

# THIS IS HOW WE BREW IT

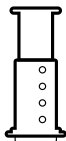


## HANDFILTER



	32 g
	mittel
	500 ml
	96 °C
	3 - 4 min

## AEROPRESS



	16 g
	fein - mittel
	200 ml
	90 °C
	1:30 min

## CHEMEX



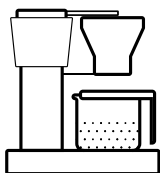
	38 g
	mittel
	600 ml
	96 °C
	4 - 5 min

## FRENCH PRESS



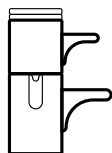
	65 g
	mittel - grob
	1000 ml
	96 °C
	4 min

## KAFFEEMASCHINE



	75 g
	mittel
	1250 ml
	95 °C
	4 - 5 min

## BAYREUTHER KANNE



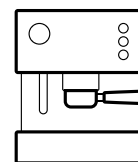
	22 g
	grob
	350 ml
	96 °C
	3 min

## ESPRESSOKOCHER



	Sieb füllen
	fein - mittel
	bis zum Ventil
	99 °C
	1 min

## ESPRESSO-MASCHINE



	17 g
	sehr fein
	40 g
	94 °C
	30 sek

= Kaffeemenge

= Mahlgrad

= Wassermenge

= Wassertemperatur

= Durchlaufzeit