

A close-up photograph of a rustic, brown ceramic coffee cup filled with dark coffee, sitting on a matching saucer. In the background, a glass coffee maker is visible, with a stream of coffee being poured into a glass carafe. The scene is set on a light-colored wooden surface, creating a warm and inviting atmosphere.

How to  
**Brew**  
**Great**  
**COFFEE**

At Home



[FreshGroundRoast.com](http://FreshGroundRoast.com)



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A photograph showing a man in a black polo shirt and a woman in a brown top looking at a large, red, cylindrical coffee roasting machine. The man is holding a metal tool near the machine. The woman is holding a pen and looking at the man. The background is a white brick wall with a doorway.

# Introduction

There's nothing better than enjoying a great cup of coffee in the morning. There's nothing better than proudly serving your guests a great cup of coffee after a finely crafted meal.

The problem is, there are so many coffee brewing gadgets on the market today, it's confusing, convoluted and downright scary to try to brew coffee with most of them. Which one do I pick? How do I use this crazy thing?

Fortunately, brewing great coffee at home doesn't have to be complex. Many of the methods on the market today take little more time than your typical coffee pot and make much better coffee. Many of these contraptions have been used for decades to brew coffee and have only recently fallen out of favor in exchange for the convenience of single cup brewers. Unfortunately, the quality of coffee has suffered greatly.

In the following pages, we will give you just a few of these coffee brewing methods and show you exactly how to brew in each one. There are also links to videos that we've done that will also help you when you're brewing.

We strongly suggest that you select one of the methods below and give it a try two or three times. It's not that difficult and you'll find the reward of great coffee at home is well worth the work.

Happy Brewing!

A handwritten signature in black ink, appearing to read "Eric & Krista". The signature is stylized and cursive.

Eric & Krista

Eric & Krista  
Owners, FreshGround Roast



# 4 Brewing Basics

No matter what brewing method you use, here are a couple of basics you need to know to get the absolute best out of your coffee.

## 1 Great Beans

Buy from a high quality local roaster who puts the roast date on the bag. The beans, ideally, should have been roasted within 2 weeks of when you brew them.

## 2 Grind Fresh

Coffee starts to lose flavor as soon as it is ground - quickly! Make sure you grind your beans right before you brew. Blade grinders are good, but if you're serious look into a burr grinder.

## 3 Good Water

Coffee is 98% water. It stands to reason that using bad water makes bad coffee. Any filter will be an improvement - even a charcoal filter water pitcher in your fridge.

Water should also be hot - but not too hot. 195-205 degrees. If you don't have a thermometer, boil the water in a kettle and then remove it from the heat for about 30 seconds and you'll be in the right range. Boiling water in an open saucepan cools the water much too quickly. Electric kettles are inexpensive, fast and easy.

## 4 Get Good Gear

When you brew your coffee manually, you have control over all of the variables involved - grind, water temperature, amount of coffee, etc. There are plenty of methods on the market today that will work for almost any situation. Pick one of them and make it part of your routine.

Above all, make modifications! There are no hard and fast rules. If it doesn't work for you, change it!



# Notes & Recipes

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# Cold Brew (Toddy)

**There are several ways to cold brew coffee.**

The basic premise is that you soak the grounds in cold water for a period of about 12 hours and then strain off the brew. This can be done in a Toddy brewer, in a french press or simply a bowl strained through a cheesecloth.

**We think you'll find the easiest way to do it is with the Toddy Cold Brewer.**

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- 1** Grind 12 oz of coffee about the same way you would grind for a pour over or drip pot - a medium coarse grind will work. We suggest you use our Black Ice Blend to get a sweet, chocolate flavor. Many people like something brighter, like an Ethiopian Yirgacheffe, for their cold brew.
- 2** Put the rubber stopper in the white plastic brewer from the outside of the brewer and put the filter disk on the inside. Put 1 cup of water in Toddy.
- 3** Pour half of the coffee grounds in the brewer.
- 4** Saturate the grounds with 3 cups of water. **DO NOT STIR.**
- 5** Add remaining grounds and saturate with 3 more cups of water.
- 6** Let it sit for 10-12 hours on the counter (no need to refrigerate, although you can if you want).
- 7** Pull the stopper on the bottom of the plastic brewer and let the coffee drip into the decanter. Rinse out the cotton filter and reuse it 6-8 times.

