

Cold Brew Factory

Points To Be Careful When You Brew (Know the Coffee Better Before You Brew)



(#Brewing Flow Chart Included)

— A Better Way To Recharge —

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Points To Be Careful When You Brew

How do you pour over normally when it comes to different kinds of coffee bean? Yirgacheffe, Kenya, Columbia, etc. Will there be any different between the grind size, water temperature, what kind of water to use, etc.? If you do, you should be a barista or a coffee lovers aiming to brew the best out of the coffee bean like us.

From green bean sourcing, roasting, storage, brewing, and serving, these steps look very simple but there are a few tiny little details you have to be careful about.

Let's get started and brew a better coffee today. But before that, I have assumed all of you have read the 2 previous chapters about coffee defects and water. You should be able to define a good coffee without coffee defect and you should know water does matters when you brew.



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Definition of coffee bean

In here, definition doesn't mean what is coffee. It means that do you know what you are brewing? How would be the expected outcome? Will the coffee taste fruity? Nutty? Thick body? And so on. So the first thing about how you can brew a good coffee is you have to know the coffee first. All you need to do is to understand different kinds of coffee beans and you have to know how to taste your coffee. Because once you know what your outcome will be like, you are likely to choose a more suitable options. Not very scientific but experience told me so.

Origins of coffee bean

The first impression or expected outcome should be based on the origin of the coffee bean. Take yirgacheffe as an example, most of the coffee beans from Ethiopia are fruity, sweet, berry-like, with thin body. That's a very big picture of it. That's step one. Below you may find some of the expected taste from different types of coffee beans.

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

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Definition of coffee bean

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

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Definition of coffee bean

India

Roasted nuts, herbs, rice straw, wood

Indonesia

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

These are some of the origins of coffee bean, you guys can take it as reference. Once you have seen a bean in any coffee shop, you should have a big picture of how it should taste like.



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Choose your settings

So you have an idea of what you are brewing and the outcome, now it's time to prepare how you should brew. From grind-size, water temperature, ratio, etc. Choose a setting that fit the coffee the most. I would like to talk about some of the points and settings that will affect the coffee when you brew. You have to understand it before you choose. I have to say I use V60 all the time so below info are based on using V60.

1) Water temperature

This will be easier to understand, the higher the water temperature, the more solvent from the coffee can be extracted. Say like you use a 100-degree vs 80-degree water to brew, at the same brewing time, the hotter one should taste more complex (here we say more solvent is extracted, doesn't mean it's good or bad, you have mix and match with below settings). So one simple rules, higher temperature gets more from coffee.

2) Grind size

This one is easy but also difficult. Simply saying is, if only grind sizes changes, finer grind gets more solvent where coarser grind gets less solvent. But to be very careful is that it could be over-extracted or under-extracted simply due to the grind size. The main taste of an over-extracted coffee usually tastes bitter with less flavor; where under-extracted are likely to be uncomfortable sour. In here you have to try and error to modify better grind size, but I can suggest you to use sugar-like grind size. Most of the time it's good grind size.

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3) Time – how long water contact the coffee

Normally when I brew a 15g coffee vs 240g water coffee, brewing time will be less than 2 minutes. Anything longer than that, it starts getting bitterer as time goes by. Why is it less than 2 minutes? When you brew a cup of coffee, generally the first 2 parts of it is sour and sweetness where the last part is bitter. This is the part we are trying to avoid. You might ask me less than 2 minutes is a bit too fast, will it be under-extracted? Remember, here we are using a high temperature and a better water that pulls as much substances as possible fast, very fast.

I normally suggest people brew within 1:30-2:00. It's not a must but most of the time it will be a balanced and sweet coffee. It is not under or over extracted. It could be a very long lesson but I will say brewing time within 1:30-2:00 are likely to have a balance cup unless you are chasing for special taste like sour or bitter.

Ratio

For pour over, I think 1:15 will be a good ratio. Coffee taste sweet, balanced, well extracted. I recommend 1:14-16 depend on your preference.

You can find all information together in this chart below to have a clearer vision. Well generally speaking of what we suggest is the card you will receive along with our coffee bean, that's a very safe and good brewing method. At least you wouldn't fail if you follow.

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Brewing Flow Chart - Choose Your Settings



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Summary – Put Everything Together

Putting everything all together, if your coffee is fruity: High temperature, sugar-like grind size, 1:30-2:00 brewing time (Fruity, sour and balanced cup) – low temperature will be less fruity

If your coffee is herbal: Slightly lower temperature, sugar-like grind size, slightly longer brewing time (Mild herbal, thick body, less sour) – Higher temperature will be strong herbal taste, I personally don't like it, so I choose lower temperature. It's all up to you.

Feel free to inbox us for more or visit our website to read the 2 previous chapter.

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