THE BREW GUIDE · A FREE FIELD COMPANION

Brew your *origin.*

Travel the world, one origin at a time.



A simple ritual. A remarkable cup.

Six ways to brew. Recipes that fit your cup. A little guidance to help you find the flavours you love.

Find your ritual

A starting point, not a rulebook.

Weigh your coffee and water. Use fresh drinking water. Change one variable at a time, then taste as your cup cools. Your brewer, roast, water and grind all influence the result.

Quick reference

METHOD	COFFEE	WATER	RATIO	GRIND	TEMP	TIME
Pour over	15g	240g	1:16	Pour Over	92–96°C	2:30–3:30
French press	30g	480g	1:16	French Press	92–96°C	4:00 + pressing
Espresso	18g	36g out	1:2	Espresso	92–96°C	25–35 seconds
Cold brew	100g	1000g	1:10	French Press	Fridge, 4°C	12–18 hours
AeroPress	15g	225g	1:15	Aeropress	85–92°C	2:00 + press
Moka pot	16g	160g	1:10	Espresso	Off the boil	4–5 minutes

Grind names match the grind options on your subscription. Choose Whole Beans if you grind at home.

Make it your measure

Coffee weight × ratio = water weight (or espresso yield). For example, 20g coffee × 16 = 320g water. Check your brewer capacity; keep espresso doses within the basket rating.

For filter and immersion, 1:16 means 1g coffee to 16g water. Espresso 1:2 means 1g dry coffee produces 2g espresso in the cup. Water added and finished drink weight are not the same.

YOUR EVERYDAY KIT

A digital scale, fresh coffee, a suitable brewer and a timer. Handle hot water carefully. Cold brew must stay refrigerated at 4°C or below.

Pour over

METHOD 01 · CLEAN · DELICATE · EXPRESSIVE

A slower ritual. A clearer cup. Let the little details of an origin come forward.



YOUR RECIPE · YOUR RITUAL

15g coffee · 240g water · 1:16

Pour Over grind · 92–96°C · 2:30–3:30

Kit: Dripper, paper filter, kettle, scales, timer and a cup or server.

Grind: Medium-fine: finer than sand, not powder. Adjust for your dripper.

Before you start

Rinse the paper filter with hot water, discard that water and preheat your server. Add the coffee, level the bed and zero your scales. Start the timer with your first pour.

Pour over · the method

01 · Wake the coffee

0:00–0:45 · 45g water · bloom

Pour 45g of water evenly over 15g of coffee. Swirl gently to wet any dry pockets, then let it bloom until 0:45.

02 · Find your rhythm

0:45–2:00 · 240g total on the scales

Pour slowly in small circles, adding 195g more water to reach 240g total. Keep the stream gentle and avoid pouring straight down the filter wall.

03 · Let it draw down

From 2:00, let it drain; finish by 2:30–3:30 · Drain · swirl · enjoy

Let the water drain through the bed, then remove the dripper and swirl the server. The finish time is a starting point, not a rule. Larger batches may take longer.

A FIELD NOTE

Let the cup cool a little before tasting. Sweetness and delicate fruit notes are often easier to notice as the temperature drops.

Adjust to taste

Too sour. Try a slightly finer grind or hotter water. Make sure all grounds get wet; a fast, uneven flow can leave coffee under-extracted.

Too bitter. Try a slightly coarser grind or cooler water. Pour gently and avoid stirring repeatedly, which can slow the drawdown.

Too weak. Choose 1:15 for more coffee relative to water. If it also tastes sour, improve extraction before increasing the dose.

Too strong. Choose 1:17, or add a little hot water to the finished cup. Change one thing at a time.

French press

METHOD 02 · FULL · ROUNDED · COMFORTING

An unhurried immersion brew, with generous body and plenty of character.



YOUR RECIPE · YOUR RITUAL

30g coffee · 480g water · 1:16

French Press grind · 92–96°C · 4:00 + pressing

Kit: French press, kettle, scales, spoon and a cup.

Grind: Medium-coarse, a little like coarse sea salt; keep the particles even.

