

# Stove

Resulting brew: More  
intensity in texture and aroma  
Body: medium — full  
Acidity: low — medium  
Effort: medium  
Grind: medium — fine  
Best with: bold or balanced  
coffees, e.g. Central America,  
Africa and Asia Pacific



Classic Italian stovetop  
using pressure for a strong,  
espresso — like coffee cup.

top

1: Fill the bottom chamber of the Moka Pot with water just off the boil up to the bottom pressure release valve.

2: Fill the pot's filter basket to the top with coffee and gently level off without compressing the grounds. Place the filter basket into the bottom chamber.

3: Screw the top and the bottom chambers of the Moka Pot together carefully. The bottom compartment will be hot so take care.

4: Place the Moka Pot on a stove plate or gas burner with a heat at about 75% or a flame just big enough to cover the base.

5: Pressure built up by the steam allows the extraction to occur. About 2mins into the brew, you will hear a hissing or bubbling sound. The extraction is done. Remove from the heat source quickly in order to not over extract the brew.

Pour and enjoy.

Note: To maintain consistency, we advise you to fill the chamber and basket at all times. Do not use half quantities.

# guide

# brewing