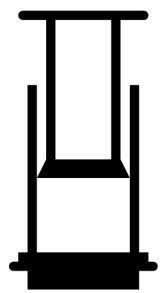


BEAN OF THE MONTH #2

My top tips for getting the most out of the Los Azacuanees Bourbon Natural from Chilled Out Coffee Roasters

AeroPress

- **20g coffee** - fine/medium grind.
- **230g water** @ 95 degrees
- **1:45 minutes** total brew time
- **Inverted**
- Do a 70g bloom pour and let that hang for 30 seconds.
- Then give it a swirl for 15 seconds. At 45 seconds put in the rest of the water so you get a total of 230g of water.
- Let it rest until 1:45 minutes, put on your cup and press for 30 seconds.



Stovetop moka pot

- **28g coffee** - fine-ish. Not too fine. No where near espresso.
- **280g water**
- Put hot water in the bottom chamber to stop the coffee from getting burnt (and being bitter). As soon as you have some sputtering, get it under cold water.



Plunger

- **30g coffee** - medium grind. Shoot for a Chemex grind.
- **500g water** @ 95 degrees
- **8:00 minutes** total brew time
- Use the James Hoffman method: add water, stir, scoop the scunge, chill.

