

Great Coffee Made Easy



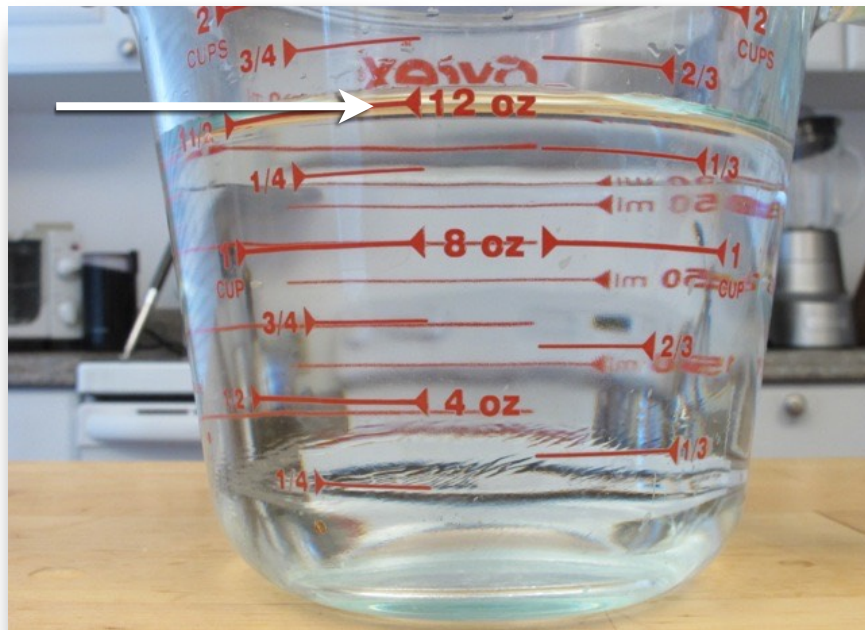
TIPS:

1. The secret to making a great cup of coffee is using good (or *great*) quality **fresh coffee beans** or **ground coffee** and the **correct ratio between ground coffee and cold water**. That ratio is usually 2 tablespoons of ground coffee for every 6 ounces of cold water, as shown in the coffee package brewing recommendations pictured below.

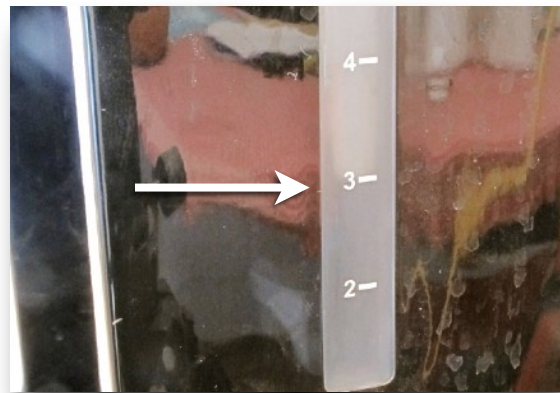
Our Brewing Recommendations

Start with fresh, cold water. Use 2 level tablespoons of freshly ground coffee for every 6 oz. of cold water. Increase or decrease the amount of coffee used to adjust the flavor to your taste. Brewed coffee should not be left on the burner as the flavor becomes scorched and bitter. For ideal flavor, drink fresh-brewed coffee within 30 minutes or store in an insulated container to maintain freshness.

The only problem: coffee makers tend to measure water not in ounces but in “cups” - and those cups are neither the traditional 1 cup = 8 fluid ounces nor are they standard among coffee maker brands. My advice: fill a measuring cup with 12 ounces of water, and...



...pour the water either into the coffee maker carafe or water reservoir, whichever has graduated cup markings on it, as shown in the picture below on the right. I found that 12 ounces of water equates to 3 “cups” in my coffee maker, which, at the recommended 2 tablespoons per 6 ounces of water, means I need 4 tablespoons of ground coffee to make 3 “cups” and 8 tablespoons of ground coffee to make 6 “cups” of brewed coffee.



2. Fine tuning taste: Don't worry if the coffee you make doesn't turn out exactly the way you'd hoped the first time around. If it's too weak, measure out more ground coffee for the same amount of water next time you make coffee. If it's too strong, use less ground coffee.

3. Equipment counts: I highly recommend using a decent coffee maker. Yes, they can be more expensive up front, but they're inexpensive in the long run, and make a big difference regarding reliability. If you like buying whole coffee beans (I sure do!), I also recommend using a good coffee grinder. They make all

the difference in the world when it comes to making fresh coffee, and they last a long time.

