A HOW-TO GUIDE:
THE PERFECT DRIP COFFEE

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Want to learn how to make a great cup of coffee? Obviously or you wouldn't have downloaded this! Keep reading and you may even learn how to make that perfect cup!

You'll normally find drip coffee made in one of two ways. One is the automatic drip coffee machine. The other is a cone filter filled with grounds that you manually pour hot water over. This filters coffee directly into your cup or sometimes a glass carafe. This method is called a pour-over. In the world of specialty coffee, the pour-over method is often favored. The pour-over is a very easy way to brew an amazing cup that you are fully in control of. Leaving less chance for avoidable mistakes.

A good drip coffee maker **can brew you the same cup as a pour-over** and you don't need to spend as much time as you would a pour-over. However, you have got to be willing to spend a few more green backs than a pour-over would cost. Most drip machines are cheaply made and poorly designed. You will not get a good cup out of a $20 dollar coffee maker.

A perfect cup of coffee is easy to achieve if you spend just a bit of time understanding coffee. Coffee brewing breaks up into a few basic areas: The device, water, grind, temperature, and brewing time. Coffee brewing is technical but coffee taste is subjective, that means the standards of brewing are more or less guidelines. If you want to learn the standards to help you craft a better cup, or dare I say your perfect cup? Keep on reading and from there experiment away and get that cup that makes you happy!

On the pages to come you'll see in depth information on the areas mentioned above: The water, grind, type of grinder to use, brewing temperature, type of coffee maker, proper dosing (how much water and ground coffee to use), and brewing time. On the last few pages there will be a quick rundown on how to brew either a pour-over or use the average automatic drip coffee maker.

The Water

Water is essential in any coffee. Poor water quality will give you an alright cup of coffee to a downright nasty one! I would guess very few people want a cup of coffee that has lingering tastes of decaying algae bloom.

Tap water will do the trick but may contain too many minerals and alter the taste of the coffee. Distilled water, on the other hand, will give you a flatter tasting cup since it lacks important minerals to help extract the coffee. Try to use filtered water or spring water. A great option is slightly alkaline water it has more minerals that help to better extract the coffee.

The Grind

Grind size of your coffee is very important and is different depending on the style of brewer you use. For a drip coffee maker, you'll normally want a medium size grind to start with if your brewer uses a flat bottom filter. If it holds a cone-shaped filter I would suggest slightly finer than medium. A notch or so below the medium setting on your grinder. A pour-over depends on what style you use. They normally range from coarse-medium to medium-fine. A medium grind is always a good starting point for any drip style coffees if you're uncertain.

Coffee Grinder

The best way to have your coffee ground is by doing it yourself! Don't leave it to the roaster or buy it ground off the shelf. Grinding at home makes your coffee as fresh as it possibly can be. Coffee's perceived flavor comes from thousands of aromatic and flavor compounds that immediately begin dissipating once the beans are roasted and leave exponentially quicker once they are ground. Buying it pre-ground can result in major losses to flavor and aroma by the time it comes into with your nose, then with the water in your coffee brewer. Besides the importance of freshness, there's the ever important factor of how amazing fresh ground coffee smells compared to pre-ground. The first time you experience that aroma of fresh ground coffee you'll realize you've been doing it wrong all along.

Your coffee grinder should be a good quality one. Burr grinders are the best at creating a uniform grind. Using a blade grinder can cause uneven grinds causing uneven extraction. This is because instead of crushing it evenly the blades chop the beans at random breaking large fragments off of the bean referred to as boulders and itty bitty pieces called fines.

You should do a little research before you buy yourself a burr grinder. Try not to go with a super cheap one as it can be just as bad as a $20 blade grinder. Decent burr grinders cost around $100. You DO NOT need to buy a super expensive one either. If you want help picking one out you can email me at james@loxleycoffee.com and I will gladly help.

Dosing (How Much Coffee and How Much Water)

If you're brewing a pot of coffee it is a general rule you should **(A.)** In the case you have a kitchen scale use 1-2 grams of coffee per ounce of water you plan to use. If your coffee maker doesn't list how many ounces of water it holds know most cup markings on the water tank are 6 oz. Be aware though sometimes manufacturers choose to make their cups 5 oz. or sometimes 8 oz. **(B.)** Measure using a coffee scoop or a tablespoon. Use one coffee scoop or two tablespoons per 6 oz. cup of coffee. This may be too strong or too weak for some. In this case, experiment until you get the cup you want. Try to round the scoop if it is too weak or use slightly less than two tablespoons if it is too strong. A little bit of grounds goes a long way in either case.

