ABC OF BREWING COFFEE

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NOT-SO-GOOD COFFEE

(we’re all guilty)
coarsely speaking...

• what do you need for a good cup of coffee?
• how do you go about brewing coffee?
• where can you have a good brew (in Vancouver*)?
WHAT DO YOU NEED?
what you need

- beans
- water
- grinder
- paraphernalia
- receptacle
what you need: beans

- could roast your own (hard)
- single-origin
- roasted ~ 1 week before start
- $15 = 454 grams
what you need: water

- filtered ideal
- $\Rightarrow 0$
what you need: grinder

- burr grinder ($50-$300)
- adjustable grind
STEEPING

(what you need: paraphernalia)

Turkish Cezve
Cupping
Toddle Cold Brew
Eva Cafe Solo
French Press
POUR-OVER

(what you need: paraphernalia)

- Automatic Drip
- Neapolitan Flip
- Vietnamese Filter
- Drip Pot
- Percolator

- Kyoto Dripper
- Chemex
- Brew Rail
- Kone
- V60
PRESSURE/VACUUM

(what you need: paraphernalia)

- Espresso Machine
- Siphon
- Aeropress
- Moka Pot
what you need: receptacle

- glass (double)
- ceramic
- no paper
- ho-hum on metallic
HOW TO BREW.
AeroPress
Syphon
Chemex
Clever
WHERE TO BUY.
- 49th Parallel
- Revolver Coffee
- Momento
- Rocanini
- Elysian
- Kafka's
QUESTIONS?
(and thanks for coming!)