

How to Make the Best Stove Top (Also known as Moka Pot) Coffee?

DI BARTOLI
HOME BARISTA CENTRE



Getting Started:

1. Grind your [freshly roasted beans](#) (not older than 3 weeks from roasting date) to Stove Top grind, or request our staff to grind it for you (finer than plunger, coarser than espresso)
2. Fill up the bottom part with water, do not exceed the safety nut level
3. Fill up freshly ground coffee in the coffee basket, do not overfill or tamp or press hard, simply level the grind and wipe off excess coffee from the top
4. Screw back on the top part and place it on your stove on **medium heat**. You are aiming at approx. 3-4mins brewing time. If the brewing process is too fast (grind is too course), the coffee will taste sour. If it the brewing process is too slow (grind is too fine or packed too tight), you will get a sharp, bitter taste.
5. Wait until all the coffee has fripped out of the spouts and turn off your stove
6. Warm cups with hot water and pour your coffee
7. Avoid reheating coffee as it may get sour
8. Check out our [MyPressi Steamer](#) to add some beautifully textured milk to your coffee

Cleaning and Maintenance:

1. Always clean your coffee maker thoroughly under the tap after each use with no detergent. Recommended using [filtered water](#) for cleaning
2. Always leave your pot unassembled when not in use to help prevent scale or sweating within the chamber
3. For best taste results use filtered water for brewing
4. With an [Aluminum maker](#), best to descale monthly using [Clean Machine solution](#)
5. If you are starting to see coffee expels down the sides of your water chamber during brewing, it is probably time to change your seal. Seals for the aluminum makers are available [here](#), and for the [Stainless Steel range](#), [here](#).

Enjoy!