

# TIPS FOR BREWING COFFEE



## STORAGE

**bean** The best “canister” for coffee is the whole bean. Within hours of roasting flavor oils will come to the surface of the coffee bean giving it the appearance of being wet. These oils create a vapor barrier around the bean which if stored in an airtight, light-tight container in the freezer will hold the flavor of the bean for up to 2 months.

**ground** Kept in an airtight, light-tight container away from heat, ground coffee will stay fresh for up to 7 days. Each day, there will be a slight diminishment in flavor value.

## BREW METHOD

**best method** Those methods of brewing coffee that interfere the least in the direct infusion between coffee and water generally produce the most flavorful result. That said, French Press or “plunge pot” coffee is the method we prefer at Peaberry’s for its rich, full flavor.

**worst method** Percolator – this old style brew system was quite popular in the 1950’s and became a comfort element for most families both visually and aromatically. This method, unfortunately, is based upon the principle of boiling the coffee for a period of time which actually breaks down the chemistry of the coffee and makes it more acidic and hard on the gastrointestinal system.

## SUGGESTED TEMPERATURE

Cold water brought to 190 degrees or to a boil, then allowed to sit 1 minute before infusing the coffee for 3 minutes.

## MEASURE

Use 2 tablespoons per 8 ounce cup of coffee.