



The Finest Coffee ~ Artisan Roasted ~ Delivered Fresh

BREWING GUIDE

BREWING A GREAT CUP OF COFFEE

The final step in creating an enjoyable cup of coffee is in your hands! Here are a few considerations to help you brew an amazing cup of coffee.

It is important to grind the coffee fresh prior to brewing. Once ground, coffee immediately begins losing flavor and aroma. You want to enjoy all that aroma and flavor! We recommend you use a quality burr grinder. A burr grinder provides a more uniform grind than a blade. The size of the grounds impacts how the coffee flavor is extracted so for consistent results you want good control over the size and uniformity of the grind. Each brewing technique suggests a grind level, but feel free to adjust to your taste. A little finer grind will add to the strength while a coarser grind will mellow it out. Likewise adding more coffee for a given amount of water will make it stronger and using a little less will make it weaker. ***Absolutely adjust these to your taste.*** Three heaping tablespoons of beans per 10oz of coffee is a good place to start. Or, think of it as a 10:1 ratio as a place to start. For every 5oz cup of coffee use .5oz (1-1.5 Tablespoons) of ground coffee. Make sure you are using clean water that is free of off-flavors and odors. The chemistry of your water can significantly impact your coffee! Heat your water to 190-205°F, which is just below boiling (unless at higher elevations where water boils at a lower temperature).

There is no single, perfect recipe when making coffee. Experiment to find what delivers the aroma and flavor you enjoy most in your freshly brewed cup!



French Press



Grind your favorite *Tandala* whole bean coffee to a coarse grind. Add approximately 1.5 tablespoon of ground coffee for every 5 oz. cup (that's a small cup!). Slowly pour roughly a third of your hot water evenly over the grounds. You will see the grounds swell up. This is called the bloom. Let it sit for 30 seconds. Continue to pour remaining water into the press. Now let it brew for 4:00. After 4 minutes, depress the plunger slowly. Enjoy!

Drip



Fresh grind your favorite *Tandala* whole bean coffee to a medium grind. Add 1.5 tablespoons of coffee per 5 oz. cup. A little more with some brewers can improve results due to the water being in contact with the coffee for a shorter period of time. Add fresh water to the machine and brew per the manufacturers instructions. For best results, I recommend a brewer that performs a pre-infusion. i.e the bloom. Also, check to ensure it delivers water at 195-205°F.

Chemex



Grind your favorite *Tandala* whole bean coffee to a medium coarse grind. Place the filter in the Chemex brewer with the thicker portion over the spout. Again, add approximately 1.5 tablespoons of ground coffee for every 5 oz. cup. A little more if you like your coffee stronger. Pour heated water (~205°F, or cooled just below a boil) onto grounds until just soaked. Let it sit for 30-45 seconds. Continue to pour remaining water. Remove filter and toss it. Give the coffee a swirl, pour into your favorite mug and enjoy!



Enjoy!

TANDALACOFFEE.COM