



A GUIDE TO

BREWING YOUR CUP OF LOVE



Happy Brewing!

From the beginning, Phil knew the best coffee is one that comes to your taste. This guide helps you craft your cup your way, while also providing new tips and tricks. Try your coffee sweet and creamy, sprinkle it with cinnamon, or add a sprig of mint. Above all, have fun, and enjoy your Cup of Love.

*Check out the back of each card
for easy brew steps.*



FRENCH PRESS

This brewing process produces a full-bodied cup of your favorite Philz blend that delivers on flavor.

PHILZ FAVORITES

Jacob's Wonderbar / Julie's Ultimate / Tantalizing Turkish

FRENCH PRESS

WHAT YOU'LL NEED



10g / 2 Tbsp.
of coffee



6 oz.
of water

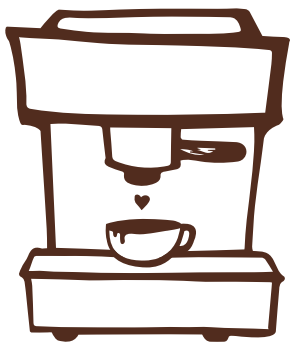


4 min.

TOOLS: Grinder, Scale, Timer, Spoon

HOW TO BREW

1. Boil water to 200°F.
Optional: Boil additional water to preheat your press.
2. Grind coffee to a coarse setting (like the size of dry couscous).
3. If you boiled additional water, preheat your press.
Add grounds to press and steadily pour in hot water.
4. Set timer; after a minute, stir coffee 4–6 times and replace lid, keeping mesh filter just above liquid.
5. At 4 minutes, slowly and steadily press plunger down.
6. Serve within 10 minutes or store in something insulated.
7. Drink in the full flavor!



ESPRESSO MACHINE




The perfect pick-me-up, this method brings out a bold flavor, but in a smaller dose.

PHILZ FAVORITES

Ambrosia / Philharmonic / Julie's Ultimate

ESPRESSO MACHINE

WHAT YOU'LL NEED

 Single Shot: 7–11 grams of coffee	 Double Shot: 14–22 grams of coffee	 20–30 sec.
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TOOLS: Grinder, Scale, Timer

HOW TO BREW

1. Grind coffee to an espresso setting (like the size of superfine sugar) and place in portafilter.
2. Hold handle and place portafilter on an even surface.
3. Using tamper, depress grounds evenly in portafilter, using 30–50 lb. pressure.
4. Lock portafilter into espresso machine; start timer and begin brewing.
5. Stop brewing after 20–30 seconds.
6. Serve and enjoy the intense flavor!

TIP: If your coffee comes out too fast, grind beans so they're more fine. If coffee comes out too slow, grind beans more coarse.



We create
community by
celebrating
individuality
and sharing
our passion.





POUR OVER

A simple brew for a clean taste. This is similar to how we make it at Philz, so now you're one of us!

PHILZ FAVORITES

New Manhattan / Dancing Water / Greater Alarm

POUR OVER

WHAT YOU'LL NEED



10g / 2 Tbsp.
of coffee



6 oz.
of water



4–6 min.

TOOLS: Gooseneck Spout Kettle, Filters, Scale, Timer

HOW TO BREW

1. Measure cold water into kettle; boil to 200°F.
2. Place filter in Chemex: three layers on one side, one layer on the other.
3. Pre-wet filter with hot water; empty Chemex of any extra water.
4. Grind coffee to a medium setting (similar to the size of Kosher salt); put your filter in its home.
5. Slowly pour a little hot water over grounds to “bloom.”
6. Gradually “spiral in” the rest of the hot water.
7. Enjoy right away (or store for later) and savor the oh-so-smooth flavor!



ICED COFFEE

See how refreshing a chilled coffee can be.
Brew extra so it's always ready when you are!

PHILZ FAVORITES

Ambrosia / Tesora / Dancing Water

ICED COFFEE

CHEMEX

WHAT YOU'LL NEED



15g / 3 Tbsp.
of coffee



6 oz.
of water




4–5 min.


TOOLS: Gooseneck Spout Kettle, Filters, Scale, Timer

HOW TO BREW

1. Measure cold water into kettle; boil to 200°F.
2. Place three filters on one side of the Chemex and one on the other side.
3. Pre-wet filter with hot water; empty Chemex of any extra hot water.
4. Add 3 oz. ice per 6 oz. hot water to bottom of Chemex.
5. Grind coffee to a medium setting (similar to the size of Kosher salt) and add to filter.
6. Slowly pour a little hot water over grounds to “bloom.”
7. Gradually “spiral in” the rest of the hot water.
8. Swirl liquid in Chemex to mix ice and coffee.
9. Pour in a tall glass, stick in a straw and sip.
Aaah, so refreshing!



We want Philz
to feel like home.
It's not just
about coffee,
it's about people.





AUTO DRIP

An easy method to better your day. Set up and sit back as it brews enough coffee for everyone.

PHILZ FAVORITES

Tesora / Ether / Silken Splendor

AUTO DRIP

WHAT YOU'LL NEED



10g / 2 Tbsp.
of coffee



6 oz.
of water



4–5 min.

TOOLS: Filters, Scale, Timer

HOW TO BREW

1. Measure fresh, cold water into reservoir.
2. Measure/weigh coffee per recommended ratio.
3. Give your paper filter a good hot water rinse and place in brew basket.
4. Grind coffee to a medium setting (similar to the size of Kosher salt), slightly finer for cone-shaped filters; a little more coarse for metal filters.
5. Put ground coffee in filter and start brewer.
6. Pour in your favorite mug and enjoy!

TIPS TO CRAFT YOUR CUP OF LOVE

Our Director of Coffee, Andi Trindle Mersch, shares her top tips for brewing your Philz at home.

KEEP IT FRESH

- Our coffee tastes best when brewed within two weeks of its roast date and ground 15 minutes or less before brewing.
- Use clean, fresh, odorless, ideally filtered water (but not distilled!) for best flavor. Coffee is more than 98% water!

PERFECT YOUR GRIND

The grind degree (how coarse or fine the particles are) impacts flavor. Adjust your grind to suit the brew time and your flavor preference.

- Shorter brew times need a finer grind.
Longer brew times need a coarser grind.
- If your coffee is too strong, consider a coarser grind.
If it's too weak, go finer.
- Consistency is critical for even extraction of flavor.
Burr grinders are best for consistency.
- Philz Fact: Whether you buy your beans in-store or online, you always have the option to let us grind the beans for you.
Just let us know how you like your grind!

THE RIGHT TEMPERATURE

200°F is the optimal temperature for all hot water brewing methods. Don't have a thermometer? Bring water to a boil and let sit for 5 seconds and then pour.

EQUIPMENT CARE

Soap can sit this one out. There's no need to use it when cleaning your brewing tools.



Philz Delivers to Your Door

Want a fresh bag of your favorite Philz blend sent to you, and as often as you like?

For more info, check out
PhilzCoffee.com/Subscriptions