

SYPHON



Coffee Theatre at It's Best. Using full immersion, the Syphon achieves a flavoursome cup of coffee

You Will Need:

- 1x Hario Syphon TCA-2
- 1x Gooseneck Kettle
- Water heated to 92 - 96°C
- Coffee ground medium-coarse
- (#8 EK43)

Coffee-to-Water ratio:

9 grams per cup or 1:15 (1 gram of coffee to every 15 grams of water)



PREPARATION: 2 MIN.

BREWING: 7 MIN.

READY IN: 9 MIN

Instructions:

- Run the cloth filter under hot water to clean it out
- Place the filter in the top chamber then drop the metal filter chain down the tube at the base of the chamber. Pulling down on the metal chain to ensure it's hooked to the base of the tube and that filter is centred in the upper chamber
- Measure and grind, as a starting point use 18 grams of coffee for brewing in a Hario TCA-2 (2 cup syphon), this is a ratio of 1:15. Do not add the coffee just yet
- Pre-boil the water. Pour water into the bottom (bulb) chamber and place the top chamber askew on top of the bulb chamber
- Start the burner and when small bubbles start to appear, seal the top chamber to the bottom by pushing it down in the centre until it is snug. As the water starts rising, turn down the burner
- Once the water rises into the top chamber and the burner has been turned down to a medium setting, give a couple of stirs with a wooden spoon which should bring the temperature down into that range. If there are bubbles, you may have to adjust the position of the filter using the stirring utensil
- Add the coffee and start agitating. After 1 minute of total brew time, remove the heat source and give the coffee a final stir as the water starts to draw down back into the lower chamber.
- Serve and enjoy. Remember with Syphon to never let your cloth filter to dry out