











THE OAK CLIFF COFFEE ROASTERS PRINTABLE BREW GUIDE

					
		Aeropress	V60	Chemex	French Press
Who?	Who Should Use This?	 The Traveller The Tinkerer	The Geek The Coinessuer	The Socialite The Vintage	The Host/ess The Nube
	Enneagram!	3, 8	1, 4, 5	2, 9	6, 7
Ingredients	Coffee Weight	By Weight: 15 grams By Volume: 3 heaping Tbs.	By Weight: 25 grams By Volume: 1/3 Cup	By Weight: 42 grams By Volume: 1/2 Cups	By Weight: 60 grams By Volume: 2/3 Cup
	Water Weight	240 grams Fill the Aeropress	400 grams 1 + 3/4 Cup	700 grams 3 Cups	1 L Fill Press
Recipe	Grind Setting	 Medium-Fine	Medium	Medium-Coarse	Coarse
	Time	 1:45-2:30 Min.	3:00-3:30 Min.	3:30-4:00 Min.	4 min
	Serves	 1	1-2	2-3	3-4
The Bloom	Pre-Wet, Don't Forget	 Invert aeropress on cup, tare scale, add coffee, tare scale, start timer, saturate grounds with approximately 30 grams of water. (20 seconds)	Add coffee, tare scale, start timer, saturate grounds with approximately 50 grams of water. (30 seconds)	Add coffee, tare scale, start timer, saturate grounds with approximately 80 grams of water. (30 seconds)	Add coffee, tare scale, start timer, saturate grounds with approximately 100 grams of water. (30 seconds)
The Brew	Making it Happen by Extraction!	 Pour remainder of water, gently stir 1-2 seconds to ensure saturated grounds. Between 1:45-2 minutes, invert & press down slowly for 20-30 seconds.	Slowly pour in a circular motion while maintaining a low bed of coffee. The pour should take no more than 2 minutes.	Slowly pour in a circular motion while maintaining a low bed of coffee. The pour should take no more than 2:30 minutes.	Pour remainder of water, gently stir 1-2 seconds to ensure saturated grounds. At 4 minutes, gently press down plunger & serve. (Coffee left in carafe overextracts.)

4 Rules to Brew Good Coffee at Home

- Buying Coffee** Fresh From Roasters You Know Who Know The Farmers
- Grinding Fresh** Do it Right Before Brewing
- Your Water** Quality and Just under a Boil (195-205°)
- Your Amounts** Get the Ratios Right 16:1 - Water: Coffee

5 Recommended Tools

- Your Brewing Device of Choice**
- Filters**
- Kitchen Gram Scale**
- Timer**
- Pouring Kettle**