Before you start

Preheat the press, discard the warming water, then add the coffee. This recipe needs a press of 600ml (4-cup) or larger. Start the timer as you add the water.

French press · the method

01 · Bring it together

0:00–0:30 · 30g coffee + 480g water

Add all 480g of hot water to 30g of coffee. Give it a gentle stir to wet all the grounds.

02 · Give it a moment

0:30–4:00 · Lid on · plunger up

Rest the lid on the press with the plunger raised. Let it steep until four minutes from the first pour. There is no need to keep stirring.

03 · Press & pour

At 4:00 · Slow hands · clean cup

Press slowly without forcing it. If you feel strong resistance, stop and lift the plunger slightly. Decant all the coffee immediately and leave the sediment behind.

A FIELD NOTE

Decant all the coffee once you have pressed. Leaving it sitting on the grounds can make later cups taste harsher.

Adjust to taste

Too sour. Try a slightly finer grind or hotter water. Keep your four-minute steep consistent while changing just one variable.

Too bitter. Try a slightly coarser grind or cooler water. Press gently, then pour the coffee out rather than leaving it in the press.

Too weak. Choose 1:14 or 1:15 for a fuller cup. Make sure you are measuring the coffee by weight, not by spoonful.

Too strong. Choose 1:17 or dilute the finished brew with a little hot water. Some sediment is normal; avoid pouring the last muddy sip.

Espresso

METHOD 03 · CONCENTRATED · RICH · INTENSE

A small cup with a big presence. Balance the dose, the yield and the flow.



YOUR RECIPE · YOUR RITUAL

18g coffee · 36g espresso yield · 1:2

Espresso grind · 92–96°C · 25–35 seconds

Kit: Espresso machine, suitable basket, grinder, tamper and scales.

Grind: Fine enough to give steady resistance; dial in by taste and flow.

Before you start

Warm the machine and cup. Use a dose that fits your basket’s rated capacity. Dry the basket, distribute the grounds evenly and tamp level. Start the timer when you start the pump, including pre-infusion.

Espresso · the method

01 · Dose & distribute

Before the timer · 18g in the basket

Weigh 18g into a clean, dry basket rated for that dose. Distribute evenly and break up clumps before tamping.

02 · Tamp & start

Start pump at 0:00 · Level bed · even flow

Tamp level and consistently. Lock in the portafilter, place your cup on the scales, tare, then start the pump and timer together.

03 · Watch the yield

Aim for 25–35 seconds · 36g espresso in the cup

Stop the pump around 36g of espresso. Do not keep running just to finish the timer. Taste, then adjust the grind or yield for your next shot.

A FIELD NOTE

The output is espresso in the cup, not water poured into the machine. Stop at your target yield; the clock helps diagnose the shot, but taste makes the final call.

Adjust to taste

Too sour. If the shot runs fast, grind a little finer. If the flow is already even, try a slightly longer yield, such as 1:2.5, at the same dose.

Too bitter. If the shot runs very slowly, grind a little coarser. Otherwise try a shorter yield. Keep the basket dose consistent while you dial in.

Too weak. Try a shorter yield, such as 1:1.5, at the same basket dose. A weak and sour shot may instead need better distribution or a finer grind.

Too strong. Add hot water for a long black or milk to taste. Do not underfill the basket just to make a milder drink.

Cold brew

METHOD 04 · MELLOW · REFRESHING · PATIENT

Let the fridge do the work. A smooth, chilled brew for a different kind of morning.



YOUR RECIPE · YOUR RITUAL

100g coffee · 1000g water · 1:10

French Press grind · Fridge · 4°C or below · 12–18 hours

Kit: Clean lidded jar, scales, fridge, sieve and paper coffee filter.

Grind: Coarse, even grounds make filtering easier and reduce sludge.

Before you start

Use a clean food-safe container and cold, filtered drinking water. Choose a jar large enough for the water and grounds with a little headroom. Keep it refrigerated throughout the steep.

Cold brew · the method

01 · Mix your batch

At the start · 100g coffee + 1000g water

Combine 100g of coarsely ground coffee and 1000g of cold, filtered water in a clean jar. Stir until all the grounds are wet, then cover.

