



TOP TIPS FOR BREWING AT HOME

To get the most from brewing your magic Mozzo Coffee at home here are few general top tips to help ensure you get the tastiest brew time & again.



KEEP IT FRESH

Use the freshest coffee possible to get the best out of your brew.

Using whole beans & grinding them fresh each time you brew will help keep the aromas (key to any coffee drinking experience) locked into your coffee.

Alternatively, buy small quantities of ground coffee (use within 3-4 days) & store in an airtight container in a cool, dry place.



GRINDING

As well as helping with improved freshness, grinding coffee yourself gives you the most flexibility in discovering which size yields your preferred flavours.

It also gives you the chance to play with different types of brewing methods as they each call for a different grind size.

Grinding finer will release coffee solubles faster, grinding coarser will release coffee solubles slower.

FINE GROUND



ESPRESSO

DRIP CONE
CHEMEX
AEROPRESS

CAFETIERE



COARSE GROUND



ALL ABOUT THE WATER

Water quality and temperature play a big role in the flavour of brewed coffee.

Using filtered water will create a fuller, sweeter brew and protect your kettle in the process.

The temperature of the water will also contribute to how your coffee extracts - too hot & it will over-extract, too cold & it will under-extract the coffee.

The ideal water temperature for brewing is between 91°C - 94°C (195F -205F). Leaving your kettle to rest for 1 min after boiling will help achieve this.



BREW RECIPES

Using as accurate a recipe as possible will help you to achieve consistent results each time you brew.

Investing in some good scales will help measure both the weight of the ground coffee but also the water quantity.

For filter brewing and espresso, we have some basic recipes that will help you to reach that sweet spot:



ESPRESSO
17-19g of coffee
/ 40 – 60ml of water



FILTER
55g of coffee
/ 1000ml of water

These recipes are just a guideline and you can experiment to find what you like best. If the coffee is too weak, thin or lacking in fullness try increasing the dose of coffee, grinding finer or increasing the brew time. If it is too strong and bitter, try decreasing the dose of coffee, grinding coarser or decreasing the brewing time.

ENJOY YOUR COFFEE!

Other magic Mozzo Coffee Home Brewing Guides available are:

[Cafetiere](#) | [Aeropress](#) | [V60 Brew Cone](#) | [Espresso](#)





HOME BREWING GUIDE CAFETIERE

The Cafetiere or French Press is a classic “full immersion” brewing method and is perfect if you enjoy a fuller, bolder cup of coffee.

Recommended Recipe

55g of coffee/ 1000ml of water

Brew Time

4 minutes (from contact of water to coffee)

Grind Size

coarse



1. Weigh (& grind coffee if using fresh)

Weigh the quantity of coffee suitable for the size of your Cafetiere. A 3 Cup Cafetiere will be approximately 350ml, 8 Cup is usually 800ml.

Grind your coffee fresh and to a coarse grind size – like heavy grained kosher salt.

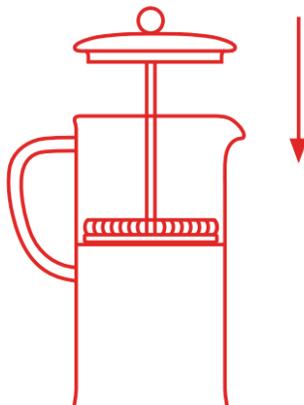


2. Pour in the water

Slowly pour in your water using circular motions, ensuring all the coffee grinds are evenly wet (you can give the coffee a stir if there are any lumps of dry grinds to encourage even extraction).

Leave the coffee to brew for about a minute before giving it a further stir.

Leave for a further 3 minutes.



3. Plunge your coffee

Pop the plunger and lid onto your cafetiere and slowly press down.

The plunger should lower smoothly without too much resistance.

If this isn't the case your grind size might be too fine or you may have too much ground coffee in your cafetiere.



4. Pour & enjoy!

Coffee grinds work like a teabag (leave them in contact with the hot water too long and you'll end up with a bitter and over extracted cup) so once plunged, pour your coffee straight away and enjoy!





HOME BREWING GUIDE AEROPRESS

Despite being originally created for espresso, the Aeropress has been found to produce the best results when used to brew a longer filter style coffee. An incredibly versatile method, it can generate great brews from a variety of coffees.

