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**THE TCP COFFEE  
BREWING GUIDE**

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*Those*  
**COFFEE  
PEOPLE**



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## Aeropress .....



A modern device bringing single cup brewing to the next level. The aeropress was invented in California USA combining aerodynamics with precision coffee brewing.

Step 1: Grind between 15-18 grams of coffee to a texture that is slightly finer than sea salt while bringing 200g of water to a boil.

Step 2: Insert a filter into the device's detachable cap. Use hot water to slightly wet the filter and cap to prepare the filter for brewing and keep the filter in place in the cap. Hold the cap by its "ears" and pour the water very slowly so it can be properly absorbed by the filter.

Step 3: Assemble your AeroPress. Make sure the entire assembly is dry, since any residual moisture can compromise the device's seal.

Step 4: Place it on a scale with the flared end upward and then check the weight.

Step 5: Add your ground coffee. and be sure not to spill any into the ring shaped barrier around the top of the aeropress.

Step 6: Add twice the weight of water than you have grounds of coffee (for example for 16 grams coffee, add 32 grams water). The water should be about 93 degrees C. Start a timer.

Step 7: Make sure the coffee is saturated evenly and let it sit for 30 seconds.

Step 8: Use the remainder of the hot water to fill the chamber.

Step 9: After one minute has passed, stir grounds 10 times.

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Step 10: Fasten the cap tightly and securely. Flip over the device quickly and with control. Position it on top of your brew vessel and begin applying pressure downward (you will experience about 13.5 kilos of resistance). If it seems too easy, the coffee grind is likely too coarse; while on the other hand if it's very difficult, chances are the grind is too fine. Your coffee is fully brewed once it begins to make a hissing sound. This means there is no more water to push through the device.

Step 11: After all the water has been pushed through you can remove the cap and clear the filter and coffee grounds. Earth Roastery suggests you make sure to recycle your coffee grounds in a proper and environmentally sustainable way. Enjoy your freshly brewed coffee!

## **Bialetti Moka Pot** .....

A tiny Italian-style, manual stovetop coffee pot that makes the perfect cup of espresso time and time again.



Step 1: Grind between 20-22 grams of coffee very finely.

Step 2: Fill the bottom half of your Moka pot with water that's fresh off the boil.

Step 3: Fill the pot's filter basket with the ground coffee, shake it gently to settle the grounds evenly in the compartment and place it into the bottom of the pot above the water.

Step 4: Connect the top portion of the pot to the bottom portion, but be cautious as it will be hot from the boiling water.

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Step 5: Place the pot on a stove set to medium heat in order to start the brewing process.

Step 6: When the water in the bottom chamber approaches a boil, the pressure will push a stream of coffee slowly through the upper compartment passing by the coffee. If it explodes your water was too hot, while if it barely bubbles turn up your flame. You know it's done when you hear a hissing, bubbling sound.

## Chemex .....



Designed by Peter Schlumbohm in 1941, the Chemex design was characterized as “a synthesis of logic and madness” and its design has remained relatively unchanged since creation. A cup of coffee from a Chemex is quite similar to a cup of coffee from a drip, although the chemex does require a bit more technique than a drip itself.

Step 1: For this brewing method the ratio of coffee to water can vary depending on the type of coffee you are brewing and the strength of the coffee you desire however, it is recommended to use 50 grams of coffee and 700 grams of water as a starting measurement. Grind the coffee to a texture that resembles sea salt.

Step 2: Prepare your filter to insert into the top of the Chemex.

Step 3: Fully cover the dry filter in warm water, letting the water drip down and warm the bottom portion of the chemex. Discard this water through the pouring spout.

Step 4: Pour your ground coffee into the filter and give it a small shake to even out the grounds allowing for a more even brew.

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Step 5: Starting in the center of the coffee grounds slowly pour twice the amount of water as you have coffee. There will be four pours total, and this is the first. For example, 50 grams of water if you have 25 grams of coffee. From the center, work your way gently outward, and avoid making contact with the sides of the filter. At this point the coffee grounds will expand, or “bloom.” Allow it to do so for 45–55 seconds. A full bloom is a good sign and ensures even saturation.

