MOKA POT BREW GUIDE

CUP CHARACTERISTICS
Very concentrated and rich

STARTING PARAMETERS

<table>
<thead>
<tr>
<th>COFFEE: 15 grams</th>
<th>TIME: 4 minutes</th>
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<tbody>
<tr>
<td>WATER: 160 grams</td>
<td>TEMP: 212°</td>
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<tr>
<td>GRIND: fine</td>
<td>YIELD: 3 cups</td>
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BREWING INSTRUCTIONS

1. Preheat water. Bring water to boil in a different kettle and remove from heat.
2. Grind coffee.
3. Add heated water and fill to line in the bottom of the brewer.
4. Insert the filter basket into the brewer bottom.
5. Fill basket with coffee, slightly mounded, and level surface with your finger. Do not tamp down. Brush away loose grounds.
6. Using hot pads, screw the top and bottom together.
7. Put the brewer on the stove and brew over moderate heat. Leave the lid open.
8. Watch for the first splutter of coffee – it should trickle out like a thick, golden-brown syrup. It will become lighter in color as it continues. Remove from the heat when the color becomes a light honey color. Have a cold, damp cloth ready to cool the base down immediately. This stops the brewing process and prevents the coffee from getting burnt or having a metallic taste.
9. Pour coffee into cups or a carafe and enjoy.

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