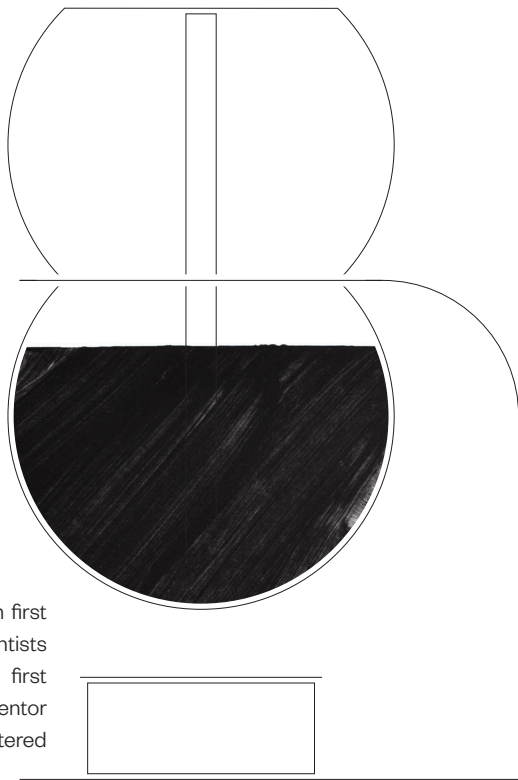


Siphon



Vacuum brewing system first used by German scientists around 1830 and first patented by a French inventor twenty years later. Mastered by the Taiwanese.

Resulting brew: good
balance between body,
aroma and acidity
Body: medium
Acidity: medium
Effort: high

Grind: medium — fine
Best with: complex or
balanced coffees, e.g. Africa
and Central America

1: Soak the cotton filter in warm water for 5mins. Drop the fabric filter in the top glass component, pull the beaded metal cord down and hook it on the bottom of the Siphon. Pour 380ml (3 cup) or 580ml (5 cup) of water 30sec off the boil into the bottom glass component. Place the burner underneath the glass component. Set the flame on high. Carefully insert the top component inside the bottom glass at an angle - do not seal.

2: Just before the water in the lower chamber reaches a boil, carefully secure the top component, ensuring a good seal with the rubber ring, without pressing too hard.

3: Observe the water moving from bottom into the top vessel. Once in top chamber, add coffee to the top and start your timer.

4: Use the included paddle to gently stir the coffee into the water every 10sec to ensure even extraction.

5: After 15sec, reduce heat to 60%. Allow the coffee to brew for 50sec before turning off the heat.

6: Take the Siphon away from all heat and stir around the edges of the chamber 6 times. The change in temperature of the bottom chamber creates a vacuum and pulls the coffee down through the filter. Allow a few minutes for the brew to cool.

Pour and enjoy.

brewing guide