

The How to Make Coffee Database - Not Your Parents' Coffee

| Method | Recipe (link) | Coffee (g) | Grind | Water (g) | Water (°F) | Strength (g/L) | Time | Tips |
|--------|----------------|------------|--|-----------|---------------|----------------|-----------|--|
| Siphon | Elemental | 30 | medium (between sea salt and table salt) | 400 | Just off boil | 72 | 2:45 | <ul style="list-style-type: none"> o Take water just off boil and add to siphon o Turn on the burner and once at boil add the top section o Turn down burner but keep enough heat so that water stays in the top but with minimal agitation o Add the coffee, start timer and stir o At 1:45 stir and remove heat o Draw down should take about 1:00 for a final brew time of 2:45 |
| Siphon | Intelligentsia | 25 | | 400 | 202 | 60 | 2:15-2:30 | <ul style="list-style-type: none"> o Soak filter for at least 1 min in hot water then add to top chamber and pull chain to set o With water just off boil ad 400g to globe and add heat o Just before boil secure the top chamber o When filled with water push the filter down around the edge and get water to 202F o Add coffee and stir - everything should be well mixed within 3 seconds - lower temperature of the heat o At 35sec give a second stir to break the crust - lower temperature as much as possible but keep the brew up o At 1:30 give a light stir and remove heat then give another light stir - blow on the globe if the brew has not started to drop o Draw down should be complete between 2:15-2:30 o Expect Major flavor difference from slight drawdown time differences |