

How to Brew a

Great

Cup of Coffee



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Assignment #7: Instructions/Procedure
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Tired of Awful Coffee?


Have you ever had a lousy-tasting cup of coffee? Did you think that the coffee beans were stale, the roasted flavor was too harsh, or the water was not fresh? Maybe it was a combination of those factors—or maybe it was simply how someone brewed the coffee.

You probably have brewed coffee in the past—or have seen someone else brew it. Try this procedure to test if it makes a **great** cup of coffee to your liking.


Before You Begin

Gather the following items before you begin brewing a **great** cup of coffee.

- ✓ Automatic drip coffeemaker.
- ✓ Filter: gold mesh or paper. Before using a paper filter in your coffeemaker, rinse the paper filter with hot water to remove any chemical residue.
- ✓ Whole, roasted coffee beans. Caffeinated or decaffeinated—your choice.

 **Note:** Store unopened, vacuum-packaged coffee beans in a cool, dry place. After opening the package, store the unused coffee beans in an airtight container in your freezer for up to four weeks for freshness.

- ✓ Electric coffee grinder.
- ✓ Cold, clear, odorless, and tasteless water. Use bottled or filtered tap water, if necessary.

 **Note:** Coffee is approximately 98% water; the better your water tastes, the better your coffee tastes. Since **cold water** contains more oxygen, it provides better flavor. **Filtered water** prevents chlorine, iron, and sulphur from instilling an unpleasant flavor to the coffee. However, coffee made with **distilled water** actually lacks desired minerals and tastes flat. **Spring water** has high acidity, which can make the coffee taste sour.

- ✓ Thermal carafe, tempered with hot water. (How? Boil some cold, clear, odorless, and tasteless water. Pour this water into the thermal carafe now to heat the insulated material, which will stay warm until you replace the water with your brewed coffee later.)

 **Caution!** Don't touch the heating element or the hot water—they can burn you.

- ✓ Your favorite mug or cup.
- ✓ Optional: Your desired coffee complements such as cream and sugar.

Ten Steps to a Great Cup of Coffee

1. Place a filter in your coffeemaker's filter holder.




2. Add the coffee beans to the grinder cover's top mark.



3. Grind the coffee beans into the consistency appropriate for your coffeemaker.

For example, an **automatic drip** coffeemaker requires a finer grind of coffee than a **French Press** machine, which requires a coarser grind of coffee. If you have a grinder with blades, try grinding coffee beans for 12 seconds for an automatic drip coffeemaker.



 **Note:** Grinding beans immediately before brewing provides the best flavor. The correct consistency of the ground coffee will allow a pot of coffee to finish brewing within four minutes.

4. In the filter, place 2 level tablespoons of ground coffee for each 8 ounces of water (that is, 2/3 cup of ground coffee for 7 cups of water to make a pot of about ten 6-ounce cups of coffee).




5. Add 7 cups of cold water to the coffeemaker's reservoir.



6. Plug in and switch on the coffeemaker.

 **Caution!** Don't touch the heating element or the hot water—they can burn you.

 **Note:** The hot water that passes through the ground coffee should be between 195 and 205 degrees Fahrenheit.

7. After the entire pot has finished brewing, switch off and unplug the coffeemaker to prevent overheating of the unit and additional heating of the coffee that would cause it to become bitter.
8. Pour a cup of coffee and then add the desired complements, if any.

9. Discard the hot water in the thermal carafe.




10. Transfer any unused coffee to the thermal carafe, which can store the coffee for up to two hours at the ideal drinking temperature of 165 degrees Fahrenheit.



Was This Cup of Coffee Great?

Consider your current coffee-tasting experience. If this cup of coffee is still not the best you've ever tasted, you can adjust the ground coffee in subsequent batches. If your coffee tastes:

- **Weak**, try grinding the coffee beans a second or two longer next time to make them finer. More flavor will be imparted into your coffee.
- **Bitter**, try grinding the coffee beans a second or two shorter next time to make them coarser. Less flavor will be imparted into your coffee.

 **Note:** Reheating coffee also causes it to become bitter.

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