

Coffee Brewing Methods

Six classic ways to brew the perfect cup



Pour Over

CLEAN · BRIGHT

Ratio	1:16
Grind	Medium
Temp	94°C / 201°F
Time	2:30 - 3:30



French Press

BOLD · FULL-BODIED

Ratio	1:15
Grind	Coarse
Temp	94°C / 201°F
Time	4:00 steep



AeroPress

SMOOTH · VERSATILE

Ratio	1:14
Grind	Medium-fine
Temp	85°C / 185°F
Time	1:30 - 2:00



Espresso

INTENSE · CONCENTRATED

Ratio	1:2
Grind	Fine
Temp	93°C / 200°F
Time	25 - 32 sec



Moka Pot

RICH · STOVETOP

Ratio	1:11
Grind	Fine-medium
Heat	Low-medium
Time	4 - 5 min



Cold Brew

SMOOTH · LOW-ACID

Ratio	1:8
Grind	Coarse
Temp	Cold / room
Time	12 - 18 hrs