

About coffee brewings

Recipe Book



**A practical guide to
coffee brewing techniques**

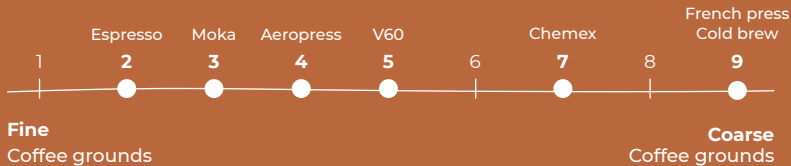
life.

Discover **new ways** to experience coffee!

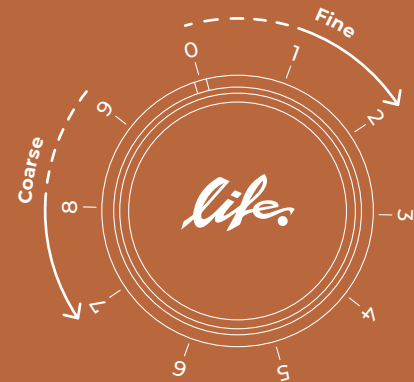
Coffee is personal, so choose a method that lets you express your dedication, skill and enthusiasm.

If you don't know where to begin, follow our grinding adjustment map or be a rebel and trust your gut, because **the best of all possible ways is yours.**

Grinding adjustment map*



* Graphical representation in this page are merely indicative.



ESPRESSO

My morning ritual consists of a great cup of espresso, a boost to improve my focus



-Mei

- 1 Add grounds to portafilter
- 2 Distribute the ground coffee and tamp it
- 3 Purge the machine's grouphead with hot water
- 4 Insert the portafilter, start brewing*

*Italian Espresso basic numbers: 7g of ground coffee, 25-30 ml of espresso in 25-30s extraction time

Mei's recipe:

Fine grind

Feels soft and sticks together when pressed, looks like finely milled salt



Time: 10(50Hz)/ 8,5(60Hz) sec

Tools

Espresso machine
Tamp
14-17g of grounds*,
Medium roasted
Fine grind

* Double shot

Linda's recipe:

Medium-fine grind

Feels gritty, looks like silica beach sand



Time: enough to fill the filter

Tools

Moka
Grounds,
Light/ Medium roasted
Medium-fine grind



I like the simplicity of the moka and the aroma of coffee which spreads throughout the kitchen in the morning

-Linda

Unscrew Moka pot and fill the base chamber with water up to the valve 1

Fill the filter with grounds*, don't tamp it 2

Screw back together and heat low on stove 3

Remove pot from heat just when coffee starts to gurgle 4

***Don't overfill it, otherwise your coffee will be too strong or the Moka will suffer while heating**

MOKA

Aeropress

Traditional

-Alan Adler's recipe

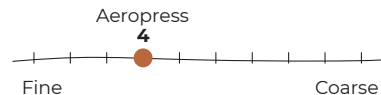
- 1 Use some hot water to wet the filter and cap
- 2 Add grounds and hot water to 1 mark
- 3 Stir about 10 seconds
- 4 Insert the plunger and press until it reaches the grounds*

Alan Adler, the inventor, recommends a total brewing time of one minute

Alan Adler's official recipe:

Fine/ Medium-fine grind

Feels soft looks like finely milled salt/ Feels gritty, looks like silica beach sand

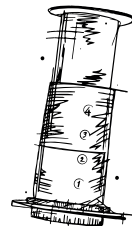


Time: 7,5(50Hz)/ 6(60Hz) sec

Tools

Aeropress
Filter
Kettle
15g of grounds,
Light/ Medium roasted
Fine/ Medium-fine grind

***If the pushing feels too easy, the grind is too coarse; if it's very hard, the grind is too fine**





I love the taste of coffee, it reminds me of the memories I captured with my polaroid



Alex's recipe:

