

# BREW GUIDE CONTENTS

TOP TIPS

THE GRIND

CHEMEX

V60 / DECEMBER DRIPPER

AEROPRESS

PLUNGER

AT HOME ESPRESSO





# Top tips to read before you start

## Method

Make sure you pick a method of brewing that is going to suit the coffee you are using. Lighter roasted coffee and single origin coffees are mostly suited to Drip Filter, Aeropress, Plunger Syphon methods over a blend which is more suitable for Espresso but can still be used in the other methods

## Grinders

A good quality grinder is going to help you to achieve the correct consistency you are needing for your chosen method. You can also invest in a Kruve sifter which enables you to refine the grind even further by sifting out fines and boulders to create uniformity. Nothing tastes better,

## Storage

Storing your coffee correctly will help prevent the coffee from degrading at a quicker rate. Keeping your coffee in an airtight container or bag, away from direct sunlight and moisture is key.

## Cleaning

Clean gear equals a clean stating brew. Make sure you wash your gear after each use to prevent coffee oil from building up and tainting your freshly roasted Altura coffee.

## Brew Ratio

To get started try using a basic brew ratio guide. From there you can look at developing on your ratios to create the cup profile you are wanting from your brew.

Investing in scales will help you with accurate measures. Have a look at our Timer Scales online or if you are wanting something more high tech why not splash out on a set of Jimmy Scales.

We recommend for a single serve cup a ratio of 18g ground coffee to 300ml of hot water



## Hand Grinders

Hand grinders are simple pieces of gear to operate. You have a tiny hopper that stores beans, a set of burrs that grind coffee beans as they fall through them, and a collection chamber at the bottom. Everything is connected by a single rod that turns the burrs and connects to a handle.

If portability for travel brewing is high on your list of values, this is a huge win for manual grinders.



## Which grind setting should you choose?

Your grind setting will depend on your chosen brew method

To make things a bit more simple we can break down our grind guide into 3 distinct grinds

**Fine** - feels a little finer than sand, best used for Espresso

**Medium** - feels like ground salt, suited to Drip Filter and AeroPress

**Coarse** - feels like cracked pepper, great for plunger

## How do you know the grind is correct?

Throughout this brew guide we not only refer to the type of grind we need to use but also weight to use and time it should take.

Weighing your coffee is important to ensure this variable is correct. Once you know it is then follow these tips:

Your brew time is too slow, try a slightly coarser grind

Your brew time is too fast then go a bit finer



## Electric Grinders

Electric grinders can be powerhouses that get the job done quickly. Sturdy gears move the burrs, grinding the coffee at the press of a button.

Electric grinders are great to achieve consistent grind changes across all of your at home brewing methods.



# Brewista Smart Brew

The Berwista Smart Brewers are innovative with their dual spout design, this provides smooth pouring without splashing. The ergonomically-designed profile and no-slip heat resistant silicone wrap make it easy to handle.

Removing grounds is mess-free and easy – just lift out the filter and you're ready to pour.



## 3 Cup Recipe

### Coffee

20.5g Medium ground

### Water

350ml at 94-95 Degrees

### Brew Time

3-4 Minutes

## Gear you will need

Brewista Smart Brew 3, 5 or 8 cup or Chemex

Paper filters

Scales - We have a great at home option for a Timer Scale on our Website

Kettle - measured with water needed

Timer

Wooden Paddle or a spoon if you don't have one of these

## Method

1. Place paper filter in Brewista with the thicker side to the spout
  2. Pour hot water through the paper filter to rinse and preheat Brewista. Discard the rinse water
  3. Tip coffee grounds into the filter paper and shake grinds gently to settle them
  4. Begin your timer and gently add 50mls of hot water just off the boil. Stir the coffee to saturate all grounds and to assist in removing bubbles during bloom
  5. At 30 sec gently add 150mls of water in a circular movement around the brew avoiding the paper filter
  6. Gently stir the brew around paper filter. The brew should now be pouring consistently without dripping
  7. Gently add the final 100mls of water in a circular movement around the brew and give it one more stir
  8. The brew Should finish percolating between 3-4 minutes
- Decant into your favourite mug and take time to savour it

# December Dripper

Get more control over your soft brew with the December Coffee Dripper.

With a quick turn of the base, you can choose one of three different flow rates or shut off the flow almost completely, allowing great versatility in brew conditions and batch sizes.

