

Yama Vacuum Coffee Brewing Tip Sheet

Vacuum brewing is a wonderful visual experience that happens to result in great coffee. While these tips may make it sound like it requires lots of dedication, you will find it is only slightly more laborious than other brewing methods, and you may even find it more fun! The following is meant to supplement the instructions that come with your Yama so read them too!

- Before using the Yama for the first time, wash it thoroughly and perform a mock brewing with no coffee just to condition the filter, or soak the filter in very hot water for a minute or two.
- Use a medium fine grind. As with any brewing process, you want to use the finest grind you can without clogging the filter. If your coffee takes longer than 1-2 minutes to siphon to the bowl, use a coarser grind. If it siphons down quickly but flavor is weak, use a finer grind.
- The instructions tell you to measure coffee using the scoop provided, which is fine, though we find that measuring by weight is more consistently accurate (32 grams for the 5 cup Yama; 52 grams for 8 cup) or using an SCAA scoop.
- Use heated water in the bottom bowl, then place coffee in the funnel. Starting with cold water will add time to the brew. If you do use cold water, don't place the funnel/coffee on the bowl until it begins to boil.
- Make sure the outside of the bowl is dry or it can crack when you turn on the flame.
- For the stovetop Yama models, if you are using a gas burner, set it to the lowest flame possible. On an electric range or ceramic cooktop, use a small burner and low heat setting. Use the wire grid between the coils and glass. On my stove the water begins to syphon upward within 15 seconds.
- When all the water, (with the exception of a small amount which must remain in the bowl) has been drawn into the top, wait 30 seconds to 1 minute for the coffee to infuse. Some people like to give it a stir with a spoon. (When you see vigorous boiling in the top, try to lower the heat next time. The "boiling" you see is water vapor pressure releasing from the bottom. Your coffee is not actually boiling!)
- Things that will keep coffee from not to siphoning back into the bowl are 1) too fine a grind 2) the vacuum seal did not form properly. Be sure to place the funnel into the bowl snugly, twisting slightly. also wetting the rubber seal can help form a better seal.
- **If you choose to use a glass filter rod (like the glass Cona filter drainer)** as a replacement for the filter assembly in the Yama stovetop models, be very careful; the glass drainer can get clogged. If the pressure is not released, the glass bowl can implode! When brewing with the glass drainer, be sure to watch that the coffee siphons correctly. If the siphon stalls, wiggle the drainer to release the pressure or pull up on the funnel to break the vacuum. If it does not release - apply heat to the bottom bowl (relight the stove) and the increased temperature will equalize the pressure.
- **There are other techniques** that involve allowing the water to rise completely to the top and then adding the coffee. There are some elaborate YouTube videos of vacuum brewing techniques! Vacuum brewing is as much about the show as anything - though we tend to focus on how good the coffee is.
- **Due to the design of the vacuum brewers**, there is always a small amount of water that does not ascend to the funnel. This means that brewing less than the full capacity of the brewer makes more diluted coffee. You can make a 2/3 pot without problems, but brewing a 1/2 pot doesn't work too well.
- **Vacuum brew coffee is very clean**, so it may taste "weak". You may need to increase the amount of coffee you use relative to the amount of water used as a result.

Please note that the bowl and handle are not microwave safe!