



small beanz coffee co.

Essential Brewing Fundamentals

Pro Tips for Better Coffee

1. Use fresh, quality beans - small beanz coffee co. roasts to order for maximum freshness
2. Grind just before brewing - Pre-ground coffee loses flavor quickly
3. Use filtered water - Water quality affects 98% of your cup
4. Maintain consistent timing - Use a timer for reproducible results
5. Clean equipment regularly - Oils and residue affect taste
6. Experiment with ratios - Find your perfect strength
7. Store beans properly - Airtight container, cool, dark place

The Golden Ratio

Standard: 1:15 to 1:17 (coffee to water)
 Strong: 1:12 to 1:14
 Mild: 1:18 to 1:20

Grind Size Guide

Extra Fine: Turkish coffee
 Fine: Espresso
 Medium-Fine: Pour over (V60, Chemex)
 Medium: Drip coffee makers
 Medium-Coarse: French press
 Coarse: Cold brew

Water Temperature

195°F - 205°F

Pour Over (V60/Chemex)

Ratio: 1:16 | Grind: Medium-fine | Time: 3-4 minutes

1. Heat water to 205°F
2. Rinse filter and preheat vessel
3. Add coffee and create small well
4. Bloom: Pour 2x coffee weight in water, wait 30 seconds
5. Pour in slow, circular motions
6. Total brew time: 3-4 minutes

French Press

Ratio: 1:15 | Grind: Coarse | Time: 4 minutes

1. Heat water to 200°F
2. Add coarse coffee to press
3. Pour hot water, stir gently
4. Place lid, don't press yet
5. Wait 4 minutes
6. Press down slowly and serve immediately

Cold Brew

Ratio: 1:8 | Grind: Coarse | Time: 12-24 hours

1. Combine coarse coffee with cold water
2. Steep 12-24 hours at room temperature
3. Strain through fine mesh
4. Dilute concentrate 1:1 with water/milk

Drip Coffee Maker

Ratio: 1:16 | Grind: Medium | Time: 5-6 minutes

1. Use filtered water
2. Medium grind consistency
3. Ensure even saturation
4. Serve immediately after brewing

Troubleshooting Common Issues

Bitter Coffee

- Reduce brew time
- Use coarser grind
- Lower water temperature
- Check coffee-to-water ratio

Sour Coffee

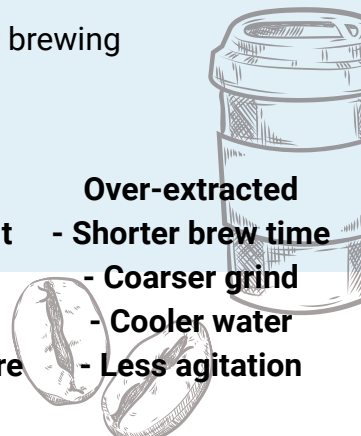
- Increase brew time
- Use finer grind
- Raise water temperature
- Ensure proper extraction

Weak Coffee

- Increase coffee amount
- Use finer grind
- Extend brew time
- Check water temperature

Over-extracted

- Shorter brew time
- Coarser grind
- Cooler water
- Less agitation





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The Three Main Processing Methods

1. Washed (Wet) Process

The Method:

- Cherry pulp removed immediately
- Beans fermented in water tanks
- Mucilage removed by washing
- Dried on patios or raised beds

Flavor Profile:

- Clean and bright
- Crisp acidity
- Clear origin characteristics
- Floral and citrus notes

Best For: Highlighting terroir and varietal characteristics

2. Natural (Dry) Process

The Method:

- Whole cherries dried intact
- Fruit naturally ferments around bean
- Cherry removed after complete drying
- Oldest processing method

Flavor Profile:

- Fruity and sweet
- Full body
- Wine-like complexity
- Berry and tropical notes

Best For: Bold, fruit-forward coffee experiences

3. Honey/Pulped Natural Process

The Method:

- Cherry skin removed, mucilage left on
- Dried with sticky mucilage intact
- Combines elements of washed and natural
- Requires careful monitoring

Flavor Profile:

- Balanced sweetness
- Medium body
- Caramel and honey notes
- Smooth mouthfeel

Best For: Those seeking balance between clean and fruity

Specialty Processing Methods

Semi-Washed (Wet-Hulled)

- Common in Indonesia
- Creates earthy, herbal flavors
- Full body with low acidity

Anaerobic Fermentation

- Controlled oxygen-free environment
- Intense, unique flavor development
- Often wine-like or funky characteristics

Carbonic Maceration

- CO2-rich fermentation environment
- Borrowed from wine industry
- Creates unique fruit-forward profiles

Africa (Birthplace of Coffee)

- Ethiopia: Floral, tea-like, complex
- Kenya: Bright acidity, black currant notes
- Rwanda: Clean, sweet, balanced

Asia-Pacific

- Vietnam: Earthy, full-bodied
- Indonesia: Herbal, earthy, low acidity

Central & South America

- Colombia: Well-balanced, nutty, chocolatey
- Brazil: Nutty, chocolatey, low acidity
- El Salvador: Honey-like sweetness, balanced

