

Cold Brew Factory

Points To Be Careful When You Brew

(Learn How To Brew As You Wish)



Final Part

(#Step By Step Flow Chart All In One)

— A Better Way To Recharge —

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Points To Be Careful When You Brew

Putting everything from previous ebook all together, you will know how to brew as you wish.

I hope you have read all the previous chapter to get a simple idea of how pour over coffee is like and how it is like to make one. So it is time for us to put everything all together and try to make a good cup of coffee at home for yourself, friends and family.

When you brew a coffee, the first thing you should be thinking of is how is that variety of coffee is tasted. Like if you are brewing a yirgacheffe coffee bean, the expected outcome should be fruity, tea-like body, sweet and sour. For more expected taste outcome, please read our previous e-book about pour over where we have listed a wide varieties of coffee bean and the expected results.

After knowing how the expected taste is like, we have to decide whether you want to pour more aroma or more body out from the coffee. Like if you are have a yirgacheffe on hand, you can do a pour over that extract more of the aroma out and the coffee will taste a bit thin but with more aroma (fruity, berry, etc.) and will be a bit more sour. Or, you can do some adjustment and make the coffee a bit thicker body but less aroma. You need to either choose aroma and body, you can never choose both and become significant in one cup. That's only one exception which is the Geisha, it has strong aroma and thick body originally. Other than Geisha you need to choose either one.

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Once you have decided what you want your coffee to be, the next thing will be deciding everything settings for your pour over. The first thing is the grind size. To knowing if the grind size is fine or coarse enough, you have to smell it. The easiest way is to grind the coffee with a sugar-like size, this size is most likely to be an ideal size for brewing good coffee by my past experience. Then, you need to smell the grind whether the scent is too thin or a bit too strong. Remember a rule – “What you smell, what you get” which means if you find the grind smell a bit too thin, then your coffee will likely to be less aroma. The same theory as if it smells too strong. So you should choose something that smell just right in place.

Now you have to choose the brewing temperature. Personally somehow I think the higher the better as coffee nowadays are likely to be light roasted where bitterness is less likely to be brewed. So higher temperature can get more substances out from the coffee. So I always suggest using 97-99 degree of water for pour over. To be fair, not all coffee are light roast or may originally have roast defect inside which makes the bitterness. So the rules are light roast coffee – try 97-99 degree first; light to medium – try 94-96 degree; medium – try 89-93 degree; dark roast – try 84-88. The rule is – “If you taste bitter or over extracted, try lower temperature.”

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Then you have to control the ratio – coffee grind vs water. Personally 1:15 is quite a good one, not too strong not too mild, just about it. If the ratio is too small or too large, the coffee either taste too strong or too mild because ratio is too small TDS will likely to be very high and all the dissolved substance will block your palate and you will taste nothing at all but bitter. The same theory as if ratio is too large, TDS will likely to be lower, your palate tastes less, thus, the coffee will taste mild.

After you have decided everything, it is time to brew a coffee now. You can say there is a technic of brewing but I think it is about water flow control and time control. The first thing you have to understand is that the filter paper has a certain water flow speed and will filter water out all over the paper. To control the speed, faster water flow you need to pour more water and use the whole paper; slower speed you need to pour less water and use only a part of the filter paper. You have to think like if you want you brew to finish in 2 minutes, how will the speed needs to be? No exact answer but I will tell you how I brew in the next part, I like to brew within 2 minutes, my brew will have strong aroma but less body because I am an aroma chaser.

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How I brew normally? First I will use 15g of coffee vs 225g of water, sugar-like grind, 97 degrees, brewing time is 2 minutes. The step is to pour 30g of water for pre-brew (ration 1:2) and wait for 30s. Then I will pour 160g of water (Total 190g water added) and finish adding water at 00:40s. Around 00:45, I will add water until the total water add up to 225g, finish adding water at 00:52. Let the coffee filter and finish around 1:50s to 2:00s at most.

