

Filter coffee

This page is about how to brew filter coffee. It is much more straight-forward than espresso, and does not require daily adjusting. Filter coffee is brewed in large thermos, each containing 5.6L, or roughly 18 cups of coffee.

Brewing filter coffee can be reduced to three steps:

1. Rinse equipment
2. Grind coffee
3. Brew

Rinsing equipment

Before brewing fresh coffee, it is necessary to remove any leftover grounds in the equipment. Old coffee is bitter coffee. Run some tap water through the thermo to rid previous coffee. Rinse the brew basket to rid old grounds. You don't have to dry it. Place the thermos back under the brewer.

Make sure the thermo tap is closed, the lid is open, and that it is not already full.

Grind coffee

Place a fresh filter in the basket, and place it under the grinder. There are guide-rails to hold it in place. If not already set to large, press the button marked 'large' on the side of the grinder with coffee beans filled. Normally we use the left side, however the right side is also usable.

Press the green 'grind' button! It takes about 30 seconds to grind the coffee.

Brew

Place the filter basket in the brewer. Press the 'brew a' button to start brewing coffee. From here the process takes care of itself. It takes 8 minutes for it to finish.

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