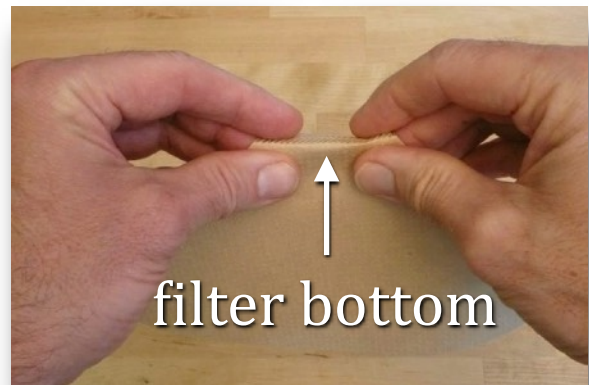
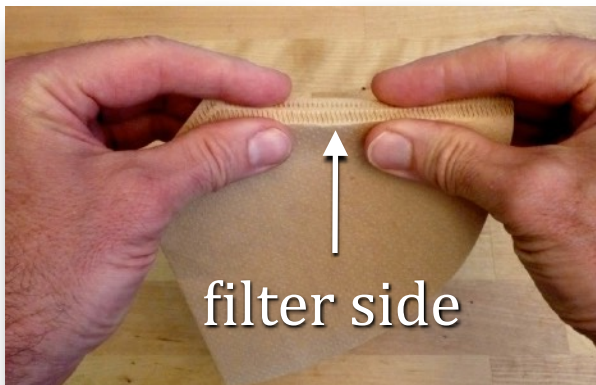
4 Coffee filter: I suggest using a paper coffee filter even if your coffee maker comes with a mesh filter, like the one shown below.



Paper filters make for both easier cleanup and ensure the coffee grounds stay out of the finished coffee in the carafe - and your cup (coffee grounds and most, if not all, paper filters are also biodegradable). As shown in the two pictures below, paper coffee filters primarily come in two shapes, basket-shaped (left) and cone-shaped (right).



Basket-shaped filters can be used right out of their packaging. For cone-shaped paper filters, fold the crimped side and bottom of the filter, as shown below, to help the filter fit snugly in the coffee maker filter basket.



Preparation Time: About 2-3 minutes

Brewing Time: 5 minutes or more, depending on the coffee maker

Needed

Cold Water

Coffee (either whole bean or ground)

Coffee Grinder (only needed if you're using whole coffee beans)

Coffee Maker

Paper Coffee Filter

Tablespoon



1. If you're using **coffee** that's already ground, skip to step 2. Otherwise, add **fresh coffee beans** to a coffee grinder without overfilling the grinder to ensure an even grinding consistency.



Grind the **coffee beans** for 10-12 seconds.

Tip: Most coffee grinders have a spring loaded switch on top of the grinder. Instead of just pushing the switch as shown in the picture on the left, I put my hand over the grinder and push the switch with my palm, as shown on the right. That way...



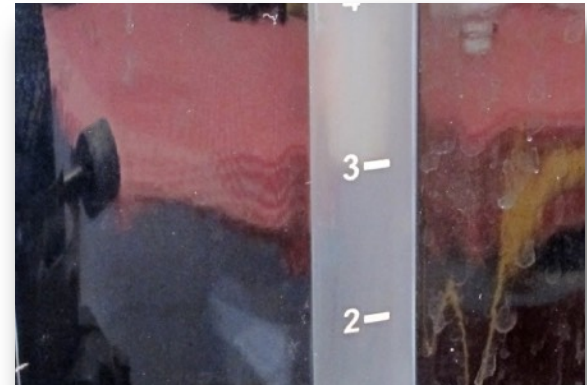
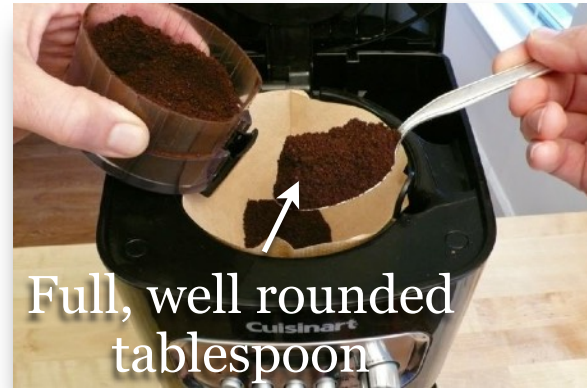
...I can shake the grinder for an even grind and then turn the grinder upside down to loosen any **grounds** inside with a gentle hand tap, which also ensures all the **coffee grounds** end up in the inverted grinder top, as shown...



...below. **Freshly ground coffee** should have the consistency of medium grain sand, as shown in the picture below on the left. If your **coffee grounds** look like those in the picture on the right, keep grinding the **coffee beans** for another few seconds until the **coffee grounds** look like those in picture on the left.



2. Place the coffee filter in the filter basket, and add **2 full, well rounded tablespoons of ground coffee** per **6 ounces of cold water** - just beware, as mentioned in Tip 1 above, that coffee maker “cups” usually do not correspond to the standard 1 cup = 8 fluid ounces. Each “cup” for the coffee maker shown in these pictures measures 4 ounces - I therefore use 4 rounded tablespoons of ground coffee per 3 “cups” (or 12 ounces) of **cold water**.



3. Cover the carafe with its top. Then slide the carafe into the coffee maker, and press the “brew” or “on” button.



4. After brewing the **coffee**, and when the coffee maker is cool enough to touch, remove and discard the used paper coffee filter, and leave the water tank top open to allow the coffee maker to air-dry. Then...



...rinse out the carafe with tap water, and let the carafe drip dry upside down.

