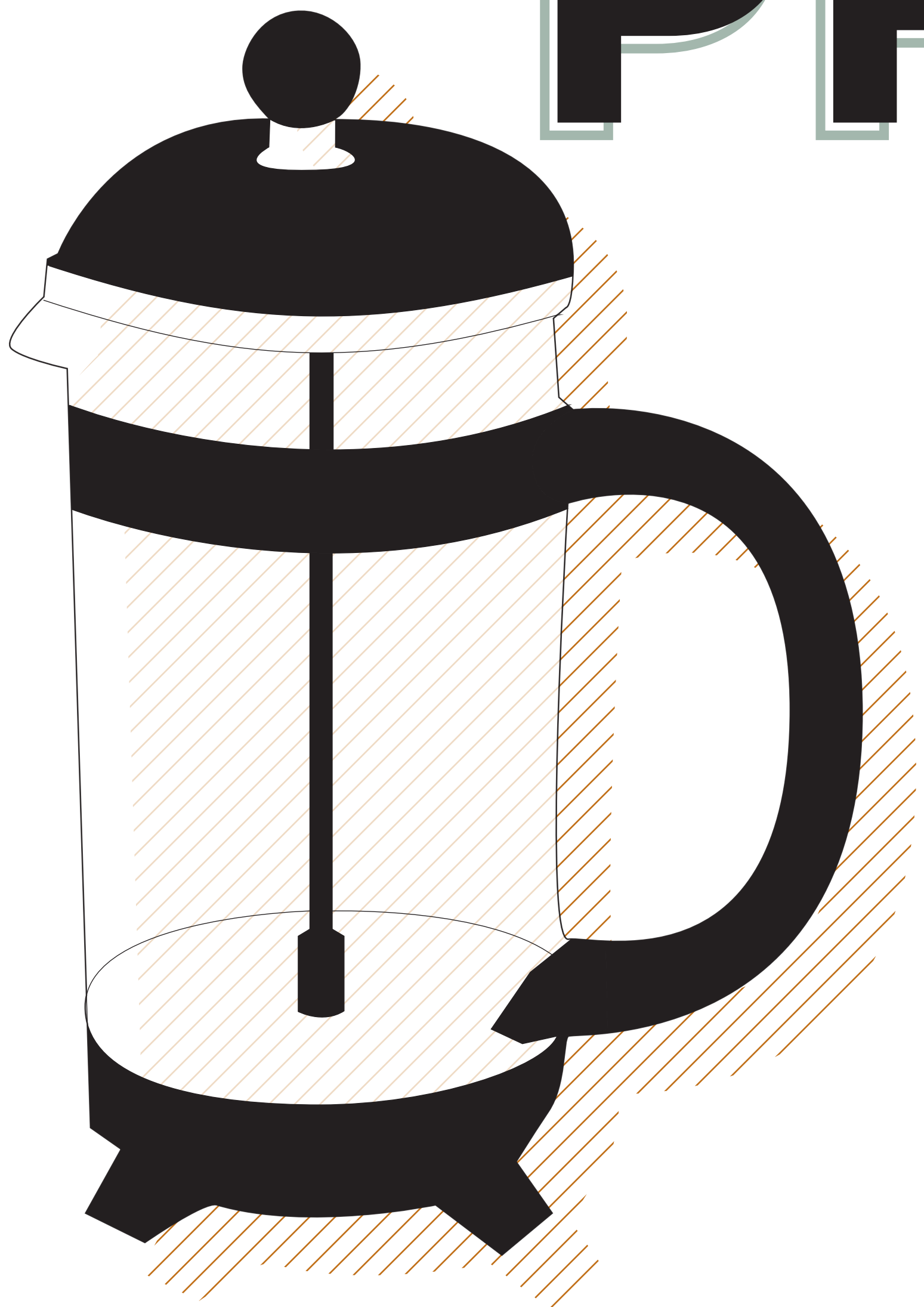


# FRENCH PRESS



## PARAMETERS:

**Coffee** 40g  
medium-coarse  
grind

---

**Water** 672g  
195° - 205°

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your french press  
stirring device  
timer (set for 4 minutes)  
gram scale

1

Preheat your french press with hot water

2

Place freshly ground coffee in press

3

Start the timer & begin pouring hot water into the press

4

Completely saturate the grounds with 24oz of water

5

Place the lid with the plunger up on the press

6

When the timer is at 2 minutes, remove the lid & gently stir the coffee to further saturate all grounds. Replace the lid with the plunger still up

