



Brewing Guide. Drip Method.

Step 1.

Insert Filter into Brew Chamber

Tips:

- (a) Pre-rinse paper filter (if selected) with warm water prior to placing in the Brew Chamber.
- (b) Recommended drip filters are Chemex for dose > 15g. Hario V60 can be used for dose < 15g.
- (c) Recommended stainless steel cone filters include the Able Brewing KONE.



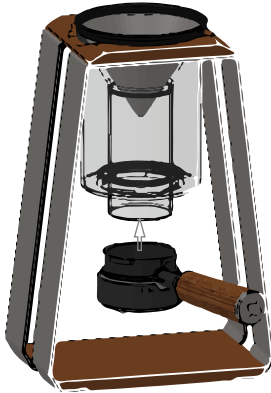
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Step 2.

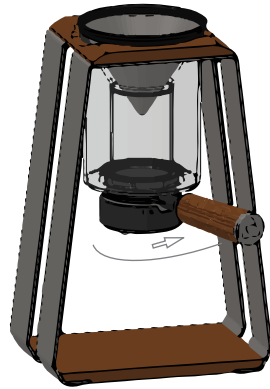
Lock Filter Housing onto Brew Chamber (Optional)

Tips:

- (a) This Step is only required for the purpose of directing filtered coffee into a cup below Flow Controller spouts. If a decanter (e.g Hario Range Server) is used, then Filter Housing does not need to be attached.
- (b) Align lugs on Filter Housing to gaps in Brew Chamber.
- (c) Raise, and then turn to the right until Filter Housing is locked into position.
- (d) If desired, pre-heat the Brew Chamber by pouring in boiling water. Ensure Flow Controller is "off" (refer page 14) if pre-heating, then turn the Flow Controller to "on" after 60 seconds and drain hot water into a cup or decanter that has been positioned below Flow Controller spouts.
- (e) The Flow Controller provides good heat retention for brewing once pre-heated. Beware of hot surfaces on the stainless steel, and handle only the silicone surfaces when turning the Flow Controller.



(b)



(c)

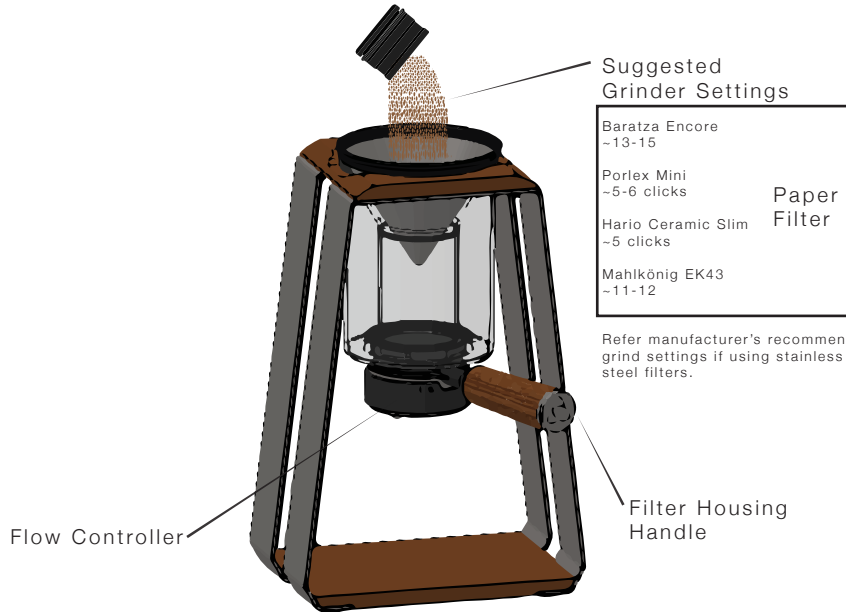
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Step 3.

Add Fresh Coffee

Tips:

- (a) Use fresh whole beans, roasted to filter coffee profile (medium - light roast best).
- (b) Grind coffee to medium coarseness - slightly coarser than press coffee.
- (c) A dose of 15g of ground coffee per 250g water is recommended.
- (d) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "on".
(Refer page 16 for further instructions on using Flow Controller). To turn "off" at anytime, turn left.



