



SIPHON

RECIPE

africablack®

COFFEE * ROASTERY

30g Coffee

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500g water

Grind coffee (cupping grind) and set aside exactly 30g of grounds in a tray

Place the lower chamber of the siphon on the scale and weigh 500g of hot water

Situate the lower chamber over the burner, lock the filter into the upper chamber, and firmly press the upper chamber on top of the lower chamber

Start the burner and allow the water to rise to the upper chamber, add the ground coffee, start the timer, and gently tap down the grounds until they are all wet

At 2 minutes turn off the burner and make a mild circular stir across the surface

Allow the coffee to slowly drain back into the lower chamber and bubble for a few moments before removing the top