COFFEE MACHINE

BALANCED | APPROACHABLE

WHAT YOU'LL NEED:

1. Freshly ground coffee
2. Fresh, filtered water
3. Coffee filter
4. Coffee machine

Four Fundamentals at Home

Every cup we serve in our stores begins with the Four Fundamentals of Brewing: proper proportion, accurate grind, quality water and fresh coffee. Brewing coffee at home is no different. To set yourself up for success with the correct proportion, it's helpful to understand the markings on the machine. Many carafes and water reservoirs are labeled in "cups"—but the size of a "cup" is between 4 fl oz and 6 fl oz, depending on the manufacturer. Not sure about your brewer? Pour in 12 fl oz of water from a measuring cup and see what line it fills to.

GRIND: Medium/Fine

| COARSE | MEDIUM | FINE | EXTRA FINE |

For a machine with a flat–bottom filter, use a medium grind that resembles the size of sea salt. For cone filters, use a finer grind more like granulated sugar.

How much coffee should I use?

2 Tbsp of coffee per 6 fl oz of water

STEP 1

Add water to the reservoir.

Brewed coffee is around 98% water—so always start with cold, filtered, fresh–tasting water.

STEP 2

Place coffee filter into basket.

Match the shape and size of the coffee filter to your coffee machine.

STEP 3

Measure and add ground coffee; 2 Tbsp of ground coffee per 6 fl oz of water.

Store your coffee in an airtight container and away from oxygen, light, heat and moisture as much as possible. In our stores, we grind our beans just before brewing for the best flavor.

STEP 4

Start the brew.

Brewed coffee is ready to serve once it is no longer dripping into the server. Different flavors extract at different points in the brew—sneaking a cup during the brew cycle will throw off the flavor of the entire pot.

STEP 5

Pour a cup and enjoy.

Brewed coffee is a delight that is best enjoyed within 20 minutes of brewing. Reheating coffee will dull the flavor. To enjoy your coffee longer, transfer into a warmed, insulated carafe where it will keep for up to two hours.