7

When the timer is at 4 minutes, remove the lid & stir the coffee again

8

Using two spoons, skim the oils & remaining floating grounds off the top of the brew. This will produce a cleaner cup & will stop the coffee from extracting

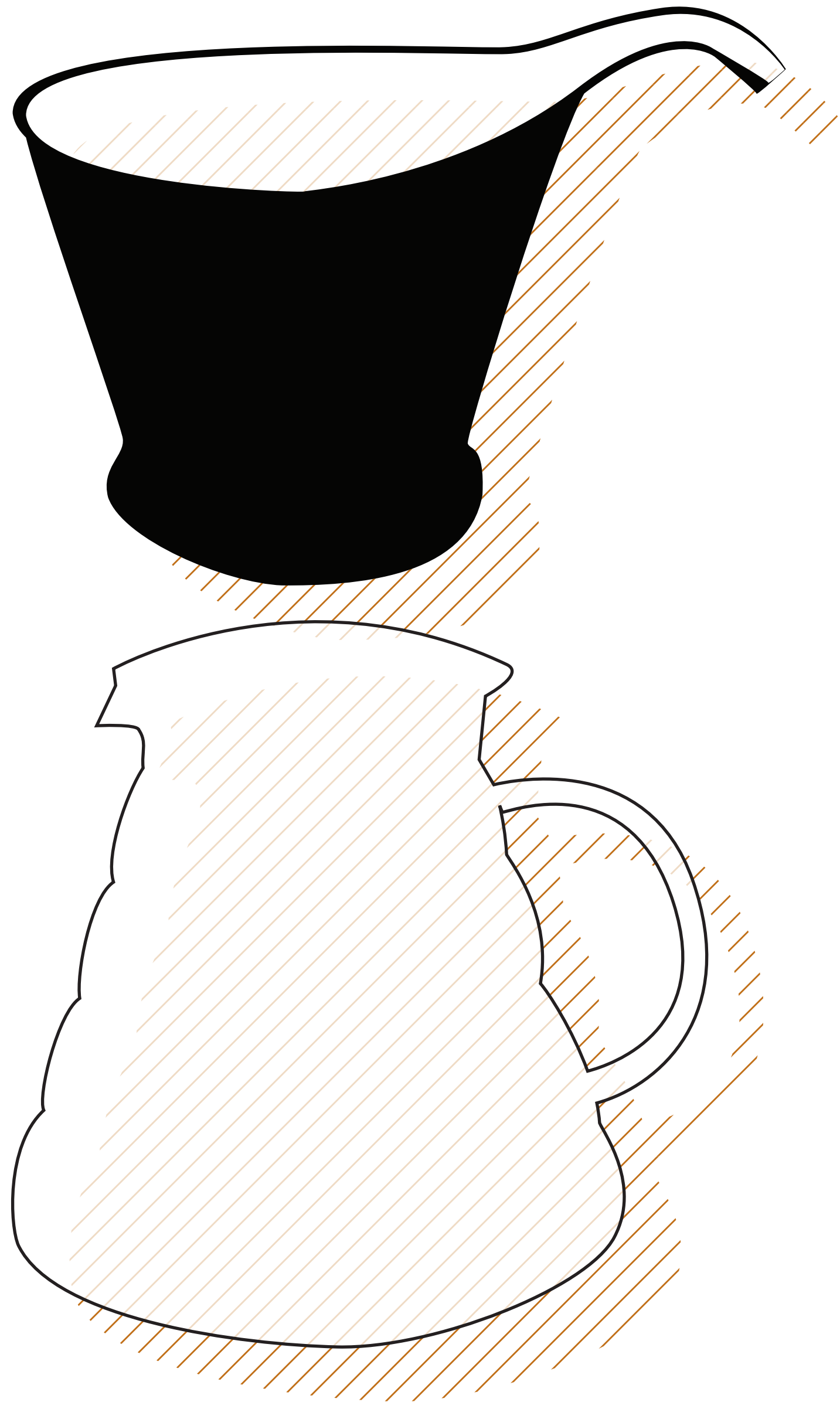
9

Place the plunger back on top & press down slowly

10

Decant into your favorite mug

# POUR-OVER



## PARAMETERS:

**Coffee** 24g  
medium-fine  
grind

---

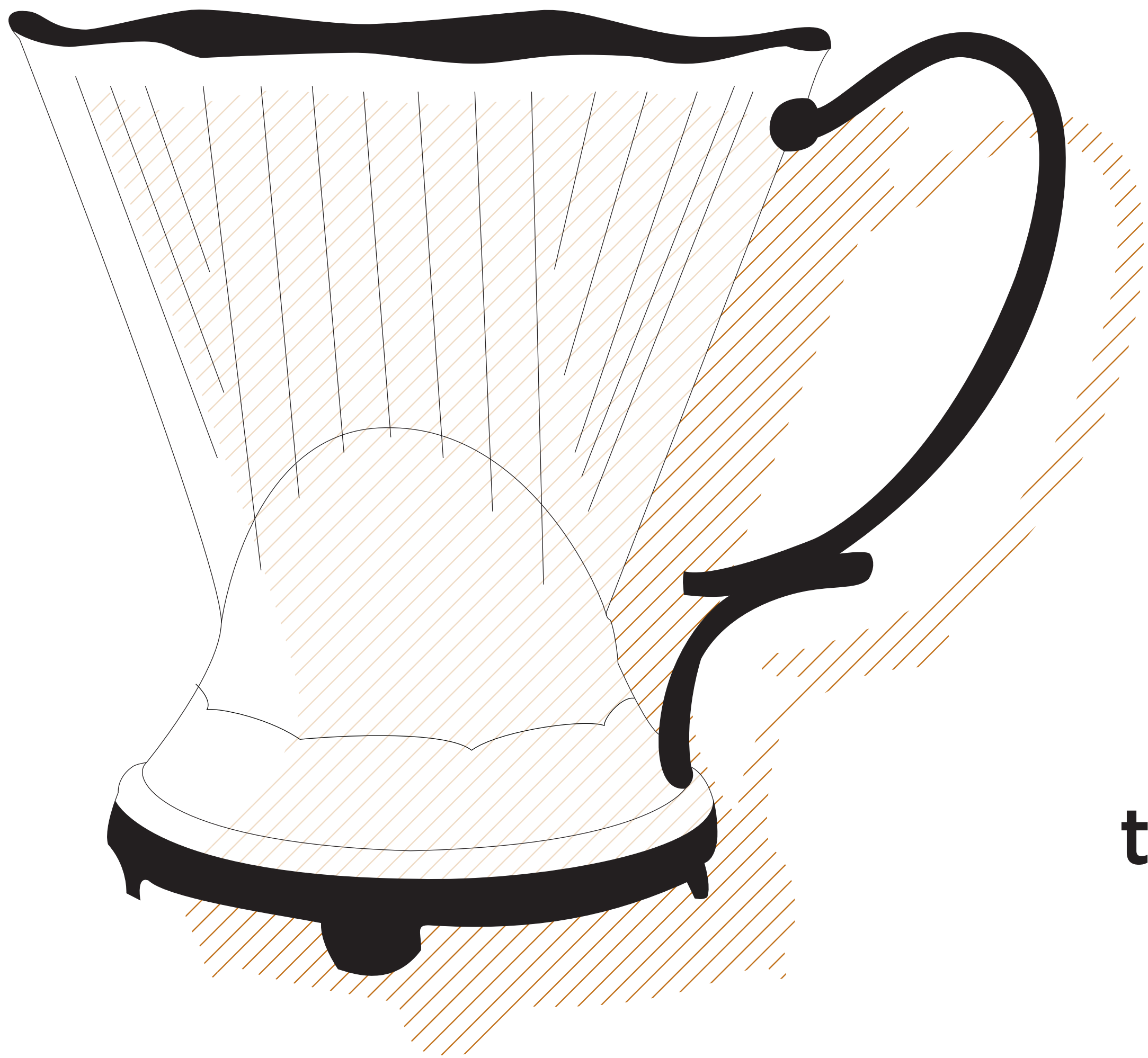
**Water** 400g  
195° - 205°

---

**Beehouse Dripper**  
**paper filters (#2)**  
**decanter**  
**timer**  
**gram scale**

- 1  
Place filter in pour-over, preheat filter & pour-over  
by pouring hot water through them
- 2  
Add coffee to filter & place everything on scale; tare scale
- 3  
Start the timer & pour 50g of water over coffee.  
Make sure to saturate all the grounds thoroughly
- 4  
Allow the bloom to degas for 30 seconds before adding more water
- 5  
Continue to periodically & slowly pour water over the coffee,  
keep the filter halfway filled with water during the brew process
- 6  
General brew times are between 2:30 & 3 minutes
- 7  
When all the water has been poured over the grounds  
& the filter has begun to drip slowly, remove & discard the filter
- 8  
Pour into your most cherished mug

