



AUTOMATIC DRIP BREWER

BREW GUIDE

*Cafe
Mondo NYC*

offee Roasting is not an Option... It's an Attitude

AUTOMATIC DRIP BREWER BREWING GUIDE



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While auto-drip brewers make coffee brewing simple, there are a few key elements to delicious coffee every time: 200°F brew water, 5:00-6:00 minute total brew time, clean equipment, precise ratios, and even saturation of the coffee grounds. These elements help the water extract the sweetest flavors from the coffee without over-extracting the bitter qualities that can come from low-temperatures, brew times that take too long, and inconsistent saturation of coffee grounds.

YOUR BREWING NOTES:

PREPARATION:

1. Weigh coffee according to chart.
2. Measure out water using a measuring cup (most volume marks on water reservoirs of coffee brewers are inaccurate).
3. Grind coffee, approximating coarse sand.
4. Rinse filter thoroughly. Discard rinse water.
5. Add coffee to filter, place filter holder in brewer.

BREWING

1. Press the brew button to start the brew process.
2. If possible, gently stir coffee to fully saturate the grounds within the first 30 seconds.
3. Stir or swirl the batch before serving to make sure the strength is properly blended.

BREW CHART

30g coffee / 500g H2O / 4-4:30 / 205-210°F / medium grind
45g coffee / 750g H2O / 5-5:30 / 205-210°F / medium grind
60g coffee / 1000g H2O / 6-7:00 / 205-210°F / medium grind

If the coffee tastes too strong adjust the grind coarser. If the coffee tastes too weak, adjust the grind finer.

For more information, guides, and tips, visit cafemondoyyc.com