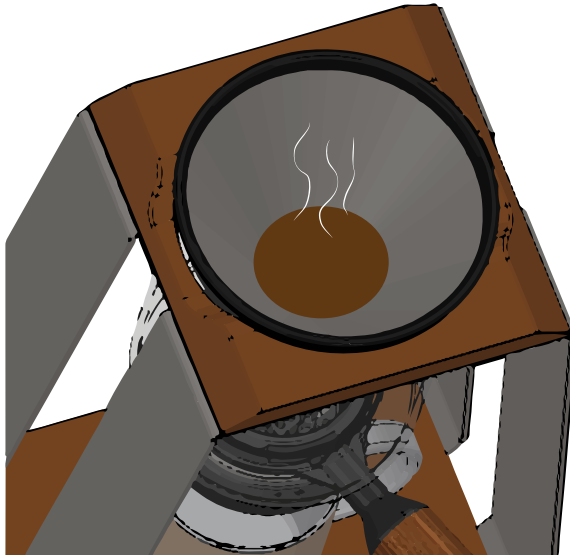
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Step 4.

Bloom

Tips:

- (a) Use 250g filtered water for best results with the recommended coffee dose of 15g. For larger batches maintain a brew ratio of 55-60g coffee per 1.0L of filtered water.
- (b) Heat water 94 degrees Celcius, or boil water and then rest for 30-60 seconds.
- (c) Start a timer and pour 30g (double the coffee dose) of heated water into Brew Chamber. Alternatively add just enough water to saturate all grounds.
- (d) Stir to even the amount of water saturation throughout coffee.
- (e) Allow coffee to de-gas (you will see bubbles appear in fresh coffee) for approximately 30-45 seconds or until CO₂ bubbles no longer appear.



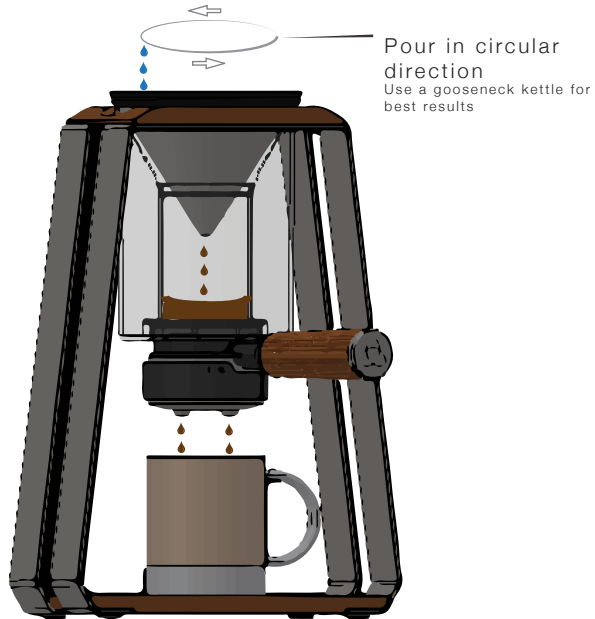
Drip Method.

Step 5.

Pour Over

Tips:

- (a) After the Bloom, pour the remaining water (220g) over the coffee bed by pouring in circles around the edges of the coffee where it contacts the filter surface. Try to pour evenly to keep coffee bed level.
- (b) Once you have poured the remaining water, coffee will continue to drip through the filter and into your cup or decanter. Turn Flow Contoller "off" (refer page 14), remove cup, and enjoy!
- (c) Total brew time should be 2:30-3:00 minutes depending on your grind coarseness.
- (d) Adjust the grind coarseness to your personal taste for best results.



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Step 6.

Cleaning

Tips:

- (a) Remove filter as shown, discard of paper filter and coffee into compost or bin.
- (b) Place a cup under the Flow Controller spouts with Flow Controller open, and rinse Brew Chamber with warm water.
- (c) Dry Brew Chamber with a non-abrasive microfibre cloth.
- (d) Never immerse Brew Chamber or Stand in water.



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Step 7.

Storing.

Tips:

(a) When not in use, stow away on the bench in the position shown below!



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Contact us at hello@trinitycoffee.co if you have any further questions regarding brewing on Trinity ONE.

Questions?