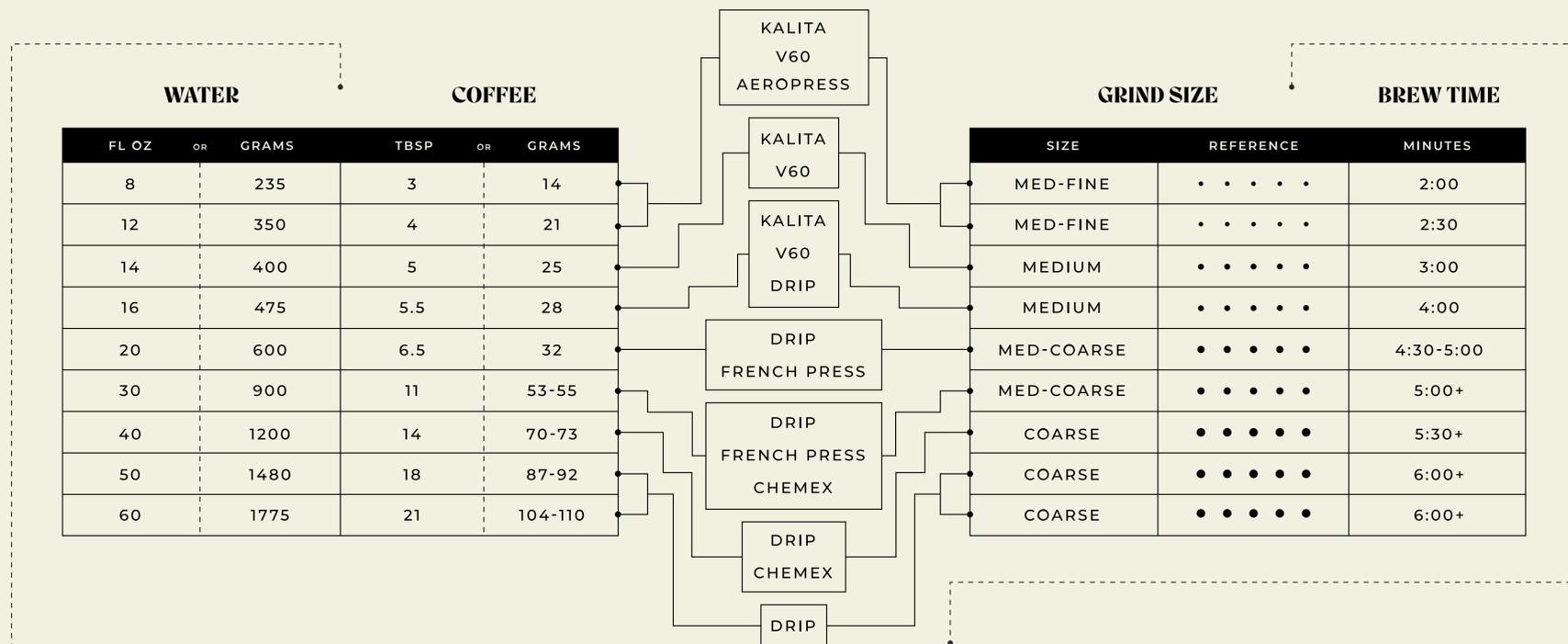


# Filter Brew Guide.

**STEP 1** Determine what Brew Method you are using and what size of brew you want to make (amount of water).



**STEP 2** Determine the amount of coffee that best corresponds to the brew size.

**RATIO:** The amount of coffee and water used in a brew.

- When measuring the amount of coffee and water in the same unit of measurement, the ratio should be **1 part coffee to 15-18 parts water**.
- The amount of water determines the **size** of the brew. The amount of coffee determines the **strength**, or flavor intensity, of the brew.
- Differing brew methods excel at producing different sizes of brews.

**STEP 3** Grind the coffee at the size that corresponds to the chosen coffee-to-water ratio.

**GRIND SIZE:** Size of coffee particles produced by the grinder. A **fine** (smaller) grind size extracts quickly. A **coarse** (larger) grind size extracts slowly.

**BREW TIME:** The amount of time that water is in contact with coffee grounds.

**EXTRACTION:** The process of removing mass from coffee grounds.

- The grind size and brew time correlate to the size of the brew. A larger brew will use a coarser grind and longer brew time, while a smaller brew will use a finer grind and shorter brew time.

**STEP 4** Set up the brewer and filter. Heat up the water. Dose the coffee grounds into the brewer. Brew!

**STORAGE:** Store whole-bean coffee in the bag or an air-tight container at room temperature.

**WATER TEMPERATURE:** Brew coffee with water at 195-205.

## Which Brew Method are you using?

Click it below for a detailed recipe created by an Onyx Educator



## Filter Q&A

### 1. WHAT IS THE BEST WAY TO CLEAN MY COFFEE EQUIPMENT?

Rinse all equipment after each use. To deep clean, use dish soap and warm water to clean out the equipment and be sure to thoroughly rinse all soap residue off. For specialized gear (kettles, grinders, etc.), look for instructions from the manufacturer.

### 2. WHAT GRINDER DO YOU RECOMMEND?

The best grinder to use is a burr grinder, rather than blade grinders. Burr grinders allow you to accurately determine the grind size. We sell hand and automated burr grinders on our website. Reach out to [info@onyxcoffeelab.com](mailto:info@onyxcoffeelab.com) for any extra help with machine purchases.

### 3. HOW IMPORTANT IS THE WATER I BREW WITH?

Very! We recommend clean, tasteless, odorless, filtered water. Buying filtered water or using your refrigerator/Brita water works great. For café quality water, we recommend treating 1 gallon of distilled water with a pack of Third Wave Water. All of the above is better than tap water (extra minerals and additives in city water can create off-tastes in your brew).

### 4. DO I REALLY NEED A SCALE?

No! Measuring the amount of water before brewing with a measuring cup works great. Use a timer on your phone to track the brew time. If you want a scale, look around for one that's large enough to fit your brewer on top of.

### 5. MY FAVORITE BREW METHOD ISN'T ON YOUR CHART. WHAT GRIND SIZE SHOULD I USE FOR IT?

Follow the recommended grind size and brew time for the ratio you choose no matter the brew method! Adjust from there.

### 6. SHOULD I FREEZE MY WHOLE BEAN COFFEE?

Only if it is vacuum packaged. Otherwise, leave your coffee in the bag or a air-tight container at room temperature.

### 7. WHEN IT COMES TO THE ROAST DATE, HOW OLD IS TOO OLD?

Our coffee tastes best from 4-21 days after being roasted. The coffee will still taste exceptional for up to 2 months after roast. Great coffee should not be wasted!

### 8. WHAT'S THE BEST BREW METHOD?

No brew method is "better" than another. We think of brew methods as one lens through which to view that coffee. All brew methods have something unique to offer compared to others. Choose your brew methods based on how many servings you like to brew, and what looks like the most fun! Watch our brew method videos to learn more.

### 9. WHY DOES THIS COFFEE TASTE SO GOOD?!

Coffee is extremely complex. It holds within itself many flavor components that water is responsible for pulling out. The first thing extracted from the coffee are acids and salts (first 1/3 of the brew time). The second thing extracted are the sugars. These are extracted throughout the last 2/3 of the brew time. The final thing extracted are bitter agents, removed at the very end of the brew. A brew that is too short will taste sour. A brew that lasts too long will taste bitter. A brew that is perfectly made should be very sweet and pleasant. Play with the grind size and brew time to find the sweet spot!