Step 6: After the time has elapsed, continue to pour water in a circular pattern starting in the center going outwards and then back inwards while avoiding making contact with the filter itself. Allow the water to drip through the grounds until the slurry drops to approximately 1 inch from the bottom of the filter.

Step 7: Repeat the same pour pattern as in Step 6, adding water in 200-gram increments. Repeat once more, allowing the water to percolate through the grounds until the slurry drops 1 inch from the bottom of the filter before beginning the next pour.

Step 8: Allow the water to drip through the grounds entirely.

Step 9: The total time should take between three and a half to four and a half minutes. If it took much shorter than this consider pouring the water more slowly while if it was much longer consider a coarser grind or a slower pour.

## Household Drip Coffee Machine .....

A good cup prepared by technology each time, the household coffee machine is a friend of kitchens, hotel rooms, and office break rooms since the 1950's.



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Step 1: Pour approximately 400-600 g of cold water into the coffee maker reservoir.

Step 2: Place a filter in coffee maker basket.

Step 3: Scoop the appropriate amount of finely ground coffee into the filter using a ratio of 12g coffee per 200g water.

Step 4: Turn on coffee maker and sit back and smell the coffee brew!

## Cold Brew .....



A method that has gained in popularity over the last years and perfect for those hot summer days!

Step 1: Measure out two liters of purified water into the cold brewing device.

Step 2: Place the Filtron's rubber cap in the hole at the bottom of the cold brewing device.

Step 3: Prepare the wool filter, slightly pre wet it and place it into position in the circular groove at the bottom of the Filtron. Make sure this is done evenly.

Step 4: Unfold your filter and place it in the Filtron and ensure it is a slightly loose fit. Secure the filter evenly and take care to fold it where necessary.

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Step 5: Weigh out 450 grams of coffee and grind it finely.

Step 6: Add your freshly ground coffee to the Filtron, then give it a few shakes to level the grounds.

Step 7: Pour water over the grounds slowly and with care in concentric circles.

Step 8: Stir the bloomed grounds with a bamboo paddle or spoon to ensure they are all fully submerged.

Step 9: Place the plastic disc filter on top of the filter, then place the plastic top component on top of that. Once fully assembled let it steep for 12 hours.

Step 10: Recruit a friend and carefully position the Filtron over your carafe. Once positioned atop the carafe quickly and pull out the rubber stopper. Coffee should begin dripping in a couple of seconds.

## Espresso .....

At home espresso is often one of the most trickiest brews out there, but once you get the technique right it's a rewarding skill to have!



Step 1: Remove your portafilter (compartment for the coffee and handle) from the espresso machine. Place it on a scale and zero the weight.

Step 2: Run hot water through your grouphead thoroughly.

Step 3: For a double shot, grind between 18–21g of coffee quite finely and add it to the coffee compartment.



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Step 4: Use your finger to even out the coffee across the compartment.

Step 5: Use a tamper (a pressing tool) to compress the coffee grounds fully into their container. You don't need to tamp incredibly hard—just enough to seal the coffee in evenly. Eight to Twelve kilos of pressure should be sufficient. Give the tamper a gentle spin. This will smooth out the grounds for an even extraction.

Step 6: Position the portafilter in the grouphead and start your shot. We recommend dispensing it into a pre-heated ceramic demitasse.

Step 7: The coffee should be pouring out first with a slow drip, then develop into an even stream. Near the 30 second mark, the extraction will end, causing the shot to thicken and start “blonding,” or turning yellow. Stop the shot just as this process begins. In true Italian fashion, serve the shot with a sparkling water back.

## French Press .....



French press coffee is a classic, but still requires technique and finesse to perfect.

Step 1: Bring enough water to fill the French Press to a boil.

Step 2: While the water is heating, grind your coffee coarsely and maintain approximately a 1:12 coffee to water ratio. For examples if you use 400 grams of water you will want 33-34 grams of coffee.

