



COFFEE BREWING METHODS GUIDE



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

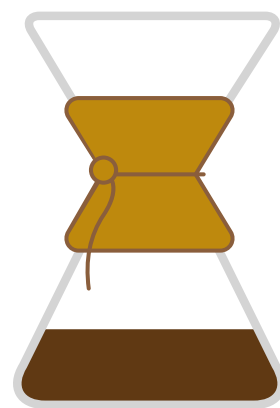
Coffee: 3 Tablespoons (44g)

Grind: Medium to coarse

Water: 1 cup (8oz)

Time: 4-5 minutes

Directions: Boil water then allow it to stop boiling vigorously.



FRENCH PRESS

Coffee: 3 Tablespoons (44g)

Grind: Medium to coarse

Water: 1 cup (8oz), 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

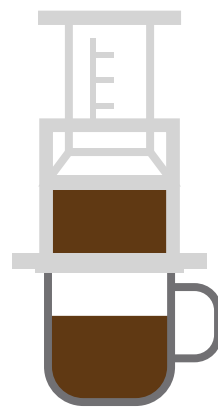
Coffee: 2.5 Tablespoons (37g)

Grind: Fine

Water: 1 cup (8oz), 175°F

Time: 2 minutes

Directions: Bring water to a boil, cool for 35 seconds. Press and serve.



CLEVER DRIPPER

Coffee: 4 Tablespoons (60g)

Grind: Coarse

Water: 1.5 cups (12oz), 195-205°F

Time: 2 minutes

Directions: Bring water to a boil, cool for 1.5 minutes. Allow coffee to drain into the cup.



ESPRESSO

Coffee: 1.2 Tablespoons (18g)

Grind: Espresso

Water: 1.25 ounces

Time: 20-30 seconds brew extraction

Directions: Pack grounds and apply brew pressure. Serve immediately.