# CLEVER DRIPPER



## PARAMETERS:

**Coffee** 24g  
medium grind

---

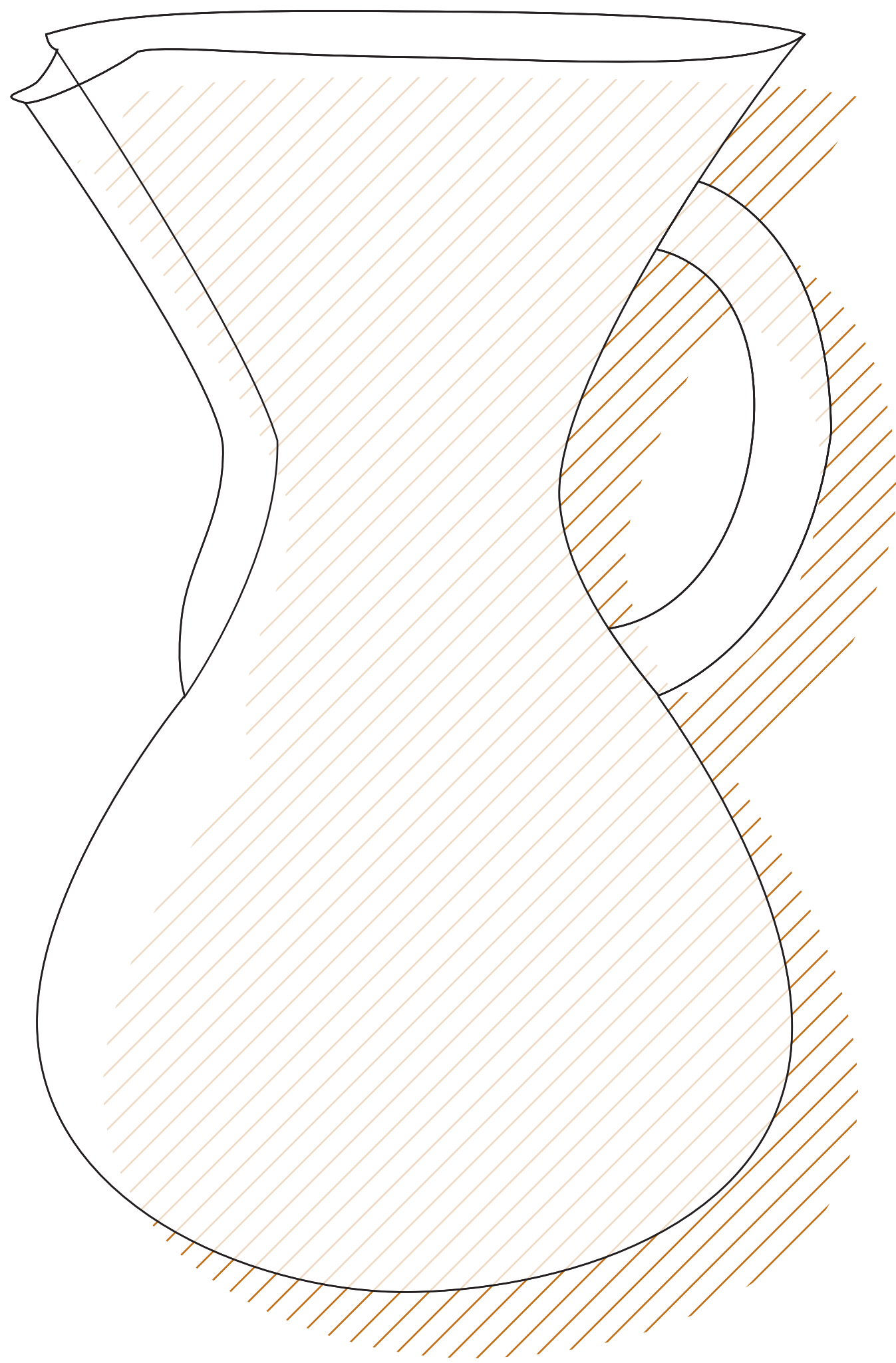
**Water** 400g  
195° - 205°

---

your Clever Dripper  
paper filters (#4)  
timer (set for 4 minutes)  
gram scale