Recommended Recipe

16 - 18g of coffee/ 240ml of water

Brew Time

2.30 – 3 minutes (from contact of water to coffee, including plunging time)

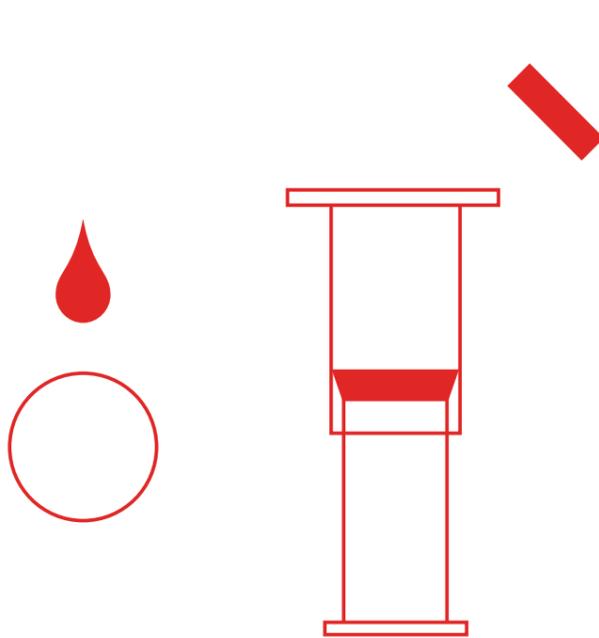
Grind Size

medium



1. Weigh (& grind coffee if using fresh)

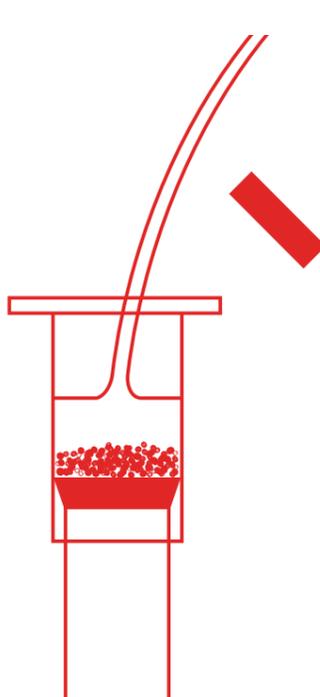
Weigh the 18g of coffee and (if not using pre-ground coffee) grind your coffee fresh to a medium grind size – like gritty, coarse sand.



2. Rinse the filter & build your Aeropress (upside down)

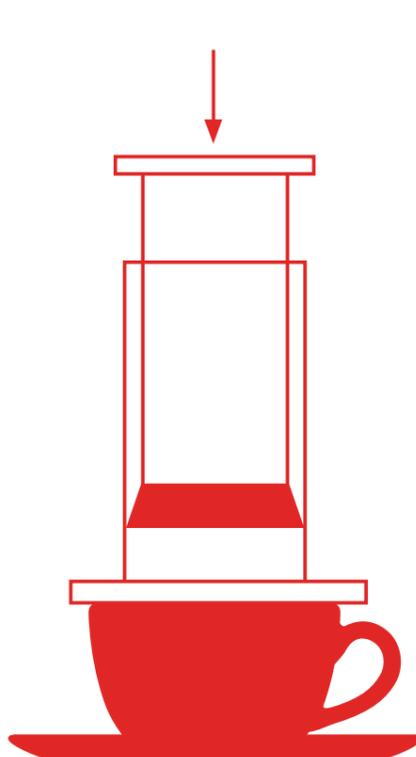
Rinse the filter paper with freshly boiled water (this will remove any potential papery taints and open up the fibres of the paper allowing better extraction of your coffee).

Pop your Aeropress together - we recommend using the “inverted method” for the best results (this is where you pop the plunger and chamber together and stand them upside down).



3. Coffee & water in

Pop your ground coffee into the top chamber of your Aeropress (while it is upside down) then slowly pour the water in, trying to cover all the coffee grinds evenly (you can stir the coffee gently here to ensure all grinds are evenly wet and to encourage even extraction).



4. Flip, plunge & enjoy!

Allow your coffee to brew for 2 minutes then put the filter paper and cap on.

Flip your Aeropress on top of your mug/jug and slowly plunge your coffee (aim to take about 30 seconds).

Enjoy your coffee!





HOME BREWING GUIDE V60 BREW CONE

The V60 is a great introduction to the pourover/drip filter coffee method and gives you a chance to really experiment with grind sizes, doses and brew times.

