

BREW GUIDE FOR CAFETIERE

BEST FOR: Full flavoured brews with minimal effort



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BREWING PROCESS

1. Measure out 60g coarsely ground coffee per litre of water into a pre-warmed cafetiere.
2. Add water just off the boil (90-96c) and stir.
3. Leave to brew for 5-8 minutes.
4. Remove any floating grinds with a spoon and plunge.
5. Pour and drink immediately or transfer to a thermal carafe.

TOP TIP

Vary steep times to suit your taste. Light roasted high altitude coffees can benefit from a longer brew whereas more traditional darker roasts are best brewed shorter.

GRIND: Similar to unrefined sugar.