You can adjust the flow to make a single cup (lower flow setting) or a full litre batch (flow set to maximum)



## 1 Cup Recipe

### Coffee

18g Medium ground

### Water

300ml at 96 Degrees

### Brew Time

3-4 Minutes

## Gear you will need

December Dripper

December Dripper filters

Kettle - measured with water needed

Timer

Wooden Paddle or a spoon if you don't have one of these

Hario Server or a drinking vessel of your choice

## Method

1. Place December paper filter in December Dripper and set aperture to 3 holes
2. Pour hot water through the paper filter to rinse and preheat both vessels. Discard rinse water and set aperture to 0 holes
3. Tip coffee grounds into dripper and shake grinds gently to settle them
4. With hot water, begin your timer and gently pour 50mls over the grounds. Stir the coffee to saturate all grounds and to assist in removing bubbles
5. At 30 seconds add another 50mls of hot water and let steep at 1 minute gently add 100mls of water in a circular movement avoiding the paper filter. Now open aperture to 2 holes
6. Gently stir the brew around paper filter. The brew should now be pouring consistently without dripping
7. Gently add another 100mls of water and give the brew one more stir. It should now be about 2 minutes on the timer and the brew should finish percolating by 3-4 minutes then remove dripper

Pot of liquid gold you have right there

# AeroPress

The AeroPress makes delicious full-flavoured American-style coffee using a rapid, total immersion brewing process that produces one to three cups per pressing in about a minute – with no grit in your cup.

Useful for brewing espresso-style coffee for use in lattes, flat whites and other espresso-based drinks.



## 1 Cup Recipe

### Coffee

18g Medium ground

### Water

300ml at 96 Degrees

### Brew Time

2 Minutes

## Gear you will need

AeroPress

AeroPress filters

Kettle - measured with water needed

Timer

Wooden Paddle or a spoon if you don't have one of these

Hario Server or a drinking vessel of your choice

## Method

1. Place paper filter into AeroPress filter screen and tighten to AeroPress tube
2. Place AeroPress on server or mug and pour hot water over the filter to rinse it and preheat both vessels, discard the rinse water
3. Tip coffee ground coffee into AeroPress
4. Begin your timer and add 300mls of hot water just off the boil
5. Stir the brew with a spoon and let steep
6. At 1:30 on your timer, stir the brew again then connect plunger to AeroPress.
7. Press the remaining brew into mug until the timer reaches 2 minutes
8. Remove AeroPress from the server or mug. Remove AeroPress cap and push out old coffee into the rubbish.

Why not enjoy this one outdoors, it's perfectly portable



# Plunger

The trusty plunger aka French Press method of brewing coffee is an infusion style of extraction, this produces a larger volume of liquid that is less concentrated. This is opposite to that of quick, pressurised extractions such as espresso where less volume is produced but it is highly concentrated.

This is a simple brewing device that allows anyone to access great freshly brewed coffee without the need for any complicated or overly expensive equipment



## 2 Cup Recipe

### Coffee

21g Coarse ground

### Water

350ml at 96 Degrees

### Brew Time

5 Minutes

## Gear you will need

Plunger

Scales

Spoon

Kettle - measured with water needed

A date scone would be a nice addition on the side

## Method

1. Pre heat your plunger with hot water for 30 seconds and then discard

2. Add your measured coffee grounds into the plunger

3. Add in half of your hot water on top of the coffee

4. Give the coffee a gentle stir ( in a back and forward motion) to ensure all the grounds are wet

5. Add remaining water

6. Place the plunger back in and plunge down just enough to keep all of the coffee grounds submerged in the water

7. Start timer and let steep for 5 minutes

8. At 5 minutes, finish off plunging down the coffee and serve in a warmed vessel

Butter that scone and enjoy!

# Espresso

What a better way to start the weekend than with a cafe style coffee in the comfort of your own bed.

At home barista stations have become a staple, with avid espresso drinkers taking up the art form within their own kitchen.



## Recipe

### Coffee

19g Fine ground

### Water

93.5 Degrees

### Brew Time

25-30 seconds

## Gear you will need

Machine and Grinder

At home accessories

Measuring glass

Scales

Timer

## Method

1. Place pre ground coffee or grind fresh into your portafilter 19g, make sure this is spread evenly in the basket

2. Using your tamper, tamp down firmly and evenly to ensure an even extraction

3. Brush off the top of the basket and the side lugs to ensure there is no excess coffee left on these

4. Insert the portafilter into the group head and start your water and your timer

5. The extraction should start off by pouring slowly with a coat of crema covering the espresso as it extracts

6. As the extraction starts to blonde around 22 seconds (turn a paler colour) the extraction is near done

7. Stop your water once your measure reaches 60mls including crema

7. If your extraction is running fast you may want to use a finer grind setting. If it is running too slow try a coarser setting

8. Remove the portafilter from the group head and empty out into your coffee bin

Best served as is, or add some textured milk to create a flat white or latte





[www.alturacoffee.co.nz](http://www.alturacoffee.co.nz)

