

A photograph of a Moccamaster coffee machine setup on a shelf. The machine is white with a clear glass carafe. To the left is a clear plastic measuring cup with a black lid and measurement markings. To the right is a white bag of coffee labeled 'five senses Mwendi Wega' and a woven basket with a plant. The entire scene is overlaid with a semi-transparent teal filter.

BREW GUIDE

Moccamaster.

 **five**
senses
COFFEE



Moccamaster

BREW GUIDE

The Moccamaster is not only a beautiful little home batch brewer with chic retro styling but brews tasty and clean filter coffee with minimal fuss.

INGREDIENTS & TARGETS

- 30g of your favourite Five Senses filter roast coffee (lighter than espresso)
- 500g (or ml) of filtered water ... or adjust to a Coffee Brew Ratio of 16.7:1 (brew water : coffee)

TOOLS

- Moccamaster
- Size #4 filter papers
- Grinder
- Digital scales



METHOD

1. Insert filter paper into Moccamaster and position the carafe so the safety switch is compressed.
2. Rinse filter paper by turning it on and popping about 200ml of water into the reservoir. Let it heat and run through a cycle. Water will run through your basket wetting your empty filter paper. This also gives the bonus of pre-heating the brewer in advance.
3. Grind 30g of coffee at a medium coarseness.
4. Pop the coffee into the filter basket and shake it until you have a nice flat coffee bed.
6. Ensure the drip stop lever on the basket is in the top open position.
7. Flick that 'on' switch and watch the magic happen.
8. Once the coffee is wet, take a spoon or stirrer and use it to mix the coffee grinds and water – this helps your coffee to extract evenly, so it will taste it's most delicious!
9. Once that coffee is a done brewing, taste! At this point you should have a little think to yourself – does your coffee taste sour, bitter or just right? If it's sour, you'll need to make your grind a bit finer for next time. If it's tasting bitter then go coarser.
10. If perfect, sit back, relax and sip your deliciously brewed coffee.

Order your next batch of delicious, seasonal fresh roasted coffee at www.fivesenses.com.au.