Why I need to brew like this way? As said before, I am an aroma chaser so I will to pour everything out from the coffee as fast as possible before body takes over the aroma. To stop at 00:40s is to prevent under-extraction and pour a bit longer of the total brewing time. Remember the imaginary coffee extraction steps we have mentioned in the previous chapter? For my past experience, the first thing we extract from coffee is aroma (sour), next is sweet and body, finally is bitterness. So extraction is something you control in-between these 3 things. Like lollipop (imagine it as coffee grind), you have to melt layer by layer to get what's inside, so if you want more aroma you brew faster. If you want more body, you sacrifice aroma for body where you take the middle part of the lollipop.

Let's look at the graph and steps below to visualize everything all together. As simple as that.

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Summary

Brewing Flow Chart



Yirgacheffe
Bright with strong floral notes along with citrus and berry-like flavor, significant sourness and tropical fruit note.

Kenya
Dried-plum, dark-colored fruit, sweet and thick body, cocoa, peanut, toasted bread

Tanzania
Herbs, black tea, toasted nuts, chocolate, malt, slightly sour, thick body

Costa Rica
Strong floral, significant sourness, rum, passion fruit, pineapple, toasted nuts

Guatemala
Floral, caramel, smooth body, roasted nuts, maple syrup, thick body

Panama
Orange, toffee candy, caramel popcorn, sweet melon, nuts, thick body

Honduras
Lychee, honey with fruity note, floral, orange, dried mango, berry, malt

Brazil
Nuts, malt, herbs, chocolate, dried fruit

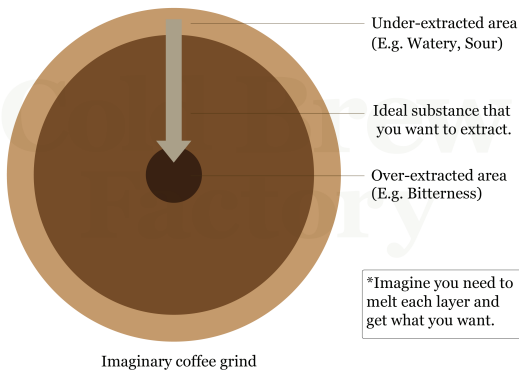
Ecuador
Black currant, roasted nuts, rum, orange

Columbia
Strong floral, lychee, caramel, juicy, honey, plum, thick body, slightly sour

India
Roasted nuts, herbs, rice straw, wood

Indonesia
Herbal, woody, caramel, toasted nuts, dried fruit, cocoa, honey, malt, smoke

Imaginary coffee extraction steps

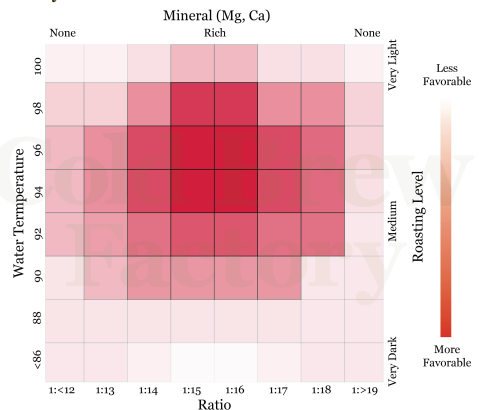


*Imagine you need to melt each layer and get what you want.

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Brewing Flavor Chart



Experiment based on yirgacheffe, with no roasting defect, V60 is used. For reference only. By Cold Brew Factory.

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Summary

Stay update and get notice on our Instagram. (@coldbrewfactory)

I will see you in the next book. Cheers!

Also, in case you want to try brewing with our beans, you can visit our website to choose your favourite bean to practice. We keep sourcing different origins to let everyone try more and brew more. Finally, have a better morning recharge or a better afternoon recharge.

Feel free to contact us on Instagram, Whatsapp, Email or on our website, we will answer your questions as soon as we can!

Visit Our Website for more resources:
www.coldbrewfactoryshop.com