

AeroPress

 1:30 min

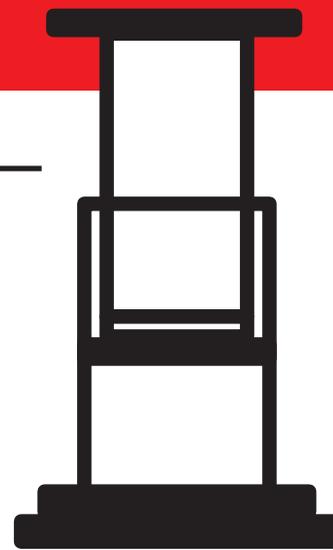
 18 grams

 Medium

 225 grams

1. Pull plunger to number 4 and stand AeroPress with the black filter cap on top.
2. Remove cap, insert filter and rinse with hot water.
3. Grind 18 grams of freshly roasted Trebilcock Coffee to a medium or medium-course grind.
4. Put ground coffee into the AeroPress.
5. Pour water until it reaches number 2 and swirl around for about 20 seconds until coffee is saturated.
6. Continue pouring until you reach the top, screw filter cap on and let sit for about 25 seconds. Place your mug on top and flip.
7. Slowly press plunger all the way down. This should take about 45 seconds.
8. Pull plunger up an inch and remove AeroPress from your cup. Volia no drips...
9. Enjoy!

*Water temperature 175-203F



V60 Pour Over

 3:15 min

 20 grams

 Medium

 340 grams

1. Place filter in V60 and rinse with hot water.
2. Place the V60 on your mug, then place them on a scale and tare.
3. Grind 20 grams of freshly roasted Trebilcock Coffee to a medium or medium-fine grind.
4. Put ground coffee into the V60, shake V60 to level the grinds and tare scale.
5. Gently pour 40 grams of water onto the grinds and let bloom for about 45 seconds.
6. Continue pouring in a gentle, circular motion until you reach 340 grams.
7. Your pour should take about 2:30 minutes.
8. Let the V60 fully drain and remove from mug.
9. Enjoy!

*Water temperature 197-203F



Clever Dripper

 3 min

 23 grams

 Medium

 350 grams

1. Place #4 cone filter into the Clever Dripper and rinse thoroughly with hot water.
2. Grind 23 grams of freshly roasted Trebilcock Coffee to a medium or medium-course grind.
3. Put your ground coffee into the filter.
4. Pour your water into the Clever Dripper, stopping just below the top of the ribs. This should be about 350 grams of water.
5. Stir all the floating coffee into the brew for about 10 seconds.
6. Place the lid on the Clever Dripper and start your 3:00 minute timer.
7. When the timer goes off, place the Clever Dripper on your mug.
8. When the Clever Dripper finishes draining, remove it and enjoy your coffee!
9. To make two cups, use 33 grams of coffee and fill water up to the top.

*Water temperature 197-203F



Chemex

 2:30 min

 40 grams

 Medium

 660 grams

1. Open the Chemex filter into a cone, one side should have 3 layers.
2. Place the cone into the Chemex with the 3 layers toward the pouring spout.
3. Rinse filter thoroughly with hot water.
4. Grind 40 grams of freshly roasted Trebilcock Coffee to a medium or medium-course grind.
5. Put ground coffee into your Chemex and place on scale and tare.
6. Gently pour 80 grams of water onto the grinds and let bloom for about 45 seconds.
7. Continue pouring in a gentle, circular motion until you reach 660 grams.
8. Your pour should take about 2:30 minutes.
9. Allow your coffee to fully drain, remove the filter and enjoy!

*Water temperature 197-203F



French Press

 4:00 min

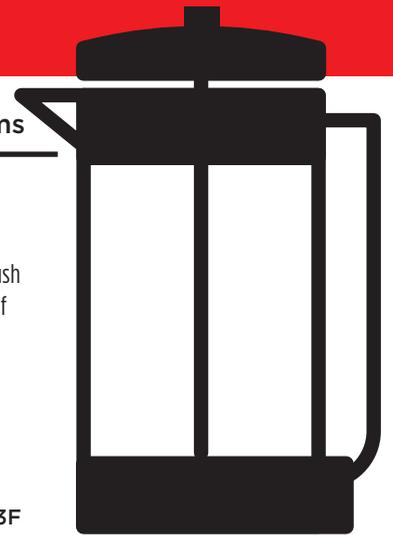
 45 grams

 Course

 675 grams

1. Rinse your French Press and the filter screen with hot water.
2. Grind 45 grams of freshly roasted Trebilcock Coffee to a course grind.
3. Put your ground coffee into the French Press.
4. Pour 200 grams of water into your French Press, then stir the coffee thoroughly.
5. Continue adding water until you reach 675 grams and stir.
6. Place the lid on the French Press. Ensure the plunger is up and is not in contact with the coffee.
7. Start your 4:00 minute timer.
8. Once the timer goes off, gently push the plunger down to the bottom of the carafe.
9. Pour into your mug and enjoy!

*Water temperature 197-203F



Coffee Tips

- Always grind just before you brew.
- Never store coffee in the fridge.
- Keep it fresh. Buy less, more often.
- No milk and sugar required.
- A Keurig is not a coffee brewer.
- Remember friends don't serve friends bad coffee.



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