

Brewing Magic

Tens of ways to brew your beans





Coffee Brewing Mechanisms

- Under pressure
- Via steeping
- Using filtration or dripping
- Via boiling



Do not even think about having instant coffee! That's an insult to the coffee berries themselves!



Coffee Brewing Mechanisms

- Under pressure: espresso machine, moka pot, aeropress.
- Via steeping: French press, SoftBrew, vacuum pot (siphon coffee).
- Using filtration or dripping: the Chemex, the Hario V60 Dripper etc.
- Via boiling: Turkish coffee.



Let's talk about taste!

- Each brewing technique and apparatus lead to a uniquely tasting coffee.





The Aeropress

- Technique: coffee is steeped for 10-50 seconds, and then forced through a filter by pressing the plunger through the tube.
- Strength: similar to an espresso.
- Taste: smooth, rich, clean.





Nitrous Coffee

- Cold brew coffee charged with nitrogen.
- Noticeable caffeine punch!
- Taste: rich, creamy, crisp, sweet.
- Appearance: similar to a pint of Guinness.





Turkish Coffee

- Add a third of the coffee while it is boiling just before it runs over, and then continue boiling the rest and repeating the process.
- Taste: aromatic, sharp, thick.





Cool data about coffee

- Coffee berries are cultivated in over 70 countries, Brazil produces one-third of the world total.
- In 2016, world production of green coffee beans was of 9.2 million tons.
- One of the most expensive coffees in the world, with beans prices reaching to \$160 per pound is passed through the digestive tract of an Asian palm civet.



Enjoy your next cup!