02 · Take the slow road

16 hours · refrigerated · Keep at 4°C or below

Refrigerate for 16 hours. The timer is a reminder, not a food-safety control. Keep the jar cold and covered throughout; do not steep on a warm bench.

03 · Filter & serve

When the steep is finished · Strain · dilute · chill

Strain through a sieve, then a paper coffee filter for a cleaner cup. Dilute to taste. Keep the filtered brew in a clean, sealed container in the fridge and use within 3–4 days; discard if it smells or looks unusual.

A FIELD NOTE

Our 1:10 recipe is a strong starting point; 1:8 is more concentrated. Dilute after filtering with water or milk to taste. Ice dilutes the drink as it melts, too.

Adjust to taste

Too sour. If the brew tastes thin and sharp, try a longer refrigerated steep within the 12–18 hour range. The coffee’s natural acidity may still be present.

Too bitter. Try a coarser grind or a shorter refrigerated steep. Filter carefully to remove fine grounds and sediment.

Too weak. Choose 1:8 next time, or use less ice and dilution. Ground coffee holds some water, so the filtered yield will be lower than your input.

Too strong. Start with one part filtered brew and half a part water or milk, then adjust. Choose 1:15 for a lighter batch next time.

No machine? No problem

Two easy ways to brew without an espresso machine.

An AeroPress makes a clean, rich cup in about two and a half minutes. A moka pot makes a strong, espresso-style coffee on the stove, lovely on its own or with milk.

AeroPress

15g coffee · 225g water · 1:15

Aeropress grind · 85–92°C · about 2:30 in total

1. Rinse a paper filter in the cap, set the AeroPress on a sturdy mug and add 15g of coffee.
2. Start the timer, pour 225g of water and stir gently three times.
3. Insert the plunger about 1cm to hold the brew in, then steep until 2:00.
4. Swirl gently, then press slowly for about 30 seconds. Stop when you hear a hiss.

Moka pot

About 16g coffee · 160g water · roughly 1:10

Espresso grind · off-the-boil water · 4–5 minutes

1. Fill the base with just-boiled water up to, not over, the safety valve.
2. Fill the basket level with about 16g of coffee. Do not tamp; wipe the rim clean.
3. Screw it together with a tea towel (the base is hot) and set it on medium-low heat, lid open.
4. When the flow turns pale and sputters, lift it off and cool the base under a cold tap.

Use a cloth to handle a hot moka pot and never let it boil dry. Pots vary in size: whatever yours holds, fill the basket level.

Storing your coffee



Fresh beans, better cups.

Coffee is at its most expressive in the weeks after roasting. Four simple habits keep every bag tasting the way it left our roaster.

KEEP IT AIRTIGHT

Seal it well

Press the air out and reseal the bag after every scoop, or move the beans to an airtight canister.

COOL AND DARK

Find a quiet cupboard

Store away from sunlight, the stove, the kettle and other warm spots. Heat and light fade flavour fast.

NOT THE FRIDGE OR FREEZER

Skip the cold

Cold storage brings moisture and fridge smells, and condensation forms each time the beans warm up.

BEST WITHIN 4–6 WEEKS

Enjoy it fresh

Coffee tastes best within 4–6 weeks of its roast date. Whole beans keep longer; grind just before brewing if you can.

Your subscription is sized so each origin is enjoyed at its best: a fresh bag, roasted to order in Sydney, every month.

Your tasting notebook

Take a sip as it cools. Notice sweetness, body and the finish you enjoy. Flavour notes are what you might taste, not added ingredients, and every cup is different.

FOLLOW YOUR SENSES

Chocolate · caramel or honey · toasted nuts · fruit · floral or tea-like notes.

DATE

COFFEE / ORIGIN

METHOD

GRIND SETTING

COFFEE (g)

WATER / YIELD (g)

RATIO

TIME

WHAT I TASTED

ONE THING TO TRY NEXT TIME

KEEP EXPLORING

Log every origin you brew.

The free 12 Origins Brew Journal has an origin tracker, brew logs and a comparison page. Download it, and start your next journey, at:

12ORIGINS.COM.AU

Keep the recipes that make a cup you love. Let each new origin show you something different.