

# How to Make the Best Siphon Coffee?

**DI BARTOLI**  
HOME BARISTA CENTRE

## Adding Hot Water

Start off with pouring boiling water into the bottom glass Vessel. That will speed things up, cold water will take longer.

## Add Freshly Ground Coffee

Grind just before brewing - not minutes before. Grind to plunger with a measure of 21 grams for 3 cup (400ml) or 7g per cup . Connect the top vessel to the bottom one and add the ground coffee.

## Add Your Heat Source

Using a small butane burner is very efficient and gives the operator a controllable flame. We recommend that over the default oil burner that comes with most siphons. Turn it on.

## Stir

As the water starts moving up to the top vessel, give a few stirs to fully saturate the grounds. At this point you may also want to lower the flame a bit.

## Steep Time

With different sized siphons, (and different heating methods), different steep times are required. Make sure that it doesn't boil but rather brews the coffee

## Removing Heat Source

**Completely remove the heat source** (don't just turn it off) to start the kick down phase. We recommend removing it completely so there's no residual heat coming up from the burner to slow down the kick down.

## Kick Down Begins

As the vapour gas in the bottom vessel starts to contract, shrink, and change back to water, it creates a partial vacuum of negative pressure, and pulls the brewed coffee through the filter back to the bottom vessel.

## Stir Again

As the brew filters to the bottom vessel give a few stirs so the brew is like whirlpool

## Removing the Siphon Vessel

At this point, you can **carefully remove** the siphon vessel portion of the vac-pot, placing it in the lid / built in stand. Careful as unit may be very hot!

## Ready to Drink

Your siphon coffee maker experience is done, and you're ready to enjoy some fantastic coffee!

