



Brewing Guide. Immersion Method.

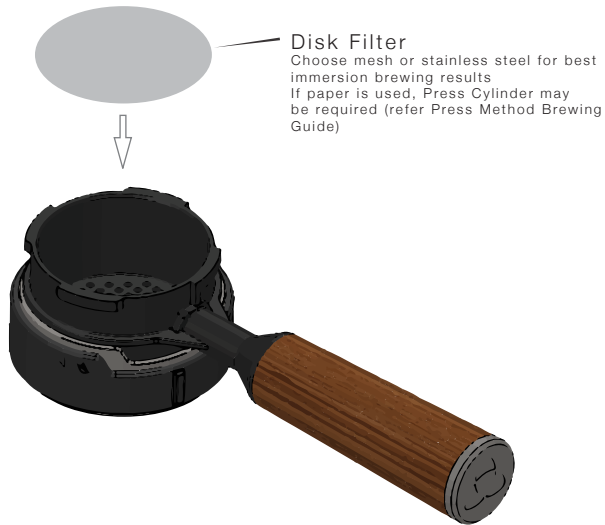
# Step 1.

Insert Filter into Filter Housing

Tips:

Note: For the purposes of this brewing guide, Immersion refers to steeping time in excess of 2:00 minutes.

- (a) Immersion brewing can be used for loose leaf specialty tea, and can also work with coarsely ground coffee (i.e similar grind to French Press) for hot or cold brewing methods.
- (b) For best results, place a fine mesh or stainless steel filter into Filter Housing
- (c) Depending on your grind coarseness for coffee, you will need to use Press Cylinder for filtering (follow the Press Method Brewing Guide)



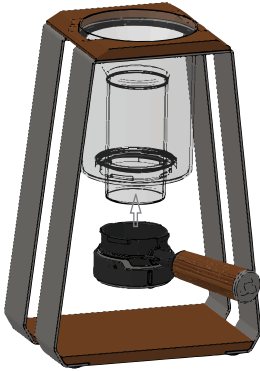
Immersion Method.

## Step 2.

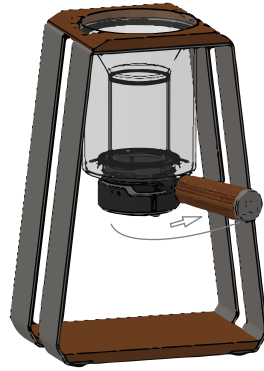
Lock Filter Housing onto Brew Chamber

Tips:

- (a) Align lugs on Filter Housing to gaps in Brew Chamber.
- (b) Raise, and then turn to the right until Filter Housing is locked into position.
- (c) 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.
- (d) 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.



(a)



(b)

Immersion Method.

# Step 3.

Tips:

Add Tea or Coffee

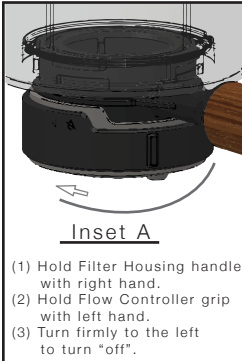
Coffee

- (1) Always use fresh whole beans, roasted to filter coffee profile (medium - light roast is best).
- (2) Grind coffee to coarse grind coarseness - similar to a french press.
- (3) For hot brew dose 15g with 250g heated water. For cold brew dose 20g with 250g cold water.

Tea

- (1) For tea, follow the recommended tea to water ratio, using a maximum volume of 250g water per brew.

- (a) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "off". (Refer Inset A). To turn "on" at anytime, turn to the right.



## Immersion Method.

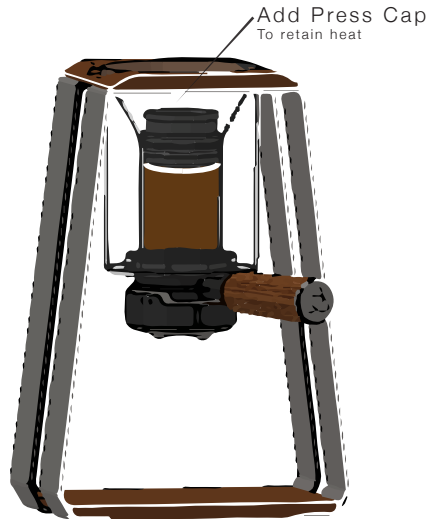
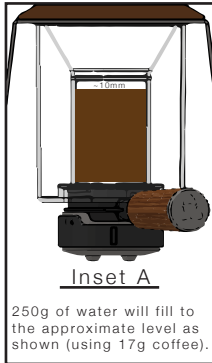
# Step 4.

