


COFFEE

IT'S NOT JUST A DRINK, IT'S AN ART FORM

What makes the perfect cup of coffee?



START with filtered water and clean equipment

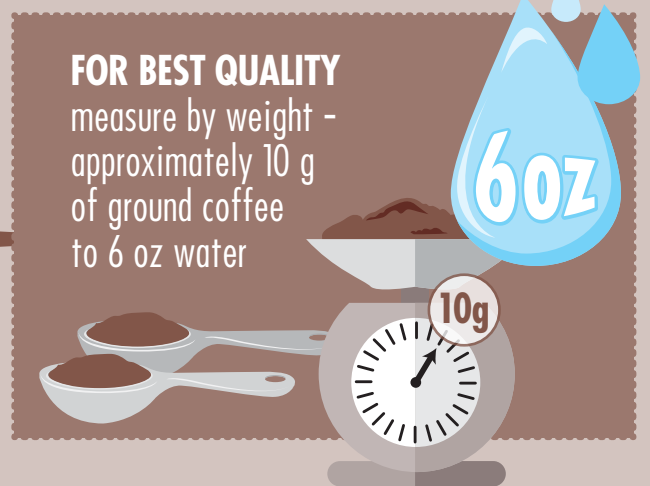


GRIND your beans as you need them.



STORE at room temperature in an air tight container.
DO NOT REFRIGERATE
To ensure freshness, brew within a week of opening.

1 WEEK



FOR BEST QUALITY measure by weight - approximately 10 g of ground coffee to 6 oz water

6oz

10g

The Perfect Grind

We use a **coarser grind** for longer brewing times (4-8 minutes) and a **finer grind** for shorter brewing times (1-4 minutes).

Smaller (finer) grind sizes need less contact time.

Larger (coarse) grind needs more contact time with water to extract optimum flavour



Espresso



Drip



French Press

FINE GRIND

COARSE GRIND

WHAT GRIND SIZE DO I NEED?