (4 tbsp) of coffee.

***Tip: Using a scale will give you more consistent results.**

Heat water until it is almost boiling (195-205 °F).

Place the Kalita Wave filter in the dripper (which should be sitting on top of a cup or carafe).

Rinse the filter by pouring hot water through it. Discard the rinse water from the cup or carafe and place the dripper back on top.

Add coffee grounds to the filter, making sure the bed is completely flat.

Start the timer and saturate the dry grounds completely with 60 g (2 fl oz) of hot water within 10 seconds and let "bloom." After 30 seconds, give it a stir.

At the 45 second mark, add 140 g (5 fl oz) of hot water in a spiral motion for 15 seconds.

Continue adding small amounts of water (40g or 1.5 fl oz at a time) for the next minute (at the 1:15, 1:30, 1:45, and 2 minute marks), ensuring an even extraction.

Your brew volume should reach approximately 10 fl oz at 2 minutes 45 seconds or 3 minutes.

Remove the brewer from the cup or carafe and set it in the sink for the rest of the water to drain through.

Serve and enjoy!

8 - Vietnamese Phin



Vietnamese Phin

How to grind it

Fairly coarse.

A touch finer than what you would use for a French press.

Timing from bean to brew

4 to 5 minutes.

Resulting Brew

Unique – it has less bite than an espresso, but it is smoother than a French press.

No paper filters means the oils will pass through to the brew, much like a French press.

Pros

- Easy to master
- Light, portable and durable

Best for:

- Single-serve brewing
- Iced coffee lovers

Cons

- Only brews one cup at a time
- No paper filters so you will get some sediment

Not great for:

- Large groups
- Anyone who prefers sediment-free coffee

How the **Vietnamese Phin** works...

The phin is a traditional metal filter that consists of a round perforated plate, that fits over a cup. A brewing chamber sits on top of the plate, a perforated press fits inside the chamber to tamp the grounds down, and a lid keeps the heat in.

Once the coffee grounds are added to the chamber, the press is inserted and twisted down. Water is then poured on top. The lid helps retain the heat as the coffee drips, either into an empty cup or onto a generous spoonful of condensed milk.

You will need...

Vietnamese phin

Coffee

Grinder

Kettle

Cup or mug

Condensed milk (optional)

How to brew coffee with a **Vietnamese Phin**



Add 2 tbsp of ground coffee to the chamber.

Drop the filter press on top of the ground coffee.

Place the plate and chamber (filled with coffee) on top of a cup or mug.

Heat water until it is almost boiling (195-205 °F).

Start the timer.

Add 0.8 fl oz of hot water to the chamber (enough to cover the filter press by ½ inch).

Let bloom for 30 seconds.

Fill the chamber with hot water (4 fl oz) to the top and cover with lid.

Leave the coffee to brew for several minutes, ideally 5 minutes total.

After 5 minutes, remove the phin brewer, and enjoy!

Tip: If you can adjust the grind size to achieve the flow of first drip by 2 minutes, and last drip by 5 minutes, then you have a solid brew.

9 - Bee House Dripper



Bee House Dripper

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium fine.</p> <p>Similar to table salt.</p>	<p>3-4 minutes.</p>	<p>A clean and clear tasting coffee.</p> <p>More flavor since it drains a little slower than other methods.</p>	<ul style="list-style-type: none"> • Uses standard filters available at most grocery stores • Made from ceramic that retains heat longer than plastic • Vortex ridges prevent paper filter from sticking to side <p>Best for:</p> <ul style="list-style-type: none"> • Anyone who loves a great looking dripper 	<ul style="list-style-type: none"> • Limited mug compatibility due to its dimensions • Breakable <p>Not great for:</p> <ul style="list-style-type: none"> • Portability (since they are made of ceramic)

How the Bee House Dripper works...

A 100% ceramic pour over coffee brewer, the Bee House Dripper uses vortex ridges to wick coffee into your cup through 2 holes in the dripper's flat bottom for an evenly-extracted, bright, vibrant cup.

You will need...

Bee House ceramic dripper

Melitta #4 filter

Coffee

Grinder

Scale

Kettle (ideally gooseneck)

Stirring utensil

Cup or Carafe

Timer

How to brew coffee with a Bee House Dripper



Grind 21 g (4 tbsp) of coffee.

***Tip: Using a scale will give you more consistent results.**

Heat 350 g (12 fl oz) of water until it is almost boiling (195-205 °F).

Place the paper filter in the dripper and rinse it with hot water to remove paper flavor.

Discard the rinse water from the cup or carafe and place the dripper back on top.

Place ground coffee in the filter.

Start the timer and pour enough hot water to evenly wet all the grounds. Give it a stir and let "bloom" for 30 seconds.

Slowly pour the remaining hot water in a circular motion, finishing your pour close to the 1 minute mark.

Wait for coffee to drip through, around 3 minutes total brew time.

***Tip: If it brews too quickly, try pouring slower next time. If it takes too long to brew, try pouring faster.**

Serve and enjoy!

10 - Cold Brew





Cold Brew

How to grind it	Timing from bean to brew	Resulting Brew	Pros	Cons
<p>Medium-coarse.</p> <p>Similar to granulated sugar.</p>	<p>12-24 hours.</p>	<p>Sweet and full bodied.</p> <p>Low in acidity and super smooth aftertaste.</p> <p>An unparalleled clarity of flavors and intense aroma.</p>	<ul style="list-style-type: none">• Unique tasting brew without any bitterness• It can be stored for several weeks inside the fridge <p>Best for:</p> <ul style="list-style-type: none">• A strong caffeine kick without the crash• Anyone who enjoys a crisp and refreshing brew	<ul style="list-style-type: none">• Very long brew time <p>Not great for:</p> <ul style="list-style-type: none">• Anyone looking for a quick brew

How the Cold Brew works...

Cold brew coffee can be achieved using a variety of products.

A drip tower— usually made of three vessels— allows cold water to slowly drip over ground coffee. The ground coffee absorbs each drop of water, which then drips into a separate vessel at the bottom of the tower.

Alternatively, there are simple methods like the Hario Mizudashi where the coffee grounds are immersed in cold water through a filter.

You will need...

Hario Mizudashi (or alternative)

1 L of filtered water

Coffee

Grinder

Scale

Stirring utensil

How to make cold brew with a Hario Mizudashi



Grind 70 g (12 tbsp) of coffee.

***Tip: Using a scale will give you more consistent results.**

Pour coffee grounds into the filter and insert into carafe.

Pour 1 L of cold water through the grounds and into the carafe.

Pop the lid onto the carafe and place it in a fridge for 12-24 hours.

After about 18 hours, take the carafe out from the fridge.

Remove the filter and give the coffee a good stir.

Serve neat or over ice and enjoy!