- 1  
Place filter in Clever, rinse filter with hot water & drain hot water
- 2  
Add coffee to filter, place on scale, & tare scale
- 3  
Start time & add 100g of water and allow to bloom for 30 seconds
- 4  
Add 300g of water (water weight should total 400g)  
& cover with provided lid
- 5  
At 2 minutes, remove lid & gently stir the slurry  
(mixture of coffee & water)
- 6  
At 2:30 minutes, place Clever on your cup to release valve  
& allow coffee to drain
- 7  
Clever should finish dripping at 4 minutes
- 8  
Drink with your morning paper

# CHEMEX



## PARAMETERS:

**Coffee** 41g  
medium grind

---

**Water** 672g  
195° - 205°

---

your Chemex  
Chemex paper filter  
pouring kettle  
timer  
gram scale

1

Place filter in Chemex, make sure the three-layered side of the filter is towards the spout

2

Preheat the Chemex & filter by pouring hot water through them

3

Pour out the water, replace filter & put ground coffee in filter

4

Place everything on your scale & tare it to zero

5

Start timer & pour 80g of water over the coffee, make sure to saturate all the grounds thoroughly

6

Allow the bloom to de-gas for 30 seconds before adding more water

7

Continue to periodically & slowly pour water over the coffee, keep the filter halfway filled with water during the brewing process