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Step 3: Start by pouring double the amount of water than coffee. For example if you have 33 grams of coffee pour 66 grams of water. Give the grounds a quick stir with a bamboo chopstick and allow the coffee to bloom for about 30 seconds.

Step 4: Add the rest of your water you have pre measured and position the top of the press gently on top of the grounds. Don't submerge the filter yet- Allow the coffee steep for four minutes exactly. Use a timer.

Step 5: At four minutes press the handle downwards using the filter to move the grounds to the bottom of the press. If it's hard to press, that means your grind is too fine; if the plunger goes immediately to the bottom of the press, it means your grind is too coarse.

Step 6: When you've finished pressing, serve the coffee immediately because if you let it sit it will cause it to continue brewing and over-extract.

## Milk and Art .....

Latte art was made famous by American Vivace's David Schomer in the mid-eighties. In Italy, Luigi Lupi was doing the same thing around the same time. This is the signature of a seasoned barista and latte art is now taking the world by storm.



Step 1: In a 12-oz. pitcher, fill it with about 10 oz. of milk; or in a 20-oz pitches 14 oz. will work as well.

Step 2: Angle the pitcher and so that your steamwand is aimed diagonally into the milk's lower right section.

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Step 3: Place the tip of the wand a centimeter or two below the milk's surface and turn it on. You'll hear a hissing sound which is normal. After about two seconds, submerge the wand below the surface of the milk with force – not so deep that you hit the side of the pitcher, not so shallow that you continue to create bubbles at the surface.

Step 4: Submerging the wand will create the “whirlpool” motion necessary to break down bubbles and create microfoam that is needed to create the milk art.

Step 5: Once your milk has reached the appropriate temperature between 60-62 degrees Celcius, turn off the steam wand. Purge it, and give it a few wipes with a clean cloth to clean it and prepare it for the next use.

Step 6: Tap the pitcher on a flat surface to break away any remaining bubbles while giving the milk a few gentle swirls to even out the texture. The milk should be thick, about the texture of wet paint.

Step 7: To achieve successful latte art, begin pouring your milk slowly into the espresso, careful not to break the espresso's creme. Once your drink is about half full, lower your pitcher so that it's spout is almost touching the liquid in order to guarantee strong contrast. Continue pouring.

## **Nel Drip Background** .....



Coffee from a nel drip can be amazingly thick and sweet however it is also a tricky device to use perfectly and requires a lot of practice and finesse.

Step 1: If your device is new, remove it from its wire frame and place it in boiling water for five minutes to prepare it for use. Once it has been prepared properly attach it to its hoop.

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Step 2: The Nel drip calls for a higher level of coffee than a regular drip, around 45-50 grams of coarsely ground coffee (same like a french press).

Step 3: Dry the nel by first wringing it out with your hands, then placing it in a dry, clean towel.

Step 4: Heat your nel pot and filter for one minute, then empty the water.

Step 5: Loosely add in your coffee to the filter and do not pack or compress it.

Step 6: Take a thin bamboo paddle or chopstick and extend it all the way to the bottom of the filter. In circular motions slowly work your way around the coffee.

Step 7: At the top of the coffee mound make a small indentation with a butter knife. It should be about as wide as nickel and as deep as the tip of a pen.

Step 8: Let your water cool to about 80 degrees C and slowly start pouring it around the circumference of your indentation. This first pour should be painstakingly slow and be at a rate of 1 gram of water poured per second. Once this is finished, pause for 45 seconds.

Step 9: After your pause, the next pour will be a bit faster at 80 grams of water over 60 seconds. Keep your pour centered. Once the pour is finished pause again for 20 seconds.

Step 10: Final pour! After your pause, the next pour will be a bit faster at 60 more grams of water over 30 seconds. In the end you should have poured 185 grams of water over 3 minutes and 20 seconds. Make sure your cup is preheated to receive the coffee as this tends to serve a bit cooler than traditional hot coffee. Use the remainder of the boiled water to preheat the cup.



