



NOBLE COFFEE ROASTING

SIPHON BREW METHOD

1. Pre-heat at least 12 ounces of water, fill lower bulb up to the 3-cup mark on the glass. By pre-heating your water, it will come up to temperature faster.
2. Grind 26 grams of coffee to a medium coarseness.
3. Attach the metal filter assembly, with filter in place, to the funnel. Place the funnel glass to glass at an angle in the bulb, making sure not to engage the funnel into the bulb, which would prematurely create a seal.
4. Pour 26 grams of ground coffee into the funnel.
5. Turn the butane burner on medium-high and place underneath the center of the lower bulb. If using the halogen beam heater, turn it on high.
6. When the water is at a full rolling boil, start a 2:00 minute timer and engage the funnel into the bulb. The water should start rising from the bulb into the funnel.
7. In the first 15 seconds, using the bamboo stirrer, gently fold the coffee grounds in the water making sure that all of the coffee is saturated. Continue to let it boil, and expect a little bit of water to remain in the bottom of the bulb.
8. At 1:00 give the brew three full quick stirs with the bamboo stirrer, turn off and remove the heat. The coffee should begin to transfer into the lower bulb.
9. If at 0:30 the brew hasn't drawn from the funnel into the bulb at least 50%, cool the air in the bulb by running a damp towel over the surface of the bulb above the brew.
10. The coffee should be fully brewed and bubbling in the bulb by 0:00, with a dome of coffee grounds in the funnel.
11. Finally, remove the funnel and serve the coffee into a cup. It will be extremely hot for a few minutes. As you drink it, consider its aroma, flavor, body, and finish, as well as the evolution of these characteristics as the coffee cools. Enjoy!