



Learn
PRO COFFEE BREWING AT HOME





Welcome 'ohana

We want you to have an incredible experience with your super-fresh specialty Hawaiian coffees.

Within the last few months your beans have taken quite the journey: hand-harvesting, fermenting, milling, grading, and roasting. *Now the rest is up to you.*

From cafe teams to resort management, we've trained and established brewing protocol for dozens of businesses.

Now, we want to bring the same advice to you. We're thrilled you're joining us. Let's get started!

OUR TOP 3 BREWING TIPS

I have a confession: we're a bit jealous of vintners and chocolatiers.

When you open a bottle of wine or unwrap chocolate, you're tasting the finished work -- it's what the producer wants you to experience and your enjoyment is effortless.

But when you open a bag of coffee, your preparation makes a difference.

Your grinder, water quality and brewing ratios all impact the experience: the mouthfeel, sweetness, intensity and strength of the brew.

You're part of the chain in creating great coffee.

Whether you want simply to brew better coffee at home, or to fine-tune and discover your perfect cup, both are ok. Using any one of these tips will go a long way!



TOP 3 PREP TIPS



TIP 1:

FRESH IS BEST

Our coffees are milled in small batches, roasted to order, and come with the roast date stamped on the bag.

See those bubbles? That's a sign your coffee is fresh. The fresher the coffee, the more intensity you'll get because great flavors and aromas fade over time.

Medium and light roasted coffees will stay fresh for longer because the oils are locked within the beans. Oily, dark roasted beans have a shorter shelf life and are more prone to oxidation and staling.

Remember Gallagher? Cheap blade grinders ([like these](#)) do to beans what [Gallagher does to watermelons](#). What you get is a mess of coarse coffee chunks and fine powder.

When the grind is too fine coffee over-extracts and becomes sludgy and bitter.

When the grind is too coarse it under-extracts and becomes watery and sour.

TIP:

Having a bad grinder is worse than pre-grinding. If you have a bad grinder, let us grind it for you.

For a durable at-home grinder, we recommend this [Baratza Encore](#).

Now imagine a Gallagher-style brewed coffee (aka blade grinder) with particles that are too fine (bitter) and too coarse (sour)... bleh.

Improving your grinder is among the easiest and most noticeable changes you can make, after using fresh coffee.

TIP 2:

DON'T SMASH YOUR BEANS



TOP 3 PRO BREWING TIPS

TIP 3:

IF YOU STORE, ALWAYS FREEZE



The #1 question we get is:

“How should I store my coffees?”

Answer: If you’re drinking it within the next 2 weeks, keep it sealed in the original bag or in an air-locked container away from humidity and sunlight.

Need to store it for over 2 weeks? Expel the oxygen from the bag and freeze it for freshness, but never refrigerate.

If your freezer is cold enough and the bag is well sealed, you can keep it for years! Don’t worry about thawing your coffee before grinding. The frozen beans will actually grind more evenly. *Bonus!*

Get this: freezing can be so effective at maintaining quality that some cafes feature coffees from their “vintage freezer menu”, and one World Barista Competitor used a vintage frozen coffee in a World Barista Competition!

TIP:

Coffees easily absorb aromas in their environment. So avoid coffees in bulk bins or sealed in paper kraft bags.