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## **New Orleans Iced Background** .....

Sweet like Louisiana, this remix to the iced latte is sure to impress any iced coffee lover!



Step 1: Measure out one pound of coffee and grind on a coarse setting.

Step 2: Add the grounds and 43 g of roasted chicory to a stockpot.

Step 3: Pour 2.3-2.4 liters of filtered, cold water into the stockpot and stir contents with a wooden spoon so that all of the coffee grounds become submerged.

Step 4: Cover the stockpot with a lid and let the coffee soak for 12 hours at room temperature.

Step 5: After the coffee has fully steeped, pour it through a fine-grained mesh filter to remove the coffee grinds. The results should be approximately one liter of concentrated coffee.

Step 6: Add 85 g of simple syrup to your concentrate and blend completely with a wooden spoon. Serve over ice and add milk of your choice to taste. Unsweetened concentrate will last for 5-7 days. Once sweetened, it will only last for 1-2 days. Only add milk before consuming as it will remain fresh with milk for only a couple of hours.

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## **Pour Over** .....



A traditional method that puts you at one with your coffee.

Step 1: Bring 600 grams of water to a boil.

Step 2: Grind 30 grams of coffee to a sea salt like coarseness. With a special To enjoy the single-origin coffee that is lightly roasted, it is recommended to use less coffee with a ratio of approx. 23 grams for every 350 grams water.

Step 3: Place a filter in the appropriate drip container. Wet the filter with hot water to prepare the filter and then dump the water before proceeding with brewing.

Step 4: Add the ground coffee to the filter and place the brewer on a carafe or cup. In its entirety, place the filter and cup onto a digital scale and zero in the measurement.

Step 5: Start a timer and begin pouring water slowly over the coffee in a spiral motion starting from the outside and moving inwards. When the scale reaches 60 grams stop pouring but ensure all the grounds are saturated even if it means having to add a bit of extra water. The pour should take about 15 seconds and be aware you need to pause for an additional 30 seconds before continuing to the second pour.

Step 6: This time reverse your spiral motion starting in the center of the grounds and continue outwards. Ensure you pour all the way outwards to touch the filter. Add about 90 grams, totalling the water to 150 grams. Allow 45–65 seconds to pause.

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Step 7: When the water and coffee begin to drop out and the grounds reach the bottom of the filter pour an additional 100 grams of water using the same pattern as the second pour. This brings the total up to 250 grams.

Step 8: When the water and coffee from the third pour drops to the bottom of the filter, complete your fourth and final pour. Add 100 grams, bringing the total up to 350 grams of water. This pour should take 20 seconds.

## Siphon .....

Siphon coffee was invented in the 1840s more or less simultaneously by a French housewife and Scottish marine engineer. It produces a delicate, tea-like cup of coffee.



Step 1: Begin by soaking your filter in a warm water bath for at least five minutes, drop it into the bottom of your siphon's top component, or "hopper," and hook to the bottom of the hopper's glass tubing.

Step 2: Fill the bottom compartment or "bulb" of your siphon with 300 grams of hot water.

Step 3: Insert the hopper with the filter into the bulb and place the entire assembly above your heat source.

Step 4: Let the water heat. Measure out between 20-25 grams of coffee and grind it just little bit finer than a regular drip coffee grind.

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Step 5: The water in the bulb will begin boiling and with this force be pressed up into the hopper. Some will stay in the bottom but dont mind that part it is normal.

Step 6: Once the water has been pressured into the hopper, turn your heat source down so that the water is between 85-90 degrees C.

Step 7: Add your coffee gently and thoroughly submerge it with a bamboo chopstick or butter knife.

Step 8: Let the coffee brew for one 1:10 minutes.

Step 9: In one swift motion, remove your siphon the heat source and stir it 10 times with with a bamboo chopstick.

Step 10: The coffee should draw downward and finally settle in the bulb after about a minute. You'll know it's ready when a dome of grounds has formed at the top of the filter. Remove the hopper and serve. Allow a few minutes to cool before enjoying.