

OTHER BREWING METHODS

Moka pot

It must be stated that because of its technical characteristics moka method brings itself “an original sin”: in the phase of percolation, water has a temperature that exceeds the boiling point. This defect causes the extraction of substances that give the cup a bitter taste and a perceptible astringency. To remedy, at least partially, this problem one can use a lighter roasted coffee and stop the brewing tail at the end of dispensing. We also recommend pouring already boiling water in the boiler so as to minimize the contact time of ground coffee with metal.

We recommend the use of stainless steel moka pots.

Parameters for a correct preparation:

- Coffee dose: 5-7 g
- Grinding: medium
- Water volume: 50 ml
- Brewing time: 1-2 minutes

Method:

Fill the moka boiler with natural mineral water to the valve. Insert the filter filled with ground coffee to the edge without pressing it. Fasten the upper part of the pot and place it on a flame with an equal diameter or smaller than the base of moka. Remove the coffee maker from heat before the last brewing phase and mix the coffee before pouring into the cup.



Aeropress

Parameters for a correct preparation:

- Coffee dose: 17 g
- Grinding: medium
- Water volume: up to fill the cylinder to number 4
- Water/coffee contact time: 2 minutes

Method:

Heat the portion of natural mineral water at a temperature not exceeding 96°C. Insert the piston into the cylinder, insert the filter paper in the plastic filter holder and wet with hot water. Turn the Aeropress, pour coffee powder into the cylinder and pour hot water, taking care to wet the all the powder. Stir with a special spoon and wait 30 seconds. Fasten the filter holder to the cylinder, turn the cylinder upside down and begin to push the piston downwards to filter all the liquid.