MASTER BREWING WITH WEIGHTS & RATIOS

PROFESSIONAL BREWING TIPS PART 2

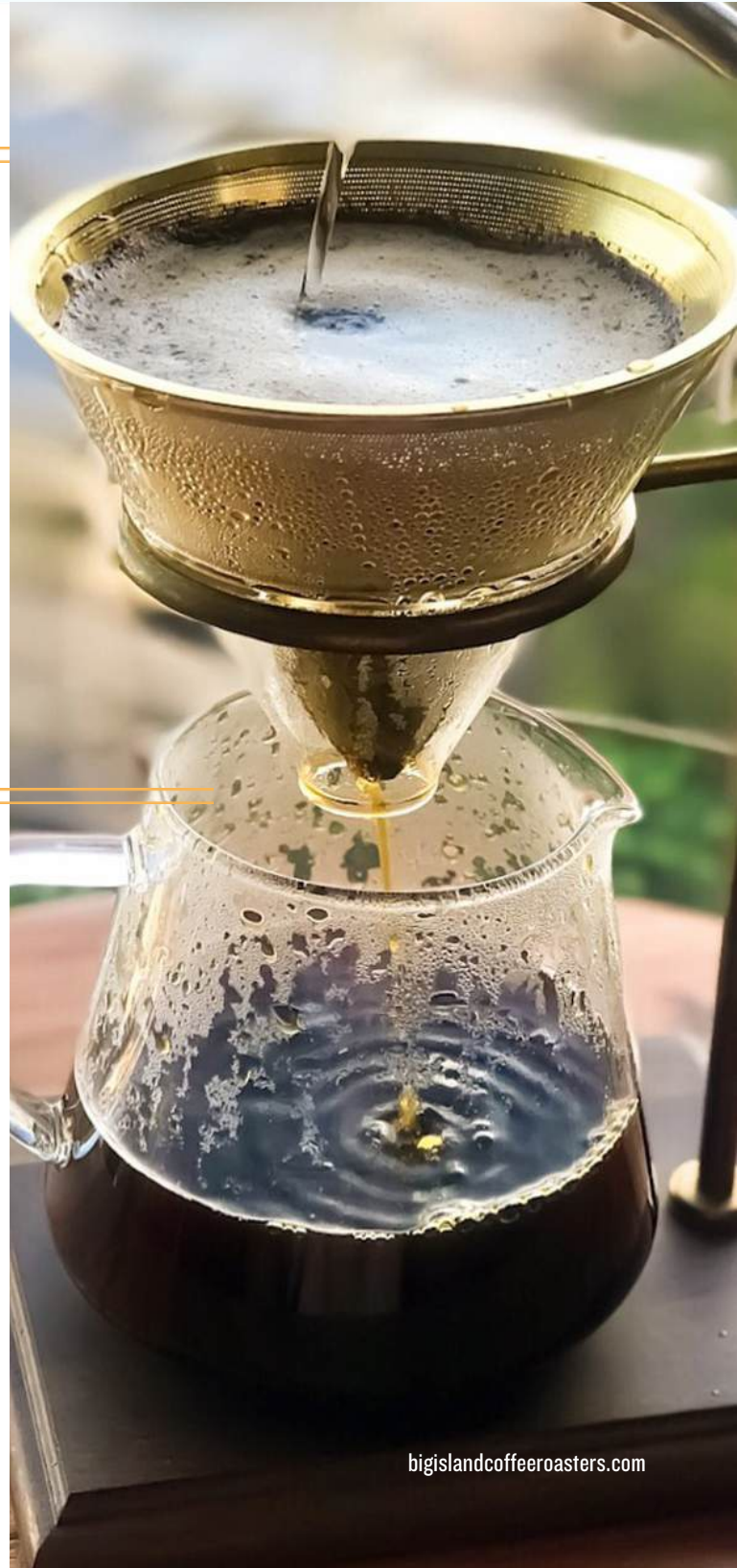
These tips are game changers.

TOOLS:

1. **Burr grinder**
2. **Kitchen scale with a timer**
The scale can be separate from the timer, but we prefer them together when possible. [Amazon](#) has several.
3. **Kettle with a digital thermometer**
[Bonavita](#) makes a great one. For something with nerd-level control [this is our favorite](#).
4. **Spoon for creating turbulence**

WITH THESE TOOLS AND A LITTLE TRAINING YOU'LL:

- ✓ Learn how to adjust the mouthfeel, acidity, strength and sweetness of a coffee
- ✓ Waste less coffee
- ✓ Experience new tasting notes
- ✓ Attract coffee lovers like mice to cheddar.



BASICS OVERVIEW



FACTORS THAT INFLUENCE CUP QUALITY

- Water quality
- Proportion: ratio of water to coffee
- Grind
- Temperature
- Time
- Turbulence

BASICS OF IMMERSION, PRESS, DRIP & POUR OVER

A

- Total brew time should be 3 - 4 minutes

C

Use 195F - 205F water

D

For the first 30 seconds, let the coffee “bloom” (release CO₂) by using just enough water to saturate all the grinds. Then pour the remaining water.

B

Use filtered water, but not RO.

D

Use a 1:15-1:18 ratio.

E

Brew time is generally 2 - 4 minutes, depending on water temp, roast level, and brewing method.

