

MIKRO
COFFEE **co**

BREWGUIDE





PLUNGER

1 Boil a kettle of water and after its come off the boil, pour some water into the beaker to heat for 30 secs

2 Pour the water out and place 8g – 10g (approx. one heaped tablespoon) of coffee per cup in the beaker

3 Use your cups to measure the water needed, but only add half the water first. Carefully stir the coffee into the water and add the rest of the water needed

4 Next, place the plunger into the beaker and push down 1cm into the coffee as this ensures all of the coffee is extracted. Leave for 3-4 mins to extract

5 Press the plunger down fully and serve. Place extra into a flask as leftovers in the plunger can become bitter



MOKA POT

1 Boil a kettle of water and fill your base with hot water up to the pressure valve – this will ensure a faster extraction than using cold water

2 Top up the filter basket with coffee and level without compressing the grounds and place into the base

3 Carefully screw on the top of the Moka Pot as the base will be hot

4 Place it on the stove at 80% heat or gas flame just big enough to cover the base

5 Once you hear a hissing or bubbling, remove from the heat. Once its done bubbling, serve and enjoy



AEROPRESS

- 1** Place your filter paper inside the filter cap, pour hot water through and set aside
- 2** Put the plunger inside the tube up to the 4 mark and place upside down so you have the opening at the top
- 3** Pour 20g of coffee grounds into the chamber, followed by 100ml of water (up to the 2 mark) that's 30sec off the boil
- 4** Stir gently using the paddle provided in a back-and-forth motion scraping the rubber of the plunger as you go. Leave for 30secs and add another 100ml of water and stir again
- 5** Let it brew for one minute then lock the filter cap into place
- 6** Flip the Aeropress onto a cup or jug and press slowly until you hear the air make a hissing sound



V60 DRIPPER

1 Place your V60 onto a jug and fold the filter paper on the seam so that it fits perfectly. Next pour water that has come off the boil onto the paper to rinse and heat the vessel. Pour out after 30 sec

2 Put 30g of coffee in the filter paper and level the grounds, then gently press your finger in the center to create a little hole that will aid in even distribution

3 Next, measure off 400ml of recently boiled water and slowly pour 50ml of it in a circular motion onto the grounds, working out from the centre. Leave for 30 sec to bloom and then pour another 50ml

4 After 10 sec slowly pour the rest of the water in 50ml parts onto the grounds

5 Leave the V6 to finish dripping and then enjoy

SMALL BATCH . BIG HEART



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