

POUR OVER

HOW TO BREW THE PERFECT CUP

POUR OVER BREWING IS A SIMPLE WAY TO BREW A CRISP, CLEAN CUP OF COFFEE AT HOME. CHEMEX, KALITA WAVE AND HARIO V60 ARE ALL POPULAR, EASY WAYS TO BREW POUR OVER COFFEE AND THEY ALL USE ESSENTIALLY THE SAME BREWING PROCEDURE WITH SUBTLE VARIATIONS AND PRODUCE SIMILAR, DELICIOUS RESULTS.

BEGIN BY HEATING SOME FILTERED WATER TO BETWEEN 195°F-205°F (90°C-96°C). USE A RATIO OF 6 OZ (177 ML) OF WATER TO 9-11 G (ABOUT 2 TABLESPOONS) OF COFFEE.

PUT THE PAPER FILTER IN THE BREWER AND RINSE USING FRESH WATER. IF YOU DON'T PRE-RINSE THE FILTER, SOME OF THE FLAVOR FROM THE PAPER MIGHT BE EXTRACTED INTO THE COFFEE.

GRIND THE DESIRED AMOUNT OF COFFEE AT A FINE TO MEDIUM COARSENESS. GRIND RIGHT BEFORE YOU ARE READY TO ADD THE WATER TO ENSURE THE FRESHEST POSSIBLE GRIND.

WHEN THE WATER IS READY, PUT THE FRESH GROUNDS INTO THE FILTER. START BY "BLOOMING" THE COFFEE WITH HOT WATER. MAKE SURE ALL OF THE GROUNDS ARE SOAKED AND THE GASSES FROM THE GROUNDS ARE RELEASED. ALLOW THE COFFEE TO BLOOM FOR AROUND 30 SECONDS.

BEGIN SLOWLY POURING THE HOT WATER OVER THE GROUNDS. POUR THE WATER IN A CIRCULAR MOTION TO SOAK EVENLY.



CONTINUE POURING THE WATER OVER THE GROUNDS UNTIL THE CORRECT RATIO OF WATER TO COFFEE IS REACHED. ALLOW THE WATER TO FINISH DRIPPING THROUGH THE FILTER. ONCE THE COFFEE IS FINISHED, POUR IT OUT INTO A PRE-HEATED MUG AND ENJOY A DELICIOUS CUP OF POUR OVER COFFEE!



THIS IS JUST TO GET YOU STARTED! BE SURE TO EXPERIMENT WITH YOUR BREWING METHOD AND ADJUST TO YOUR TASTES AND PREFERENCES.

HAPPY BREWING!

IF YOU'RE READY TO REALLY GEEK OUT ON BREWING, SCAA'S COFFEE BREWING HANDBOOK IS AVAILABLE AT:

[SCAA.ORG/STORE](https://www.scaacoffee.org/store)

FRENCH PRESS

HOW TO BREW THE PERFECT CUP

THE FRENCH PRESS IS ONE OF THE MOST POPULAR WAYS TO BREW COFFEE. IT'S EASY TO USE AND MAKES A GREAT CUP. HERE ARE SOME POINTERS ON HOW TO GET YOUR BREW JUST THE WAY YOU LIKE IT!

HEAT SOME FILTERED WATER TO 195°F-205°F (90°C-96°C). USE A RATIO OF 6 OZ (177 ML) OF WATER TO 9-11 G (2 TBSP) OF COFFEE.

WHILE THE WATER IS BOILING, PREPARE YOUR PREFERRED AMOUNT OF COFFEE. YOU WILL WANT THE COFFEE TO BE AS FRESHLY GROUND AS POSSIBLE FOR BEST RESULTS. USE A MEDIUM TO COARSE GRIND, DEPENDING ON PREFERENCE.

WHEN THE WATER IS READY, PUT THE COFFEE IN THE PRESS POT AND THEN SLOWLY START ADDING THE WATER. MAKE SURE THAT THE GROUNDS ARE COMPLETELY SATURATED.

USE A WOODEN OR PLASTIC UTENSIL TO STIR THE COFFEE, AS USING METAL CAN COOL DOWN THE MIXTURE.