BREWING RATIOS CONTROL OVERALL STRENGTH



**BREWING RATIOS LIKE
16:1 REFER TO 16G OF
WATER TO 1G OF COFFEE.**

Whether you brew using an auto drip machine, press pot, or pour over, you'll use a ratio to adjust the strength of the coffee.

Pro Tip: We recommend 16:1 to 18:1 ratios on all of our coffees.

LET'S START BY EXPERIENCING A 16:1 RATIO:

STEP 1

Check how you've been brewing by weighing out the amount of coffee you typically use. Let's say you typically do 30g of coffee in a french press.

STEP 2

$30\text{g coffee} \times 16 = 480$.
You'll use 480g of water at 200-205F.3.

STEP 3

Let it steep for 4 minutes, then decant and serve.

NOW, ANSWER THIS:

Do you like your coffee stronger? If yes, try 15 grams of water to 1 gram of coffee.

Want it more mild? Try 17:1 or even 18.

EXTRACTION 101

WATER TEMP = EXTRACTION

Coffee contains more aromatic and flavor compounds than wine, and each element affects the coffee in different ways.

USING WATER TEMPERATURE WE CAN ADJUST THE EXTRACTION AND PERCEPTION OF COMPOUNDS LIKE:



CAFFEINE:

This is the bitter naturally occurring pesticide in the plant. Arabicas are naturally sweeter than Robusta coffees in part because they have less caffeine. (*Interesting, right?*)



ACIDS:

Acids can be sour, sweet, and contribute to the delightful flavors in coffee. Acids are the reason that some coffees taste like berries, and others like apples.*



SUGARS AND CARBOHYDRATES:

Contribute to the sweetness and viscosity of coffee. The potential sweetness in a coffee is influenced by roasting style, variety, coffee cherry ripeness and terroir.

IS ACIDITY A DIRTY WORD?

- The topic of acidity in coffee is complex and often misunderstood. High quality coffees have a delicious array of acids, and it's something we seek. Low quality coffees -- like coffees that are harvested unripe -- have unbalanced, poor-quality acids. Think of it like this: would eating an unripe banana hurt your stomach? Yep, probably. Same goes for unripe, poorly harvested coffees.

EXTRACTION 101



THE IDEAL WATER TEMPERATURE RANGE IS BETWEEN 195F - 205F.

Higher water temperatures lead to higher extractions. More oomph, if you will. So if your coffee tastes too strong or bitter, lower it by a few degrees. You should notice your coffee gets a bit sweeter.

Careful: Water temps that are too low create sour, under-extracted coffees. So, if it's thin or sour, raise your water temperature.

EXTRACTION TYPICALLY HAPPENS IN 3 PHASES:

PHASE 1

Fruity, sour notes.

PHASE 2

Sugars, lipids.

PHASE 3

Pleasant bitterness contributing to balance.

BREWING RECIPES

LIGHT TO MEDIUM

KONA PEABERRY

Pour over, drip and filter-type brewing methods are great for lighter roast coffees because they excel at clarity and revealing complex bright flavors.

[VIEW KONA PEABERRY](#)

BREW METHODS & TIPS FOR LIGHT ROAST COFFEES

Pour over
Hario V60
Chemex
Filter
Clever
Melitta

200 - 205 F.
Higher water temperatures will give a complete extraction. Brew temperatures much lower than this can cause light roasts to taste sour.



BREWING RECIPES

MEDIUM DARK TO DARK

KONA MOON

French press is the perfect way to enjoy darker roast coffees. It amplifies the body and creates a rich, textured experience. Plus, it's ridiculously simple.

[VIEW KONA MOON](#)

BREW METHODS & TIPS FOR DARKER ROAST COFFEES

French Press	195 - 200 F
Cold brew	Lower water temperatures can reduce the bitterness of dark roasts and create a sweeter experience.
Espresso	
Clever	
Clever	
Mokka pot	
Aeropress	



Brew Perfect French Press x Maui Mokka | Big Island Coffee Roasters

from Big Island Coffee Roasters

How to Make French Press Coffee with Big Island Coffee

01:55



LEARN MORE

- [The Truth About Coffee & Mycotoxins](#)
- [Behind the Price of Kona Coffee](#)
- [What is Red, White & Black Honey Processed Coffee?](#)
- [Specialty, Fair Trade, and Organic Hawaiian Coffee](#)
- [A Guide to Hawai'i's Coffee Industry](#)