Recommended Recipe

16 - 18g of coffee/ 250ml of water (yields 1 cup)

Brew Time

3.30 – 4.30 minutes (from contact of water to coffee; including blooming time)

Grind Size

medium



1. Weigh (& grind coffee if using fresh)

Weigh the 18g of coffee and grind your coffee fresh (if not using pre-ground coffee) to a medium grind size – like gritty, coarse sand.



2. Rinse the filter & preheat your cup

Pop your filter paper into your V60 and rinse with freshly boiled water (this will remove any potential papery taints and open up the fibres of the paper allowing better extraction of your coffee).

It's also worth preheating your cup as a lot of temperature can be lost during this brew method.



3. Bloom the coffee

Place your ground coffee into the paper and then pour about 70 – 100ml of the water in – trying to cover all the coffee grinds evenly – this is called blooming.

Blooming saturates the coffee grinds, making them expand and degass which helps to facilitate better and more even extraction.



4. Pour & enjoy!

Allow the water from the bloom to pass through the coffee grinds and for the bed to lower over the course of 30 seconds.

Then start adding the rest of your water in doses of about 100ml.

Pour nice and steady in circular motions to keep agitating the coffee grinds as you brew. Wait for about 10 seconds before pouring the next dose of 100ml (you're aiming for a total brew time of about 3.30-4.30 minutes including your bloom).

Remove the V60 and enjoy!





HOME BREWING GUIDE ESPRESSO

Using an espresso machine is the only brew method that achieves a truly concentrated shot of espresso. Whether you like it neat, or mixed with milk or water, the below guide will help you on your journey to becoming a home barista.

Recommended Recipe

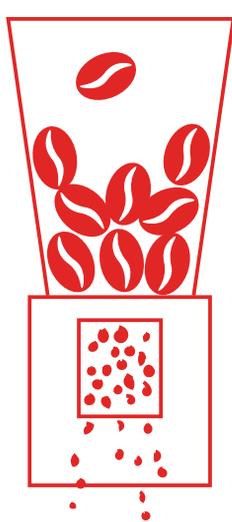
17-19g of coffee / 40 – 60ml of water

Brew Time

24 – 28 seconds (from pressing the button to when the shot stops)

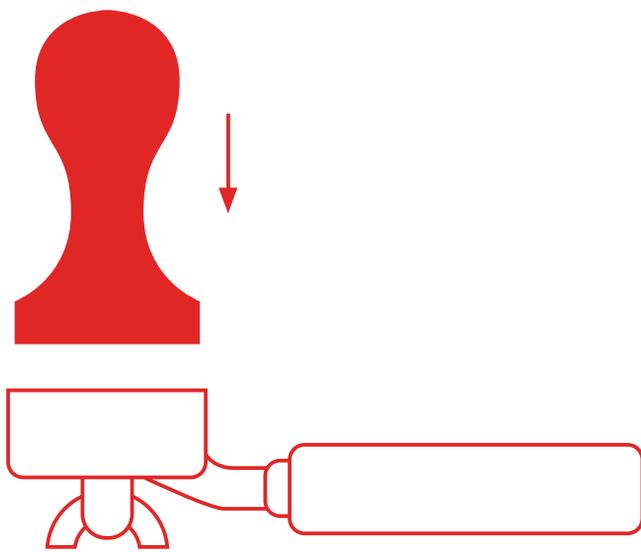
Grind Size

fine



1. Weigh (& grind coffee if using fresh)

Weigh the coffee (18g) and grind your coffee fresh (if not using pre-ground coffee) to a fine grind size, like fine sugar but not powdered.



2. Distribute, tamp & brew

Make sure your group handle is rinsed and dried. Then dose your ground coffee into your basket, and evenly distribute the grinds.

Tamp the coffee firmly, ensuring you maintain a flat even surface (consistent distribution and tamping are key for ensuring even extraction).

Brush any stray grinds away from the top and sides of your group handle.

Flush your group head to remove any build up of old coffee grinds.

Insert your group handle and immediately start the button of your espresso machine (this will prevent any burning of the coffee bed surface prior to extraction) placing your cup under the spouts of your group handle.



3. Knock out & enjoy

Once the coffee had finished extracting, remove your cup and knock out your used coffee grinds. Enjoy!

