

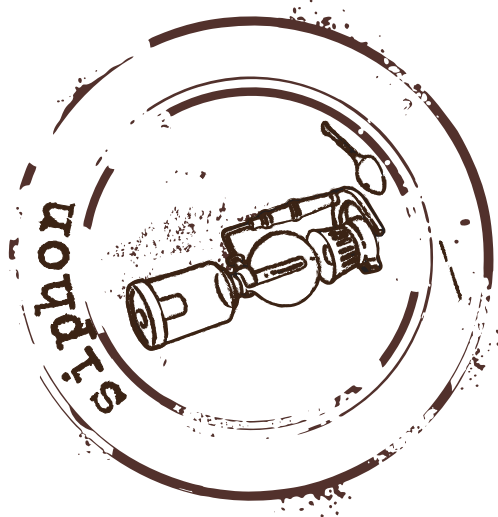
CafeTechnica™

BREW GUIDE - SYPHON

SUPERIOR HAND CRAFTED QUALITY BY:
CIRELLI
 COFFEE ROASTING CO.

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It's YOUR CHOICE...



ATTACH	filter to top of chamber	Start Timer
POUR	boiling water into bottom chamber.	00:00
LIGHT	the flame and apply full heat. Water will begin to rise.	00:15
REDUCE	the flame once water is in upper chamber to avoid over boiling.	00:30
ADD	grounded coffee.	01:00
STIR	gently to ensure all grounds are fully saturated.	01:30
REMOVE	heat source after 15 sec and gently blow on bottom carafe to drop temp & coffee	04:30
DRAW	down coffee into the bottom chamber by removing heat source and cooling	
BREAK	seal and remove top carafe.	
DECANT	coffee, ready to drink.	

SUGGESTED DOSE

Coffee Dose	Water Dose
25 grams	360ml