COFFEE & TEA

Tradecraft™

OUTFITTERS

Brewing Fundamentals

Batch & Manual Brew

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BREWING FUNDAMENTALS

BREWING GREAT COFFEE

There are 7 things you need to brew a high quality cup of coffee:

- High quality, freshly roasted coffee
- Clean, well maintained equipment
- Filtered water
- Appropriate coffee filter
- Correct coffee to water ratio
- Correct grind size
- Skill and knowledge

Let's break it down and examine each element:

The Coffee

Truebrew provides only the highest quality coffee. Each bag should be labeled with a roast date. Make sure to use your coffee within 2-3 weeks of the roast date.

The Equipment

Make sure that every part of your brewing set up is being cleaned regularly. This includes brew baskets, serving vessels, and grinders.

- Clean your brew baskets and servers at least once a week with Tabz. This will remove stains, oil build up, and residue and keep your coffee tasting great.
- Clean you grinder monthly with Grindz pellets. This will remove any oil that may build up inside the grinder and ensures that the grinder continues to grind and portion consistently.

Filtered Water

Truebrew provides high quality water filtration solutions, and our technicians are available to change filters as needed.

Appropriate Coffee Filter

There are many different sizes and types of coffee filters. Make sure you're using the correct filter for your brewing equipment.

Correct Coffee to Water Ratio

For batch brewing, Truebrew's standard recipe is 4oz of ground coffee for a 1/2 gallon batch of coffee. Manual brew methods will each have their own unique recipe, but the ratio tends to stay between 1:15 and 1:18. See our brewing and roaster guidelines for more information and recipes.

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Grinding

Coffee should be freshly ground for each batch. The grind will change based on the brewing method. Your Truebrew technicians will calibrate your grinder at install, but it may need to be adjusted occasionally to compensate for regular wear and tear. In very general terms, the longer the coffee is in contact with water, the more coarse you want the grind to be. For example, when making espresso your coffee is only in contact with water for 20-30 seconds, therefore the grind needs to be quite fine. Whereas something like cold brew, where the coffee is in contact with water for hours, the grind needs to be quite coarse.

Skill and Knowledge

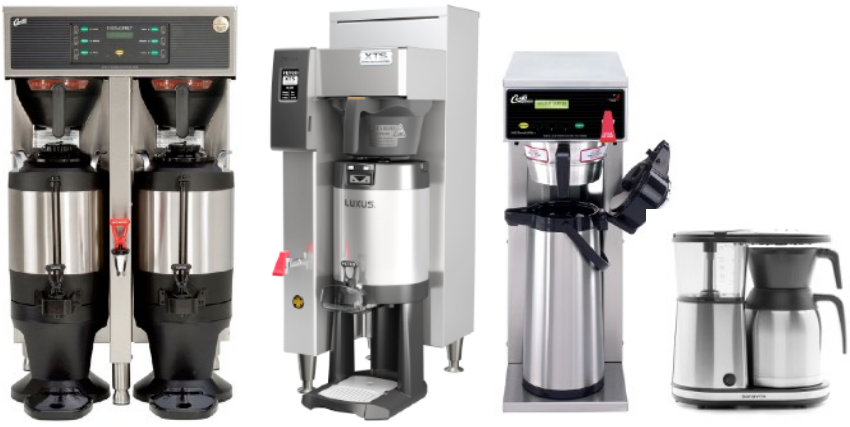
Even the most automated machines will require some amount of know-how to operate correctly and produce a high quality cup of coffee. You're already well on your way!

BREW METHODS

There are many different ways to brew coffee, and the fall into several different categories. Let's explore some of the methods.

Batch Brewing

By far the most common method of brewing is batch. This is any coffee maker that's making more than one cup at a time, and is doing it automatically. This includes everything from the Mr. Coffee in the break room, to the big commercial brewers you see in many restaurants and cafes. The machines control the flow of water over the grounds, using a device similar to a shower head to evenly disperse the water. They turn off automatically after a certain amount of water has been dispensed.



BREW METHODS

Manual Brewing
Manual brewing is any brew method where the Barista is the one controlling the brewing process (as opposed to a machine).

Pour Over (aka. Manual Drip)
The pour over is the most common manual brewing method. There are many different devices. The V60, Beehouse, Kalita, and Chemex are the most common. No matter what the device you're using, the basic mechanics are the same. The Barista uses a kettle to slowly pour water over the grounds, controlling the rate of flow to achieve a specific brew time and level of agitation.

Steeping
One of the simplest methods of brewing, steeping is any method where the coffee and water sit together in a slurry. A French Press is a great example. Another would be "cupping", which is a formal coffee tasting. Most cold brew is also made using a steeping method.

Pressure
Pressure brewing is any method that uses pressure to speed up the extraction process. While it's not a manual brew method (because it is controlled by a machine), espresso is the most common type of pressure brewing. Another example is the Aeropress, which uses a combination of steeping and low pressure to brew.

Vacuum/Siphon
Vacuum and siphon brewers are easily the most flashy. People often comment that it makes the barista look like a mad scientist. They brew coffee using two chambers. Water goes in the bottom bulb and is heated with a flame or induction burner. Once the water is hot, it draws up in the top chamber. Then you can add ground coffee. Once you turn off the heat, the coffee will draw back down into the bottom chamber through a filter in the neck.

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BREWING A V60

The V60 is a great beginner's device. It's very common and easy to use with a little bit of practice.

Prep and Rinse the Filter

Fold the seam of the filter so that it lies flat. Set it into the V60 and pour clean, hot water over the filter. This will rinse away any papery taste that the filter might impart, as well as preheating the V60 and carafe.

