

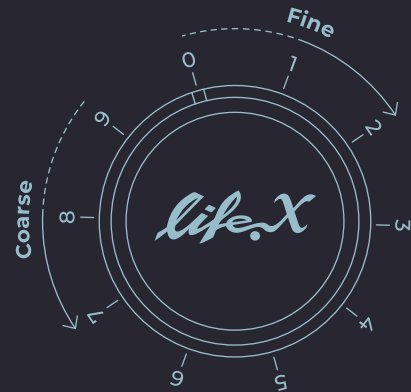
A practical guide to
Coffee Brewing
methods ☕

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Discover new ways to experience coffee!

Brewing coffee is a personal experience, allowing you to showcase your devotion, abilities, and passion. If you're unsure where to start, follow our grinding adjustment guide or dare to be different and trust your instincts, as **the perfect method is uniquely yours.**

Grinding adjustment guide*



*Graphical representation in this page is merely indicative.

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Espresso

- 1 Add coffee grounds to the portafilter
- 2 Tamp the coffee grounds
- 3 Purge the machine's grouphead with hot water
- 4 Insert the portafilter, start brewing



Grinding adjustment

0

1

2

3

ESPRESSO



Fine grind

Feels soft, looks like finely milled salt.



Tools

Espresso machine

Tamper

14-20g of coffee grounds*

**Double shot*

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Moka

- 1 Unscrew the Moka pot and fill the base chamber with water righ below the valve
- 2 Fill the filter with coffee grounds*, don't tamp it
- 3 Screw back together and heat low on stove
- 4 Remove the Moka pot from heat as soon as coffee starts to gurgle

*Don't overfill it, otherwise your coffee will be too strong or Moka will be affected while heating



Grinding adjustment

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MOKA



Fine-Medium grind

Feels soft, looks like white sugar.



Tools

Moka pot

Coffee grounds*

**Enough to loosely fill the filter*

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Aeropress

Traditional



- 1 Use some hot water to wet the paper filter
- 2 Add coffee grounds and hot water to 1 mark
- 3 Stir about 10 seconds
- 4 Insert the plunger and press until it reaches the coffee grounds*

Alan Adler, the inventor, recommends a total brewing time of 1 minute.

*If the pushing feels too easy, the grind is too coarse; if it's very hard, the grind is too fine



Grinding adjustment



Medium-fine grind

Feels gritty, looks like silica beach sand.



Tools

- Aeropress
- Paper filter
- Kettle
- 15g of coffee grounds



Aeropress

Inverted

*Don't overfill it, otherwise your coffee will be too strong or Moka will be affected while heating

- 1 Use some hot water to wet the paper filter
- 2 Put the plunger over the table and add the main chamber over it
- 3 Add coffee grounds and hot water to half way
- 4 Let it brew for 30 seconds and then stir the coffee grounds
- 5 Fill with hot water, fasten the cap, flip over onto cup and plunge



Grinding adjustment

3

4

5

6

AEROPRESS



Medium-fine grind

Feels gritty, looks like silica beach sand.



Tools

Aeropress
Paper filter
Kettle
15-18g of coffee grounds

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V60

- 1 Place V60 with paper filter over cup, wet it, get the water out after rinsing
- 2 Add coffee grounds, wet them with hot water*
- 3 Wait for 30 seconds (coffee blooming phase)
- 4 Pour in the hot water slowly with circular motion till you reach the desired dose

*Don't pour water on filter's edges, otherwise the coffee will have a paper flavour



Grinding adjustment

④

⑤

⑥

⑦

V60



Medium-fine grind

Feels crumbly, looks like peat moss.



Tools

V60

Paper filter

Kettle

15g of coffee grounds per
250g of water

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Chemex

- 1 Place the paper filter, wet it, get the water out after rinsing
- 2 Add coffee grounds, wet them with hot water*
- 3 Wait for 30 seconds (coffee blooming phase)
- 4 Pour in 200g of the hot water slowly with circular motion
- 5 At 90 seconds add 200g of hot water, let the coffee filter through

*Don't pour water on filter's edges, otherwise the coffee will have a paper flavour



Grinding adjustment

5

6

7

8

CHEMEX



Medium-coarse grind

Feels and looks like rocky sand.



Tools

Chemex
Paper filter
Kettle
25g of coffee grounds per
400g of water

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HOOP

- 1 Put the paper filter inside the center of the Outer Loop and screw the Flow Tower
- 2 Wet the paper filter then put Hoop flat on a cup
- 3 Add the coffee grounds inside the Flow Tower
- 4 Pour boiling water inside the Outer Loop
- 5 Wait until all the water passes through



Grinding adjustment

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⑧

⑨

HOOP



Medium grind

Feels crumbly, looks like peat moss.



Tools

Hoop

Paper filter

Kettle

15g of coffee grounds per
250g of water

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French press

- 1 Add coffee grounds, pour hot water and wait 5 minutes
- 2 Stir the coffee grounds to break the crust and scoop the foam and coffee bits
- 3 Wait 5 minutes*
- 4 Put the lid and press the filter down, the coffee is ready

*A longer brewing time will make the coffee taste stronger



Grinding adjustment

7

8

9

FRENCH PRESS



Coarse grind

Feels like and looks like flaky sea salt.



Tools

French press
Kettle
30g of coffee grounds per
500g of water

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