8

General brew times are between 4 & 5 minutes

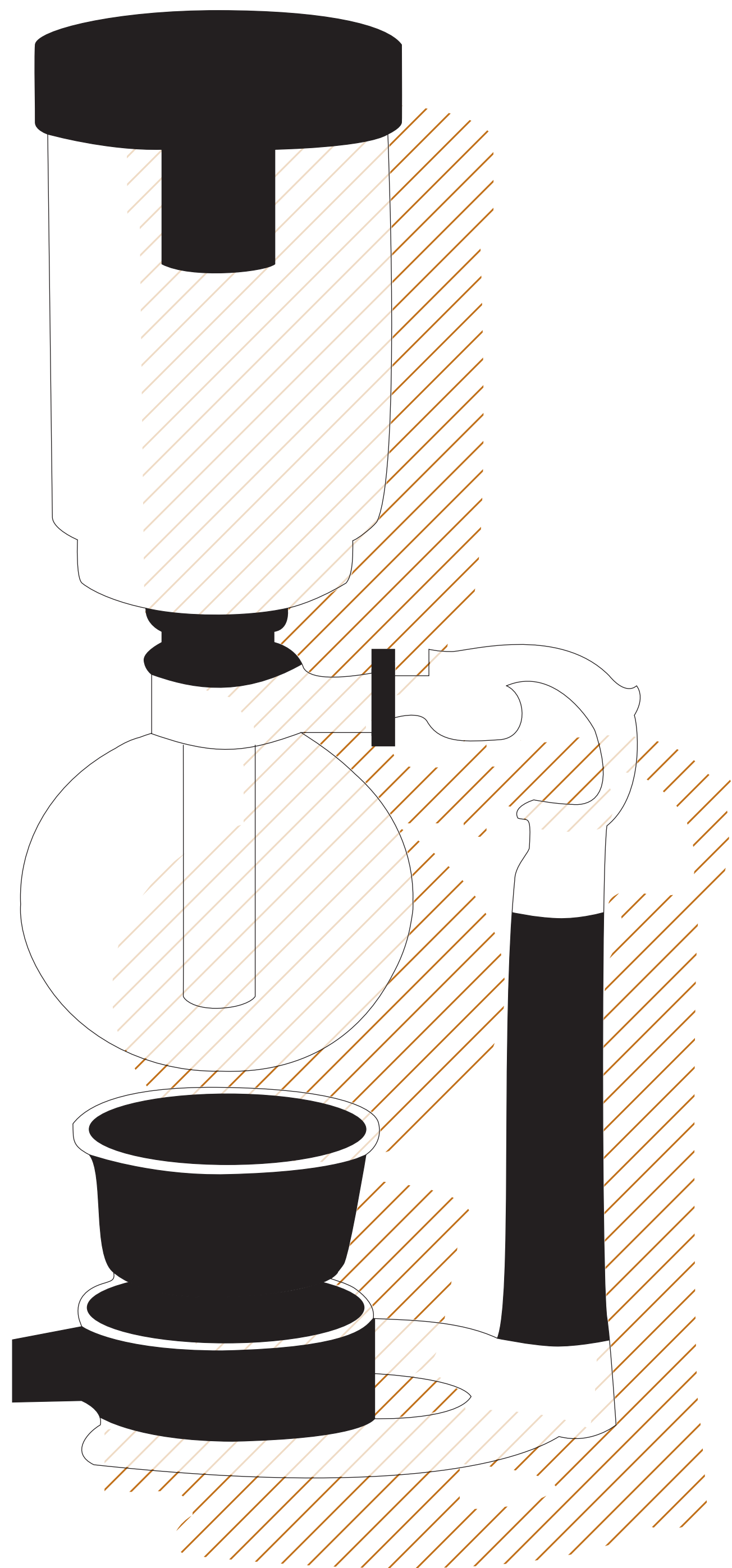
9

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

10

Give the Chemex a swirl & share with friends

# SIPHON



## PARAMETERS:

**Coffee** 34g  
medium-fine  
grind

**Water** 567g  
195° - 205°

your siphon  
decanter  
timer  
gram scale

1

Start with clean filter & globes

2

Fill bottom globe with pre-heated water & place over flame. Let top globe rest on the bottom globe, but do not fit them together too tightly

3

When water in bottom globe begins to boil, tightly fit top globe onto the bottom globe

4

As water transfers to the top globe, stir to cool water. Turn down the burner as well. Aim for 200°F without letting water transfer back to the bottom of the globe

5

Pour fresh ground coffee into the top globe & stir to saturate all grounds. Let steep for 1-2 minutes

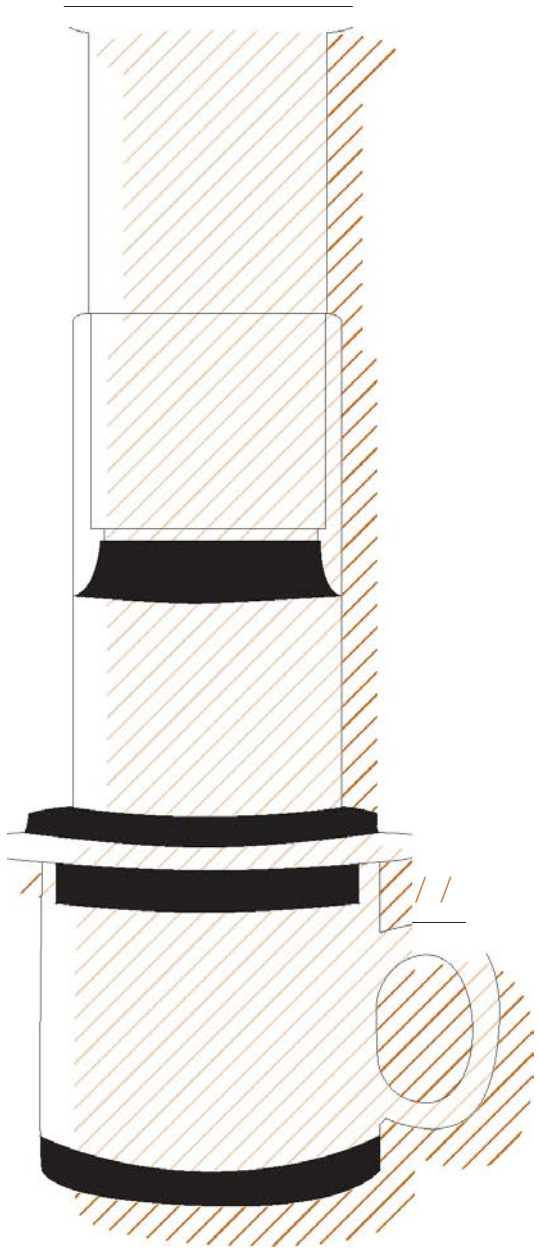
6

After steep time has passed, stir grounds again & remove flame to start vacuum filtering

7

Filtering is finished when coffee in bottom globe bubbles

# AEROPRESS



## PARAMETERS

**Coffee** 15g  
medium/coarse  
grind

---

**Water** 250g  
195° – 205°F

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Aeropress  
Timer  
Gram Scale  
Coffee Mug

1

Place filter in Aeropress & preheat Aeropress  
by pouring hot water through it

2

Add coffee to bottom chamber of Aeropress & place on scale;  
Tare scale to zero with cup underneath the Aeropress

3

Start time and add 50g of water  
Let Bloom for 30s

4

After 30 seconds, add remaining water (200g)

5

Place plunger on top, but do not plunge

6

At 1m45s begin to plunge slowly  
This step should take about 30 seconds

7

Enjoy!