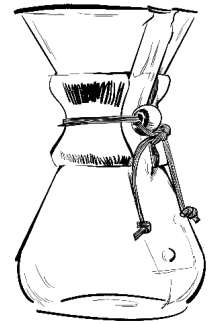


THE CHEMEX

The Chemex has been around since the 1940s and is still beloved for its timeless design. The thick bonded filters give coffee brewed with a Chemex a uniquely clean taste that highlights the brighter, fruitier flavors of a coffee. With the Chemex, you'll be able to brew a fantastic cup, and look stylish doing it.

PREP TIME: About four minutes

This recipe will prepare two to three healthy servings of coffee. Enough to share, or get you safely through the morning.



CLUES: Chemex bonded filters | A kettle (gooseneck = ideal) | 9 Tbsp or 45 grams of ground coffee (our Pep Talk) | A scale | Something to keep time | Fresh water, of course



STEPS:

1. Assemble all the supplies you'll need, coffee, a paper filter, and begin heating your water.
2. Use your scale to portion 45 grams of coffee. If you have access to a grinder, freshly ground is best. The coarseness should be close to sea salt.
3. Open the filter and place it inside the brewer, with the thicker part close to the spout.
4. Once your water reaches a boil, remove it from heat and wet the filter with your now-hot water. Pour this out into the sink or use it to preheat your mug. This process removes any paper-y taste from the brew and preheats the Chemex.
5. Add all 45 grams of coffee into the filter and give it a gentle shake to make sure the coffee is sitting flat in the center. Set your coffee, rinsed filter, and Chemex all atop your scale and tare it out.
6. Start your timer. Keeping a watchful eye on the scale's reading, begin pouring about 100 grams of water upon the grounds. Do your best to wet all parts of the bed and watch for a moment as the grounds bubble up, or "bloom." Wait for 30 seconds.
7. After the 30 seconds have passed, begin gently pouring again and in circles until the scale reaches 400 grams. Evenness is key here -- you want to have all of the coffee saturated with hot water to dissolve the delicious flavors.
8. Wait until the brew drains down a bit, and pour the final dose of water, bringing the scale up to 700 grams. Continue to maintain a gentle circular pour, and try not to over or undershoot your target number.
9. Set your kettle down and wait for the brewer to drain. If you've done your job well, the bed of coffee grounds should be flat and even. Remove the filter (be careful it may be a bit hot), and you're ready to serve!

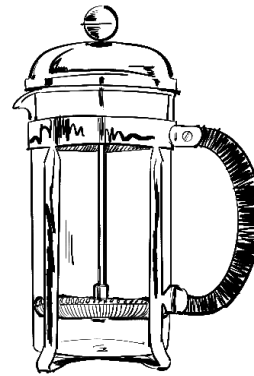


FRENCH PRESS

The French Press (sometimes known as a plunger, piston, or press-pot) is a classic brewing device, found in many kitchens around the world.

Requiring no disposable filters or fancy pouring technique, it's one of the most reliable brewing methods out there. The minimal metal mesh allows more oils and texture from the coffee to make it into the final cup. Simple and satisfying!

PREP TIME: Five minutes



French presses come in all different designs, materials, and sizes.

Of course, an exact recipe will depend on how big your device is, but if you follow a ratio of two tablespoons of ground coffee for each cup, you'll always end up with the right balance of flavor.

For the purposes of this guide, we'll use a 34 oz press to make about three cups, enough to enjoy with a few friends.

CLUES: 12 Tbsp or 60 grams of ground coffee (our Liquid Courage) | A kettle | Something to stir with | Something to keep time with | Fresh water, of course | A favorite mug



STEPS:

1. Start heating your water (this step will take a while). Put on some music good music; it's time to brew.
2. Measure out the coffee; freshly ground is best. It's best to use a coarse grind for making French Press (the grounds close to the consistency of kosher salt). Since the coffee and water will stay in contact for the whole brew time, we'll use a less aggressive grind here.
3. Add your coffee into the press. Ready your timing method. We'll want to time a four minute total steep time.
4. Start your timer counting down from four minutes.
5. Begin gently pouring your hot water onto the grounds. Fill the press up about 85% of the way (leaving a bit of room for the plunger).
6. Once your water is all set, take your stirring implement and give the brew a quick mix. The goal here is not to stir vigorously, but to just break up the crust that has formed on top of the brew so all our coffee grounds can bathe in the warm brew water.
7. Wait a bit (anticipate about how good this coffee is going to be).
8. Once the four minutes are up, gently press the plunger down into the pot.
9. Enjoy -- the coffee is ready to serve!



AUTO-DRIP

The automatic drip coffee maker entered the market in the latter part of the 20th century and quickly dethroned the percolator as the most popular brewing method in the United States.

At the time, and arguably still, it's the most convenient method there is to produce a consistent and simple cup of filter coffee. Oh, and you'll end up with plenty to share.

PREP TIME: Four minutes



Automatic drip machines come in a variety of sizes, colors, and feature sets.

All the bells and whistles aside, if you follow a ratio of two tablespoons of ground coffee for each cup, you'll end up with a nice balance of flavor.

Photographed below is a Bonavita 8-Cup Coffee maker, but these steps will carry you through to the end with a brewer from any manufacturer.

CLUES: 10 Tbsp or 54 grams of ground coffee (our Liquid Courage) | A paper filter | Fresh water, of course | A favorite mug



STEPS:

1. Add 36 oz of water into the brewer's reservoir (the six cup mark on most carafes). With auto-drip, it's typically best to brew a larger pot for the best flavor.
2. Measure out 10 Tbsp of coffee; freshly ground is best. We recommend a medium fine grind for making auto-drip (somewhere between the consistency of kosher and table salt). Place the coffee into the paper filter and give it a little shake to settle. If you're interested in a more sustainable option, metal mesh filters are also widely available.
3. Set the filter and carafe in place and flip the power switch into the "on" position. The brewer will automatically handle it from here.
4. Once all the water has flowed through, your coffee is ready to serve!