LET THE COFFEE STEEP FOR THREE TO FOUR MINUTES. THE LENGTH IS DEPENDENT ON THE COARSENESS OF THE GRIND (COARSER GRIND=LONGER BREW TIME).



WHEN THE BREW TIME HAS ELAPSED, BEGIN TO PLUNGE THE FILTER TO SEPARATE THE GROUNDS FROM THE BREWED COFFEE.

POUR INTO A PRE-HEATED MUG AND ENJOY! BE SURE TO POUR OUT THE COFFEE AS SOON AS POSSIBLE. IN THE POT, THE BREWED COFFEE IS STILL IN CONTACT WITH THE GROUNDS AND WILL CONTINUE TO BREW. POURING INTO A MUG QUICKLY CAN PREVENT THE EXTRACTION OF UNWANTED FLAVORS.

THIS IS JUST TO GET YOU STARTED! BE SURE TO EXPERIMENT WITH YOUR BREWING METHOD AND ADJUST TO YOUR TASTES AND PREFERENCES.



HAPPY BREWING!

IF YOU'RE READY TO REALLY GEEK OUT ON BREWING, SCAA'S COFFEE BREWING HANDBOOK IS AVAILABLE AT:

[SCAA.ORG/STORE](https://www.sca.org/store)

AEROPRESS

HOW TO BREW THE PERFECT CUP

THE AEROPRESS IS A VERSATILE BREWING MECHANISM THAT PRODUCES A CONCENTRATED CUP OF COFFEE. THERE ARE MANY DIFFERENT WAYS TO CORRECTLY USE THE AEROPRESS. START WITH THESE BASIC STEPS AND THEN EXPERIMENT ON YOUR OWN TO FIND OUT YOUR FAVORITE METHOD!

BEGIN BY HEATING SOME FILTERED WATER TO 195°F-205°F (90°C-96°C). USE A RATIO OF 6 OZ (177 ML) OF WATER TO 9-11 G (2 TBSP) OF COFFEE.

PUT THE PAPER FILTER IN THE BLACK FILTER CAP AND ATTACH TO THE BREWING CHAMBER. RINSE THE FILTER WITH HOT WATER. GRIND THE DESIRED AMOUNT OF COFFEE AT A MEDIUM-FINE COARSENESS. BE SURE TO GRIND FRESH JUST BEFORE BREWING FOR BEST RESULTS.

PUT THE BREWING CHAMBER OVER YOUR MUG OR COFFEE CONTAINER. THE COFFEE WILL GO DIRECTLY INTO THE MUG WHEN PRESSED.

WHEN THE WATER IS HEATED, PUT THE COFFEE INTO THE CHAMBER AND BEGIN POURING THE WATER OVER THE GROUNDS. BE SURE TO SOAK THE GROUNDS AND STIR THOROUGHLY.

AFTER ALLOWING THE COFFEE TO STEEP FOR ABOUT 90 SECONDS. TAKE THE PLUNGER AND SLOWLY PRESS THE COFFEE THROUGH THE PAPER FILTER. THE COFFEE CONCENTRATE WILL DRIP DIRECTLY DOWN INTO YOUR CUP.



THE AEROPRESS PRODUCES A CONCENTRATED COFFEE. IT CAN BE DILUTED TO YOUR TASTE, DEPENDING ON HOW STRONG OF A CUP YOU PREFER. THERE ARE OTHER METHODS OF BREWING WITH THE AEROPRESS, TOO. FIND OUT WHAT YOU ENJOY AND KEEP TRYING NEW THINGS. ENJOY YOUR AEROPRESS COFFEE!



THIS IS JUST TO GET YOU STARTED! BE SURE TO EXPERIMENT WITH YOUR BREWING METHOD AND ADJUST TO YOUR TASTES AND PREFERENCES.

HAPPY BREWING!

IF YOU'RE READY TO REALLY GEEK OUT ON BREWING, SCAA'S COFFEE BREWING HANDBOOK IS AVAILABLE AT:

[SCAA.ORG/STORE](https://www.scaa.org/store)