Know when brewing a few cups at a time in an automatic drip, the grinds won't have time to fully absorb the water, and this can result in a weak cup of coffee. This is not a result of using too few grounds. If you only drink a cup or two at a time a pour-over is a great option over an automatic drip for getting a great cup of coffee.

Brewing Time

For a drip coffee be it a pour-over or automatic drip machine your coffee should take about 5 minutes to brew. If it takes less time than that, your coffee will be under-extracted. If the water you are using is under 195 °F, your brew will need to take longer to help you extract the coffee properly.

Brewing Temperature

Brewing temperature is the simplest but one of the most important aspects of brewing. It has one of the strongest impacts on the flavor of your coffee beside the flavors within the bean itself. Make sure your water touching your coffee is right around 195 to 205 degrees Fahrenheit. Much lower and you'll under extract, higher and you'll scald your grounds causing more bitter flavoring.

If you're using a pour-over get a nice gooseneck kettle with a built-in thermometer. You can even get electric kettles that with a push of a button can heat up and hold a temperature for you in case you get distracted. They can come with digital displays and many more bells and whistles. Know as well there are many cheap drip machines that will not produce the desired temperature of water and under extract your coffee.

If you can't afford a nice drip machine, kettle, or say are out on a camping trip with your buds and you all want a good cup of coffee. Just bring some water to a complete boil, remove it from the heat, and let it sit for roughly a minute. This should give you the approximate temperature you need to brew a good cup.

The Coffee Maker

Your coffee maker is the most important piece of coffee making equipment you'll own. Whether you use a manual pour-over or an automatic drip coffee maker be careful when making your selection. Most cheap coffee makers are built to be economically viable. They are not made to make a great cup of coffee. Nice coffee makers that extract coffee well normally will cost you $100+. You do not need to buy the most expensive coffee maker on the market, to a point they do the same things. You just want to make sure the water coming out is HOT but not so hot as to scorch the coffee. A showerhead to equally saturate the grinds is an added bonus.

I personally use a Redline MK1 8 Cup Brewer and love it. For just over $100 it's a simple great option that is sure to make you an incredible cup of coffee.

There are seven coffee makers certified by the Specialty Coffee Association of America made to meet all their rigorous standards for brewing a cup of coffee. These coffee makers will be more expensive than your average coffee maker but you can be assured they are reliable and can help create your perfect cup of coffee. I'll list them below:

Technivorm Moccamaster (This one's kinda the creme de la creme)

Behmor Connected Brewer and Behmor Brazen

KitchenAid Coffee Maker KCM0802 + KCM0801OB

Bonavita BV1900TS And BV1900TD

OXO On Barista Brain 9-Cup and 12 Cup Coffee Maker

BUNN 10-Cup Programmable Coffeemaker

Cuisinart PurePrecision™ Pour Over Coffee Maker

If you don't see yourself spending the big bucks on a coffee maker there are many options that can still make you a great cup of coffee. Once again you

can email me at james@loxleycoffee.com if you need help picking out a brewer. If you go the pour-over route I suggest a Chemex or Hario V60.

6 Tips For Making the Perfect Cup

1. **Use high-quality fresh beans.** Buy from small-batch roasters and be sure you are buying fresh 100% Arabica coffee. Most bags should say right on the label if you are buying 100% Arabica and when it was roasted. If your coffee is older than a month it has lost nearly all of its flavor and has become stale. Be sure to store the coffee beans or grounds you don't use properly as well. Coffee beans like room temperature, lowlight areas and **DO NOT** like oxygen. Try to find a vacuum sealed container if your bag of coffee isn't resealable.
2. **Choose a good filter!** There are two basic types of filters the paper filter, and a mesh metal filter. The paper filter is denser and retains more of the soluble solids in the coffee providing you with a clear cup. They also provide a slightly flatter cup than a mesh filter because they retain more of the oils in coffee. A mesh filter you will need to grind a bit more coarse as it's not nearly as dense and more easily allows fines to filter through into your cup. A mesh filter will give you a more full cup meaning more flavor but there is also a better chance of over-extraction if you are unable to get a proper grind size locked down for it. It's important to buy quality filters. If you go paper look for unbleached filters such as a Melitta for your automatic drip. For a pour-over, Hario provides cone-shaped unbleached filters and a Chemex uses its own patented unbleached filters. When purchasing a mesh filter just be sure the screen doesn't have overly large holes as you will be more likely to have fines in your cup or have to grind more coarse and spend more time brewing a great cup.

