



How to Make a Better Brew
In 7 Steps

1. Buy your coffee freshly roasted

Coffee starts to diminish in quality around 3-4 weeks after roasting. Commonfolk roasts fresh every week so there is no excuse to use old or stale coffee.

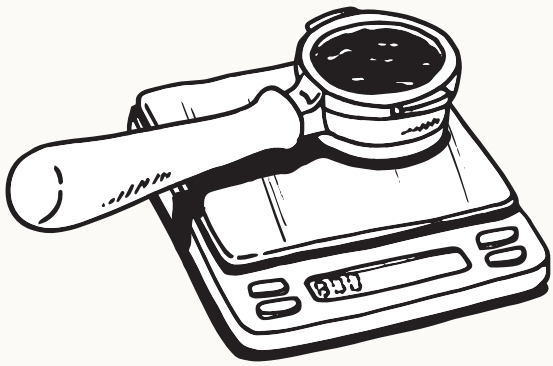
2. Grind it fresh

Imagine buying a bottle of wine that was already open! You're doing the same thing when you buy pre-ground coffee. Only grind what you're about to use and you'll be rewarded with a vibrant and aromatic cup of coffee.

3. Use filtered water

Water straight out of the tap is fine but you'll get way better results using filtered water. Just saying...





4. Use scales

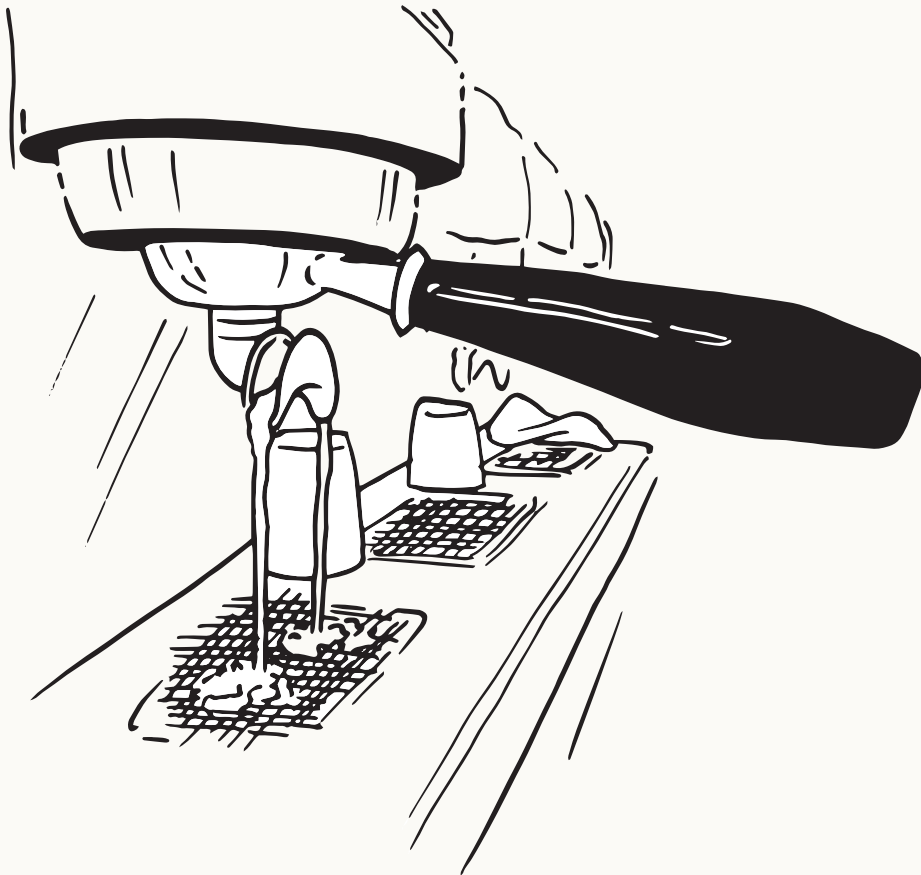
You wouldn't bake a cake without measuring the ingredients so why do it with coffee. Get yourself a pair of scales and weigh both the coffee and the water you use. We do it with every single coffee we make at Commonfolk!

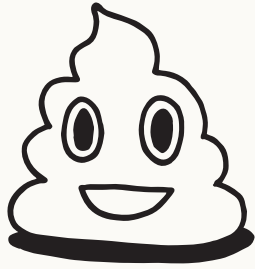
5. Use a recipe

Some days your coffee just tastes better. Now that you're using scales you can write down the recipe so you replicate your success. We suggest recording the weight of the coffee and water used and the time it took to brew.

6. Keep your gear clean

Any type of coffee brewing device is going to get dirty if it isn't regularly cleaned. Soak any removable parts in coffee cleaning chemical and give the rest of the gear a thorough scrub. You'll be surprised just how dirty things can get.





7. Try something different

Coffee can exhibit thousands of unique flavours. Next time you're in the market for a bag of freshly roasted coffee maybe consider trying a single origin. You'll be amazed just how different coffee can taste.

