

From Beans to Brew - A
Comprehensive Guide to
Grinding, Roasting, Brewing,
and Equipment

Coffee Roasting

- Unravel the mysteries of coffee roasting, where unroasted beans, also known as "green coffee," hold their locked flavors.
- Roasting, the alchemical process, aims to metamorphose green coffee into aromatic brown to black beans.
- Discover the nuanced artistry of roasting in specialized 'Roasters' at different temperatures, resulting in a spectrum of roast levels—from Light to Medium, Medium Dark, Dark, and Very Dark.



Coffee Grinding

- Dive into the essential process of grinding coffee beans, where the primary objective is to extract maximum flavor in each cup.
- The grind size is influenced by the type of coffee brewer you choose, ranging from fine to coarse.
- The interplay between grind size and coffee equipment dictates how swiftly the coffee releases its full, rich flavor.



Brewing Coffee as per equipment

1. French Press
2. Moka Pot
3. Pour-Over Drip Coffee Bags
4. Fully Automatic Coffee Machine

French Press

Welcome to the world of coffee craftsmanship, where the French Press stands as the epitome of simplicity and excellence. If you grasp the grind size, water temperature, coffee-to-water ratio, and brewing time, you're on your way to creating a perfect cup. Renowned for producing a consistently rich, heavy-bodied black coffee, the French Press is a classic choice for coffee enthusiasts.



Brewing

Begin by preheating the French press with hot water, then promptly discard it.

1. Add 20 grams of coarsely ground coffee beans.
2. Heat filtered water to a temperature between 92 and 96 degrees Celsius.
3. Pour 40 ml of hot water over the coffee grounds.
4. Stir to moisten the ground coffee, allowing it to sit for 30 seconds.
5. Gradually pour the remaining hot water over the grounds, ensuring thorough saturation.
6. Lower the French press plunger slightly so that the mesh filter just touches the hot water.
7. After 4 minutes for standard brewing (10 minutes for Golden Dawn), smoothly and slowly press the plunger all the way down.
8. Your coffee is now ready; pour the hot coffee into a cup.
9. Enjoy it black or add sugar and milk according to your taste preferences.



FRENCH PRESS

Equipment:

French Press ~ Kettle ~ Scales ~ Timer ~
Ground coffee, coarse grind (50g per litre*)

Method:



1. Add all
ground
coffee



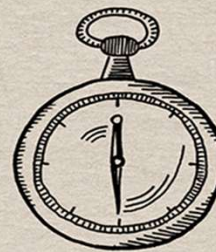
2. Pour hot
water to
half way



3. Stir



4. Fill to
the top



5. Let brew
= approx
3 mins



6. Plunge
& pour

*Check the capacity of your French Press and adjust the amount of coffee accordingly.

CAFFÈ NERO

Moka Pot

Step into the world of robust coffee flavors with the Moka Pot, a stovetop brewing apparatus renowned for delivering a potent and concentrated coffee experience. This compact and iconic piece of equipment is your key to unlocking a rich and strong brew right on your stove.



Brewing

- Fill the lower chamber with water up to the safety valve.
- Add finely ground coffee (20 grams for 160 ml of water) to the filter basket without compressing.
- Assemble the Moka Pot, ensuring a tight seal.
- Place the Moka Pot on the stove over medium heat.
- As the water heats, steam pressure will build, forcing water through the coffee grounds and into the upper chamber.
- Once you hear a hissing sound, indicating the completion of the brewing process, remove the Moka Pot from the heat.
- Pour the concentrated coffee into your favorite cup and savor the bold flavors.



MOKA POT

Equipment:

Moka Pot ~ Timer ~ Ground coffee, medium/fine grind

Method:

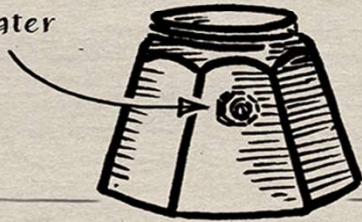
1. Unscrew Moka Pot.



A) Fill the filter with ground coffee



B) Fill bottom chamber with cold water



2. Screw back together and heat (low) on stove



3. Take off heat when you hear a bubbling noise

4. Allow coffee to fill top chamber



5. Pour & enjoy

Pour-Over Drip Coffee Bags

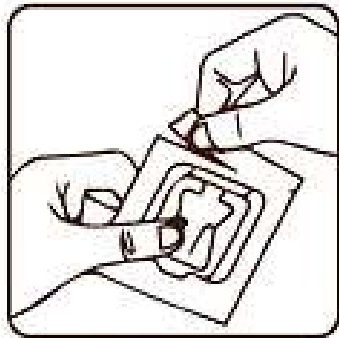
Experience the convenience and richness of coffee with Beans N Flavour Pour Over Drip Coffee Bags. These small sachets, each containing a precisely measured 12 grams of ground coffee, offer a hassle-free yet high-quality pour-over method that requires no additional equipment. Elevate your coffee ritual with the perfect blend of roast levels, including Light, Medium, Medium Dark, Dark, Hazelnut, French Vanilla, and Filter Coffee, each tailored to your unique preferences.



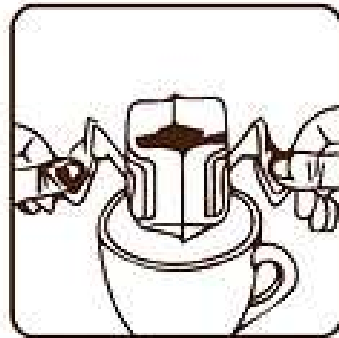
Brewing

- Take a pouch of your preferred blend, open the seal, and remove the sachet.
- Tear the sachet from the top, ensuring the ear handle is hung securely on the cup.
- Add a small amount of hot water in a circular motion to saturate the ground coffee, and wait for 30 seconds.
- Observe the bubbling up and release of carbon dioxide gas, a sign of the freshness of the roasted ground coffee.
- Gradually add hot water in small amounts, allowing it to drip through the coffee.
- Finally, pour in the remaining 150 to 180 ml of hot water.
- Remove the sachet and dispose of it.
- Enjoy your perfectly brewed cup of coffee with the option to add milk, sugar, or ice according to your taste.

Anytime Anyplace Anywhere



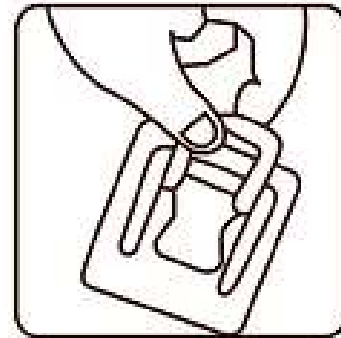
*Tear off top of packet
& filter bag.*



*Shake it lightly to level,
place hangers onto cup.*



*Slowly pour hot water
through (92°C~96°C,
150ml~180ml).*



*Remove and discard
used filter, Serve.*

Fully Automatic Coffee Machine



A turn-key special origin coffee beverages experience for offices, cafés, hotels, restaurants and homes.

Machines

- Fully automatic coffee machine procured, installed and maintained by Beans N Flavour (T&C applied).
- Semi- automatic machines, manual brews.
- In-house services.



Coffees



- Roasted and ground coffee
- Rich and Bold Espresso Blend
- Flavoured coffee
- Single Origin Coffee
- Menu design and custom beverages

Retail Products

- For meeting, conference, corporate halls; hotel rooms; mini bars and bakeries on-the-go.
- No brewing equipment needed.



Reach out to us @:

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