Medium-fine grind

Feels gritty, looks like silica beach sand



Time: 7,5(50Hz)/ 6(60Hz) sec

Tools

Aeropress

Filter

Kettle

15-18g of grounds,

Light/ Medium roasted

Medium-fine grind

-Alex

Use some hot water to wet the filter and cap 1

Put the plunger over the table and add the main chamber over it 2

Add grounds and hot water to half way 3

Let it brew for 30 seconds and then stir grounds 4

Fill with hot water, fasten the cap, flip over onto cup and plunge 5

1

2

3

4

5

Inverted
Aeropress





While painting, I like to take a break and sip a cup of coffee, its flavour is art

-Jason

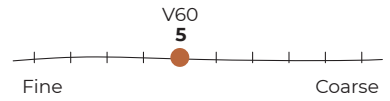
- 1 Place V60 with filter over cup and rinse it, get all the water out after rinsing
- 2 Add grounds and wet them with water*
- 3 Wait for 30 seconds (coffee blooming phase)
- 4 Pour in 100g of water with circular motion, after 60 seconds, pour in 50g more
- 5 At 90 seconds add another 50g of water, let coffee filter through**

*Don't pour water on borders of the filter, otherwise the coffee will have a paper flavour
 **The proper extraction happens in 3 minutes



Jason's recipe:

Medium-fine grind
 Feels gritty, looks like silica beach sand



Time: 6,5(50Hz)/ 5(60Hz) sec

Tools

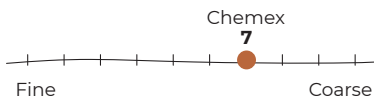
- V60
- Filter
- Kettle
- 15g of grounds per 250g of water, *Light roasted* Medium-fine grind



Fran's recipe:

Medium-coarse grind

Feels and looks like
rocky sand



Time: 9,5(50Hz)/ 8(60Hz) sec

Tools

Chemex

Kettle

Filter

25g of grounds per 400g

of water, *Light roasted*

Medium-coarse grind



*Chemex has that old school
style which I love most, in
jazzy mood!*

-Fran

Place the filter and wet
it, get all the water out
after rinsing 1

Add grounds and wet
them with water* 2

Wait for 30 seconds
(coffee blooming phase) 3

Pour in 200g of water
with circular motion 4

At 90 seconds
add another 200g
of water, let coffee
filter through** 5

*Don't pour water on borders of the filter, otherwise
the coffee will have a paper flavour

**The proper extraction happens in 4 minutes

CHEMEX

Cold brew

After a workout, I am used to have a fresh drink, cold-brewed coffee is absolutely perfect!

-Jenna

- 1 Add grounds and filter over it
- 2 Add water with the valve close
- 3 Pre-wet the coffee by opening the valve a little
- 4 Open the valve, at the rate of 1 drop per second
- 5 Wait 1-2 hours, stir, serve it with milk, tonic or still water

fresh

Jenna's recipe:

Coarse grind

Feels like clay particle, looks like flaky sea salt



Time: 3,5(50Hz)/ 2,7(60Hz) sec

Tools

Cold brew Dripster system
Room temperature water
7-10g of grounds per 100g of water, *Light/ Medium roasted*
Coarse grind





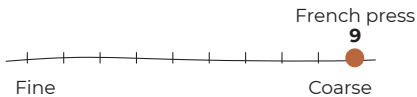
I love take time for myself, breathing fresh air and tasting a good cup of coffee in the countryside



Dave's recipe:

Coarse grind

Feels like clay particle,
looks like flaky sea salt



Time: 10,5(50Hz)/ 9(60Hz) sec

Tools

French press

Kettle

30g of grounds per 500g of

Water, *Medium roasted*

Coarse grind

-Dave

Add grounds and
pour hot water 1

Wait 5 minutes 2

Stir the grounds to break
the crust and scoop the
foam and coffee bits 3

Wait 5 minutes* 4

Put the lid and press the
filter down, the coffee
it's ready 5

*A longer brewing time will make the coffee
taste stronger

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