Weigh, Grind, and Dose your Coffee

Weigh out 24g of coffee and grind it on a medium setting. Pour the coffee into the filter. Tare the scale to zero.

Bloom

Start your timer and pour 50g of hot water over the grounds. This is what we call the "bloom". This is to evenly saturate the grounds and make sure there aren't any dry pockets. The coffee will expand and bubble. Allow the coffee to bloom for 30 sec.

Pour

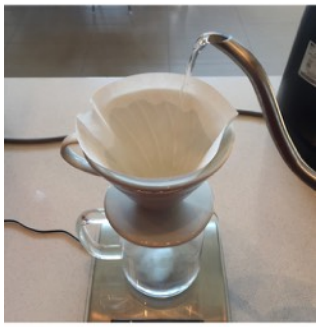
After 30sec, begin slowly pouring water over the grounds. Use a gentle spiral motion, starting in the center and working your way to the outside, then spiral back into the center. Avoid pouring water all the way to the edge of the filter. by 2:30, you should have 400g of water.

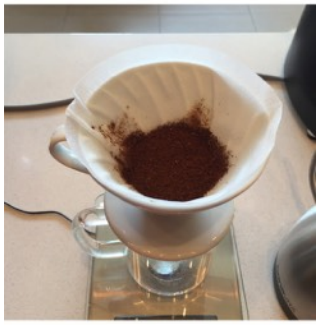
Draw Down

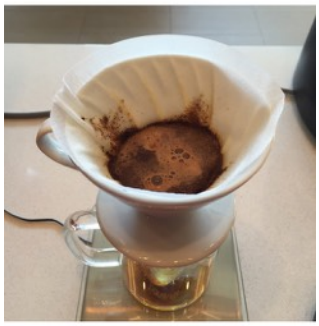
Once the scale reaches 400g, stop pouring. Allow the rest of the liquid to draw down into the carafe. The brew should finish dripping between 3:00 - 3:30.

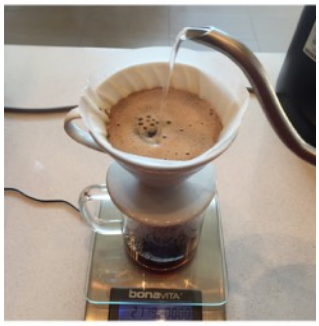
Finishing

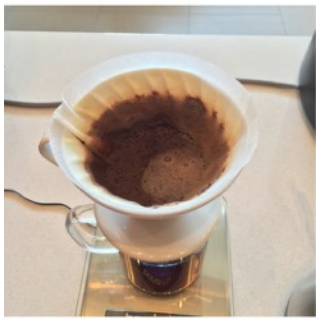
Discard the spent grounds and filter. Don't forget to give your brew a stir, as it will be slightly stronger on the bottom than on the top. Serve and enjoy!











BREWING A CHEMEX

The Chemex is very similar to the V60 in technique. It is just larger and uses a different filter. It does require a little bit of skill and practice, but it is a person favorite of many Baristas.

Prep and Rinse the Filter

Open the filter so that it is one ply on one side, and three ply on the other. Set it into the Chemex with the thicker side against the spout. Pour clean, hot water over the filter. This will rinse away any papery taste the filter might impart, as well as preheating the Chemex.

Weigh, Grind, and Dose Your Coffee

Weigh out 44g of coffee and grind it on a medium setting. Pour the coffee into the filter. Tare the scale to zero.

Bloom

Start your timer and pour 80g of hot water over the grounds. This is what we call the “bloom”. This is to evenly saturate the grounds and make sure there aren’t any dry pockets. The coffee will expand and bubble. Allow the coffee to bloom for 45 sec.

Pour

After 45 sec, begin slowly pouring water over the grounds. Use a gentle spiral motion, starting in the center and working your way to the outside, then spiral back into the center. Avoid pouring water all the way to the edge of the filter. Once the water level is about 1” below the rim of the Chemex, stop and allow the liquid to draw down a bit. When you have more room, add more water. By 3:30, you should have added 700g of water.

Draw Down

Once the scale reaches 700g, stop pouring. Allow the rest of the liquid to draw down into the carafe. The brew should finish dripping around the 5:00 mark.

Finishing

Discard the spent grounds and filter. Don’t forget to give your brew a swirl as it will be slightly stronger on the bottom than on the top. Serve and enjoy!

BREWING A FRENCH PRESS

The French Press is another great device for beginners. It's super easy to use and brews multiple cups at a time. The recipe is for a standard 8 cup (34oz) French Press.

Prep, Weigh, Grind, and Dose Your Coffee

Preheat your French Press by rinsing it with hot water. Weigh out 56g of coffee and grind it on a medium-coarse setting. Pour the ground coffee into the French Press.

Add Water

Start a timer as soon as hot water hits coffee grounds. Fill the French Press to just below halfway, saturating all of the grounds and making sure that there aren't any dry pockets.

Stir

At 1:00, give the slurry a good stir. This will break up the top later that we call a "crust" and evenly incorporate the grounds.

Fill It Up & Cover It Up

Fill the French Press with hot water to the top of the silver collar, leaving just enough room so that no water will spill from the spout of the French Press. Put it lid on press it down ever so slightly to ensure that all of the grounds are submerged.

Steep, Then Press

Allow the coffee to steep. At 4:00, firmly but slowly press the screen to the bottom of the French Press.

Pour, Serve, and Enjoy!

Pour the finished brew into a mug or carafe. Do not let the brew sit on top of the grounds, as this may cause over-extraction and make the coffee very bitter.

Clean Up

The French Press can be a bit of a pain to clean. We suggest removing the lid, rinsing it, and the then adding a little water to the grounds. This will loosen them up, and you can give them a good swirl. Then dump the slurry into the trash or compost.