3. **Be sure your filter is clean and your grounds are uniformly saturated.** Prior to adding your grounds to your filter rinse your filter

with warm water cleaning it of dust and warming the basket causing more even extraction. A coffee maker with a showerhead should uniformly saturate the grounds for you. If yours does not have a showerhead you can stop the brew after 20-30 seconds and stir the grounds in the basket, then begin the brew again to evenly saturate the grounds.

4. **Grind your coffee right before you brew it**. This will ensure you get the freshest most flavorful cup you can possibly get

5. **Drink your coffee right away.** Be sure to serve it right after it has been brewed and allow it to cool for a few minutes so it is palatable. If you have an automatic drip machine with a heating plate, leaving your coffee sitting there for long periods of time can burn the coffee then leaving burnt flavors in your next cup.

6. **Regularly clean your coffee maker.** The water reservoir and lines inside your machine need to be cleaned every once in a while. The inside needs descaling to remove calcium deposits inside. An easy way to do this is to make a mixture of vinegar and water and run it through your coffee maker a few times. After that run regular water through a few times to clear out the vinegar. The carafe will build up with caked on, burnt coffee oils turning your pot a brownish color especially around the bottom that sits on the heating plate. There is an assortment of cleaners to easily remove these oils. I use Urnex and a cheap bottle brush to clean my pot at home. Mix the Urnex or cleaner you use with warm water and let it sit for a minute or two followed by a quick scrubbing. This quickly and easily removes the oils from your carafe making it look brand new.

A General Guide to Brewing with an automatic drip

The Grind? With a regular flat bottom filter you'll want to use a medium grind setting. If you use a drip with a cone shaped filter use a slightly finer grind, just a notch or so under the medium setting. The grind setting can always be changed to whatever makes you the best cup. Just be careful not to grind too fine, as powdery grinds make it hard for water to pass through giving chance for a mess. If your grind is too coarse you may under extract the coffee and not get the flavor you desire.

How much coffee? We'd use 10-12 grams or two level tablespoons of ground coffee per cup made. (6oz. Cups)

Extra tips? If you have the time try pre wetting the filter with some near boiling water. This will clean the filter and help the coffee extract more evenly providing a tastier cup.

What Roast Brews Best? The Drip is fairly versatile and works well with all types of roasts.

How to Clean? To break down the oils that build up over time inside the machine that can affect the flavor take some vinegar and dilute it with water, then pour it through as you were brewing coffee. Do not add ground coffee or a filter. After that has passed through run a few passes of water through to rinse out the vinegar. There are also coffee cleaners for the carafe alone that you can use to remove built up oils and dried coffee residue to make it look brand new. The same cleaners work well with french presses and pour overs.

A General Guide to Brewing a Pour-over

How Hot Should the Water Be? When extracting any kind of roasted coffee your water should be right from 195-205 degrees Fahrenheit. Be sure the kettle is the first part of this process you get started.

The Grind? Same as an automatic drip start with a medium grind setting, or slightly finer. From there work towards your preference.

How much coffee? I prefer to use slightly more coffee when I make a pour over so I stick to around 2 grams per oz. of water or two tablespoons per 6 oz. cup.

How to Brew? If you're using a paper filter pour over such as a chemex, first insert the filter to the vessel. Pre-wet the filter with water at 195-205 degrees Fahrenheit for a few seconds. Then pour out the water from the vessel below. From here on out it's about the same process whether it uses a removable filter or has a mesh screen. Pour the grounds evenly into the filter. make a divot with your finger in the center of the grounds this will be the starting point of the pour. Pour for about five seconds in a circular motion outward then back in to let the coffee bloom. Let sit for around 35-45 seconds. This first step will have the greatest impact on overall flavor Now for 10-15 seconds starting at the divot pour in circles moving outward to the very edge then back in. Stop pouring for roughly the same amount of time. Repeat process until the kettle is empty. Try to pour three to five times total. Three pours will be a weaker cup and five will be stronger. This type of brew gives you the freedom to change up how long or short the extraction process is, experiment away!

Best Roasts? A good light roast is best for a pour over.

How to Clean? Clean up is easy, pull out the filter and throw it in the garbage or shake your reusable filter into the compost or trash bin. Rinse the carafe with soapy hot water or any coffee carafe cleaner and you should be good to go. Be sure to thoroughly clean out the soap or cleaner. Few things are worse than a soapy cup of coffee!

Extra tips? You can get brewing scales with built in timers that you place the pour over on for around $25+. That way you can nail down exactly how much water you add per pour and the time you let it brew