

HandyBrew Tip Sheet

The Chemistry of Coffee Brewing:

When brewing coffee, hot water acts as a solvent which washes the soluble solids out of the coffee grinds and into the brew. Brew methods like french press, or your HandyBrew leave insoluble solids suspended in the liquid. Five factors will influence brewing results. First is the ratio of water-to-coffee. Second is the particle size of the coffee: a finer grind means more surface area of the bean is exposed to water. Third is the water temperature ideally between 195-205°F. Fourth is contact time, how long the water and coffee are in contact with each other. Last is agitation; stirring the coffee-water infusion increases the extraction rate. Knowing these simple theories might help you troubleshoot that next bitter, weak, or flat tasting cup.

Brewing Guidelines:

- 1) Place the reusable filter securely into the dripper, making sure it fits snugly at the bottom.
- 2) Grind immediately before you brew. Use a coarse grind. If the water pools and doesn't drain effectively, try a coarser grind. If your coffee tastes weak, try a finer grind.
- 3) Add coffee to the dripper (See chart below for ratios we found work well).

Amount of Ground Coffee	Water used*	Amount of Filtered Coffee Made
22g	12 oz/340g	10 oz/283g
26g	16 oz/454g	14 oz/397g

- 4) Add hot water just off boil (195-205°) and close the lid. After 1.5 minutes, give it a little stir.
- 5) At 3-4 minutes (depending on your taste), stir one last time and place dripper on top of you mug or other vessel to start the coffee draining. To stop the flow, simply lift the dripper off the mug.

Your HandyBrew comes with instructions that say you should add ground coffee after water, then stir. This was intended as a work-around for an early prototype of the HandyBrew filter that didn't drain well. Feel free to add coffee and water in whatever order you please.

Cleaning:

Dump out spent coffee grounds, remove filter carefully to make sure no grounds get in the valve, then rinse with warm water and scrub lightly.

The stopper and the plate it's attached to, can be removed by simply pushing it out of the HandyBrew from the inside. The gasket that sits at the bottom of the dripper can now be pushed out as well. Removing these parts can make cleaning pretty simple.

The removable filter can be taken apart so you can clean both sides of each filter. All these parts can be soaked to remove any oils or residue. HandyBrews are not dishwasher or microwave safe.

***For consistent results it is best to measure your water by weight. This is easily done by preparing your coffee on a scale.**

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[Click here](#) for general brewing info.