



Brewing with the
EVA SOLO

INTELLIGENTSIA COFFEE TRAINING SERIES: BREWING



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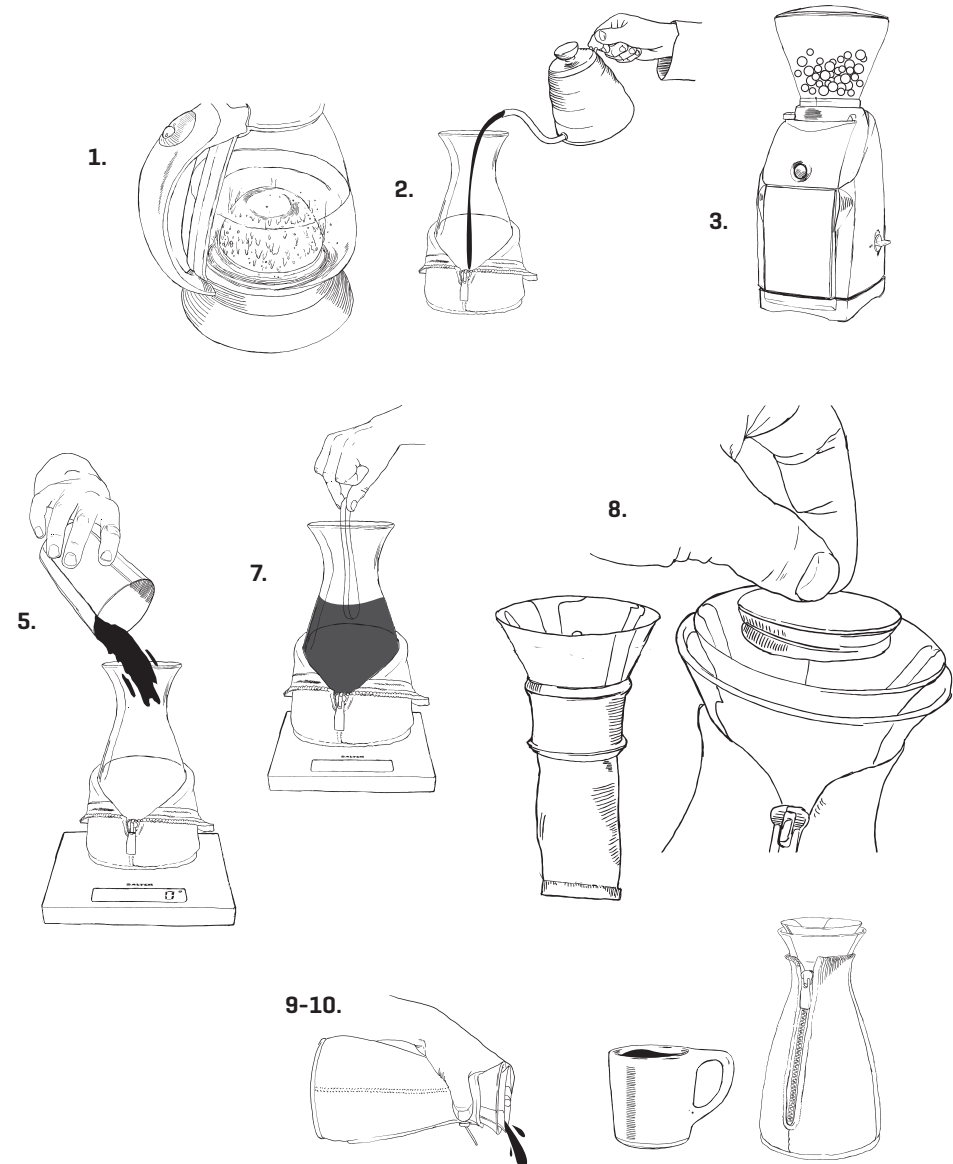
The PRACTICE

12 oz	415g of water
5 min	26g of coffee

16 oz	525g of water
5 min	33g of coffee

24 oz	800g of water
5 min	50g of coffee

1. Fill your kettle and set to boil.
2. Place the jacket on the Café Solo, unzip it and fold it down. Preheat the Café Solo with about 12oz of hot water.
3. Weigh out coffee [see chart], then set the grinder to the appropriate setting [coarse].
4. Pour out the water used to preheat the Café Solo, place the brewer on the scale, and tare to zero.
5. Shake the container you have your ground coffee in to loosen the grounds and mitigate any static, then add to the Café Solo. Check to see that the coffee weight hasn't changed since grinding. Tare to zero again.
6. Set your brew timer for 5 minutes, add the water, start the timer, and let the brew bloom for 1 minute.
7. After a minute give the brew six back-and-forth stirs.
8. Place the filter lid on the Café Solo and let it brew for 4 additional minutes.
9. At 5 minutes total, gently decant the entire brew into another, preheated vessel. Carefully tilt the brewer, not exceeding a 45° angle, and slowly rotate. You will want to leave some of the coffee in the carafe, as the last part of the brew will have a disproportionate amount of silt[coffee fines] and sediment.
10. **Note that a vigorous and careless pour-off—or multiple pour-offs, can lead to over extraction and excess sediment in the cup.**
11. A Café Solo brew can sit for as long as 15 minutes [from start of brew] before pouring without losing substantial quality since the grounds are not being agitated in the carafe.



Enjoy.