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# ABC OF BREWING COFFEE

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# COFFEE

## CHART of Grind Apparatus / Grinds / Production Methods / Output / Mixers / Drinks



### STEEPING      POUR-OVER/D RIP      STEEPER/VACUUM      PRESSURE/VACUUM



# NOT-SO-GOOD COFFEE

(we're all guilty)



**BLENZ  
COFFEE**



# 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\*)?

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**WHAT DO YOU NEED?**

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# 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**

**TODDY COLD  
BREW**

**EVA CAFE  
SOLO**

**FRENCH PRESS**

# POUR-OVER

(what you need: paraphernalia)



AUTOMATIC DRIP



NEAPOLITAN FLIP



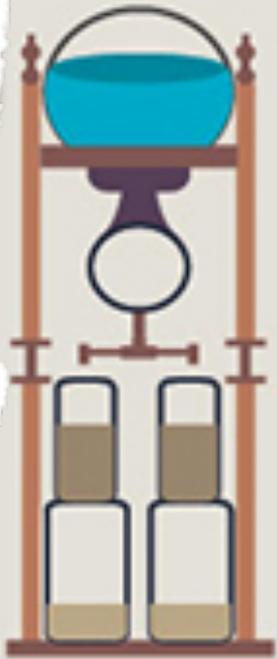
VIETNAMESE  
FILTER



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



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# HOW TO BREW.

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# AeroPress



# Syphon



# Chemex



# Clever



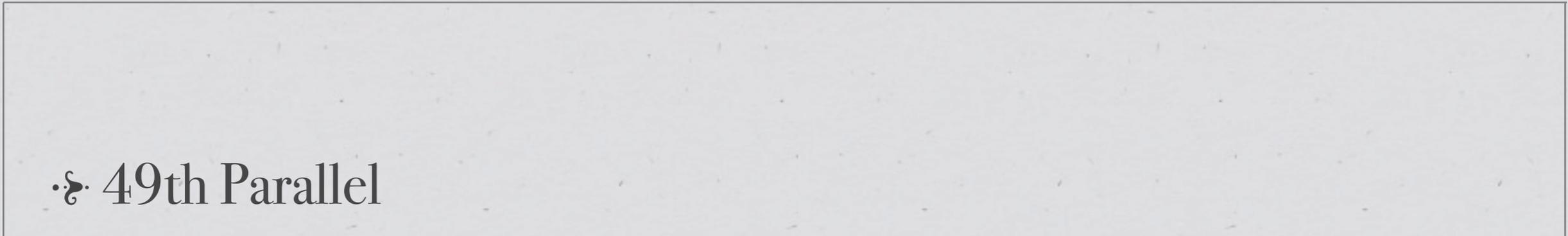
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# WHERE TO BUY.

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·&· 49th Parallel

·&· Revolver Coffee

·&· Momento

·&· Rocanini

·&· Elysian

·&· Kafka's

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# QUESTIONS?

(and thanks for coming!)