You can use this coffee concentrate simply by mixing it one part concentrate to one part water or milk poured over ice. For a whole bunch of great iced coffee recipes, check out our blog at [www.BlackIceBrew.com](http://www.BlackIceBrew.com).

The other nice thing about cold brew is that it can be used in just about any recipe that calls for "strong coffee".







# French Press



The French Press (or Plunger as it's called in the rest of the world) is probably the most neglected brewing method around. Everyone seems to have one, but no one knows how to use it.

If you're looking for bold, exciting coffee and don't mind a couple of grounds at the bottom of your cup, this is your brewing method of choice.

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- 1** Grind your coffee very coarse - it should look like a coarse salt. Use about 1 Tbsp of coffee for every 2 cups your french press brews.
- 2** Put the grounds in the bottom of the french press.
- 3** Pour water just off a boil over the grounds making sure you saturate them as much as possible.
- 4** Insert the plunger but do NOT press it down yet. Set your timer for 4 minutes.
- 5** After 4 minutes, gently press down on the plunger.
- 6** Leave the plunger pressed down while you pour out the coffee.

[freshgroundroast.com/frenchpress](http://freshgroundroast.com/frenchpress)





# Notes & Recipes

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# Aeropress

**What do you get when you cross a Frisbee® disc player with a coffee lover? The Aeropress.**

Invented by the same person who gave the world the “Aerobie”, the Aeropress has quickly become a favorite among coffee lovers. It’s simple to use and very forgiving to brew and cleans up easier than almost any other method.

**Add on top of that the fact that it travels oh-so-well and you have the makings of a fantastic brewing method.**

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- 1** Grind your coffee very fine. This is more of an espresso-type method of brewing.
- 2** Place the paper filter in the black filter holder. Screw the filter holder on the bottom of the Aeropress. Wet the filter with a couple of drops of hot water.
- 3** Put the ground coffee in to the bottom of the press. If you’re using the big scoop that comes with the Aeropress, use 2 scoops per full Aeropress of coffee.
- 4** Put the press on top of your cup or serving vessel. Pour hot water in the press and give it a stir with the stir wand to make sure all of the grounds are wet.
- 5** Put the plunger in the Aeropress and slowly, gently push down until it reaches the bottom.
- 6** Remove the bottom filter and dump the grounds in the garbage or compost. Some people like to add a little bit of hot water to dilute their Aeropress coffee.

# Notes & Recipes

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# V60 Pour Over

The Hario V60 pour over is a favorite of baristas and cafes the world over. It's fast and simple and brews a fantastic cup of coffee.

If you're brewing for one or two people, this is a great solution.

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- 1** Grind your coffee a medium grind - a little finer than you would use for a drip coffee maker. Use approximately 2 Tbsp of coffee per serving.
- 2** Put the paper filter in the cone and rinse it with hot water.
- 3** Put the grounds in the filter cone and place the V60 on top of your serving vessel.
- 4** Gently pour enough water to wet all of the coffee grounds. Let the coffee "bloom" for about 30 seconds. Slowly pour the rest of the water over the grounds moving in small circles near the middle of the cone.
- 5** Remove the filter, drink and enjoy.

[freshgroundroast.com/v60](https://freshgroundroast.com/v60)



# Notes & Recipes

A series of horizontal dotted lines for writing notes and recipes.

# Chemex



**The Chemex is our favorite method of brewing hands down. It gives a clean, crisp flavor to your coffee and brews enough at one time to serve several people at once.**

Invented in 1941 by the German Chemist Peter Schlumbohm, the Chemex Coffeemaker is on permanent display in the Museum of Modern Art in New York among other places and can be found in many places in pop culture from the set of “Friends” to James Bond stories and more.

**If you're looking for a great place to start manually brewing coffee, this is the one.**

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- 1** Grind your coffee a medium grind - a little coarser than you would use for a drip coffee maker. Use approximately 2 Tbsp of coffee per serving.
- 2** Put the paper filter in the brewer. If you're using unfolded filters, fold them in quarters. Separate the filter so that 3 layers are on one side and one layer is on the other. Put it in the Chemex so the 3 layers are against the vent.
- 3** Rinse the filter with hot water. Pour out the water from the brewer. Put the grounds in the filter.
- 4** Gently pour enough water to wet all of the coffee grounds. Let the coffee “bloom” for about 30 seconds. Slowly pour the rest of the water over the grounds moving in small circles near the middle of the cone.
- 5** Remove the filter, pour and enjoy.

[freshgroundroast.com/chemex](https://freshgroundroast.com/chemex)









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