Tips:

Immerse

Coffee (1) For hot brew, immerse for 2:30 minutes.  
(2) For cold brew, immerse for up to 12 hours. Note, for larger cold brew batches, brew in a glass server in the fridge at ratio of 40g coffee to 500g water, and then filter with Trinity ONE (Step 5).

Tea (3) Follow recommended immersion time, to maximum time of 4-5 minutes depending on type of tea used.



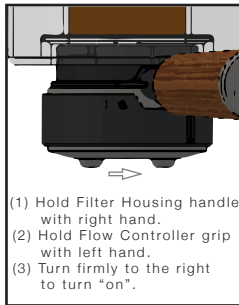
## Immersion Method.

# Step 5.

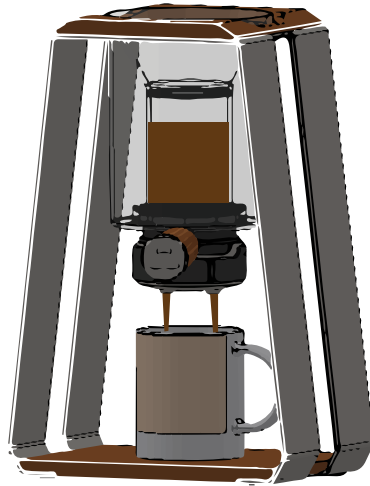
## Filter

### Tips:

- (a) Ensure cup or decanter is placed beneath Flow Controller Spouts
- (b) Remove Press Cap and turn Flow Controller to "on" (Refer Inset A)
- (c) Coffee or tea will drain through filter into cup.
- (d) Depending of coffee grind coarseness and filter used, the Press Cylinder may be required to filter.  
Refer Press Method Brewing Guide if necessary.



Inset A



Immersion Method.

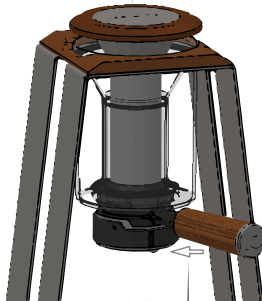
# Step 6.

## Cleaning

### Tips:

- Connect Press Cap to Press Cylinder, and guide Press Cylinder to resting position as shown below. The Press Cap will clean Brew Chamber for you.
- Ensure you hold the Press Cylinder until safe resting position, otherwise cylinder will fall too quickly due to no back pressure from ground coffee or liquid.
- To eject Press Cap into Filter Housing, gently lift Press Cylinder upwards as shown below, or remove Press Cap by hand.
- Discard of coffee grounds by emptying into a compost or bin, and scrape out paper filter using a wooden paddle or spoon. If using a stainless steel filter, empty into a sink.
- Rinse and dry Filter Housing, and re-position onto Brew Chamber to stow when not in use.

Use left hand to guide Press Cylinder to rest when unlocking Filter Housing

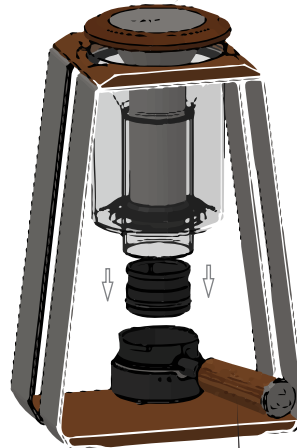


(a)

### Removing Filter Housing

- Secure Press Cylinder with left hand
- Unlock Filter Housing with right hand

Lift Cylinder  
Use left hand



(b)

Hold Handle  
Use right hand

## Immersion Method.

# Step 7.

Storing.

Tips:

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



Immersion Method.



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Contact us at [hello@trinitycoffee.co](mailto:hello@trinitycoffee.co) if you have any further questions regarding brewing on Trinity ONE.

Questions?