

# COFFEE MAKER BREW GUIDE

## Equipment needed:

Coffee Maker  
Filters  
Burr Grinder

Scale  
Filtered Water  
Your favorite Parable Coffee

## Instructions

1. Use pure filtered water free from any tastes or odors.  
Do not use unfiltered city or tap water.
2. Always carefully measure your coffee either by weight (preferably) or if the coffee is pre-ground, using a measuring spoon is acceptable as well.
3. Grind your coffee properly for the brewing equipment being used. Your coffee should be ground so the water flows through the basket at the optimal rate.
  - Coffee brewing too fast and under-extracted, weak, and tasteless coffee = fine your grind.
  - Brewing too slow and over-extracted, bitter and sharp tasting coffee = coarsen your grind.
4. Start out with a 1:16 brew ratio for most coffees and adjust from there. [i.e. 1 part coffee to 16 parts water]
  - Example: 4 tbsp. ground coffee to 16 fl. oz water, or 8 tbsp. ground coffee to 32 fl. oz water
5. Carefully measure your water according to your brew ratio and pour into brewer.
6. After the brewer is finished enjoy your coffee as soon as possible for best taste!

## Pro Tips

- Use a Specialty Coffee Association approved brewer. These brewers have been tested and are guaranteed to brew at optimal brewing temperature, will have a precision shower head for even saturation of the coffee bed, and will often give you additional control over the brewing process to achieve the best extraction.
- Make sure your coffee brewer, filter basket, and servers are clean and free of any stains and coffee oil buildup. This is critical and one of the main reasons why coffee tastes bad.
- Always grind your coffee right before brewing using a low speed burr grinder.



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