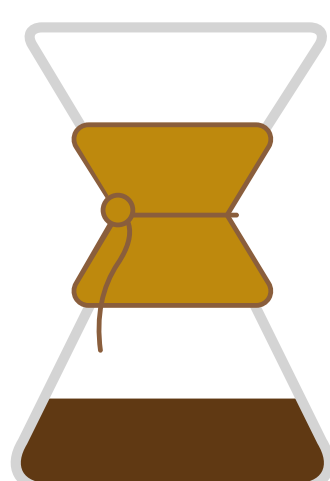


# COFFEE BREWING METHODS CHART

Whether you are planning on immersion or filter brewed coffee for your cafe stand, Pacific Star beans come in a variety of grinds and flavor profiles to help you create the perfect cup.

## CHEMEX



**COFFEE:** 3 Tablespoons  
**GRIND:** Medium to coarse  
**WATER:** 1 Cup water  
**TIME:** 4-5 minutes  
**DIRECTIONS:** Boil water then allow it to stop boiling vigorously.

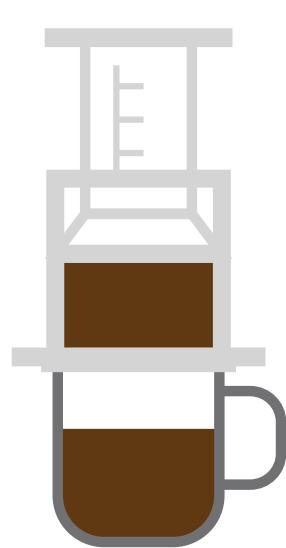
## FRENCH PRESS



**COFFEE:** 3 Tablespoons  
**GRIND:** Medium to coarse  
**WATER:** 1 Cup water, 195-205° F  
**TIME:** 4 minutes  
**DIRECTIONS:** Bring water to a boil, cool for 1.5 minutes. Press and serve.

*Note: Don't leave coffee in contact with grounds as over-extraction will result.*

## AEROPRESS



**COFFEE:** 2.5 Tablespoons  
**GRIND:** Fine  
**WATER:** 1 Cup water, 175° F  
**TIME:** 2 minutes  
**DIRECTIONS:** Bring water to a boil, cool for 35 seconds. Press and serve.

## CLEVER DRIPPER



**COFFEE:** 4 Tablespoons  
**GRIND:** Coarse  
**WATER:** 1.5 Cups water, 195-205° F  
**TIME:** 2 minutes  
**DIRECTIONS:** Bring water to a boil, cool for 1.5 minutes. Allow coffee to drain into cup.

## ESPRESSO



**COFFEE:** 1.2 Tablespoons (18g)  
**GRIND:** Espresso  
**WATER:** 1.25 Ounces water  
**TIME:** 20-30 seconds brew extraction  
**DIRECTIONS:** Pack grounds and apply brew pressure. Serve immediately.