SARVANI
Speciality Coffee Co.

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COFFEE LOVERS' GUIDE

EXPLORING THE WORLD OF COFFEE



Your pathway to a better brew

THE MOKA POT



Step 1: Fill water up to valve



Step 2: Fill coffee grounds, level but don't tamp



Step 3: Reassemble



Step 4: Place on slow heat



Step 5: Listen for the burble, take off the heat, stir and serve

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V60 FILTER COFFEE

What You'll Need:

- 15g - medium-coarse coffee (sea salt)
- 300g – hot water 93-96°C
- V60, Carafe, Filter Paper, Pour Over Kettle Scale & Timer



Step 1: Ready up - Place the V60 on your carafe & insert a paper filter. Rinse the filter with hot water to warm the equipment, then discard the water and add your coffee.

Step 2: Set everything on a scale and tare to zero. Your target weight is 250g of brewed coffee.

Step 3: Bloom – Start your timer and pour 30–45g of hot water in outward spirals to saturate the grounds. Let it bloom for 30–40 seconds.





Step 4: Main Pour – Slowly pour about 100g of water using spiral motions over 30–40 seconds.

Step 5: Final Pour – Before the coffee bed is exposed, gently pour in circular motions until the scale hits 250g. Finish pouring by 1:50–2:05 minutes.





Step 6: Drawdown & Serve – Let the coffee drain completely. Once dripping slows and the coffee bed is flat and dry, remove the filter and serve.

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AEROPRESS



Step 1: Prep & Preheat – Rinse the filter in the cap with hot water. Set the Aeropress inverted and add 15g medium-fine coffee.



Step 2: Bloom – Place on a scale, tare to zero, and start the timer. Pour 50g hot water, stir for 10 seconds & let bloom until 0:30.



Step 3: Main Fill – Pour remaining water until the scale reads 250g (around 1:00 on timer).



Step 4: Cap & Steep – Securely attach the filter cap and let the coffee steep until 1:30–1:45.



Step 5: Flip & Press – Carefully flip over onto a mug. Press down steadily until you hear a hiss (around 2:00–2:15 total time).



Step 6: Serve – Remove the Aeropress, eject the grounds, swirl, and serve.

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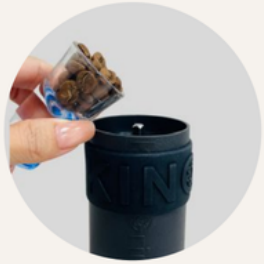
HAND GRINDERS



Step 1: Finding Zero
Turn clockwise until you cant turn any more, that's true zero



Step 2: Counting Clicks
Grind for your brew method by turn Anti-Clockwise & counting the number of clicks.



Step 3: Begin the Grind
Add coffee beans, attach handle & crank



Brew Method	Clicks
Espresso	10-20
Moka/AeroPress	30-40
Pour-Over	45-60
French Press	70-80

Table shows clicks when using a KinGrinder P2.
Please refer to your grinders guidance.

CAFETIERE



Step 1: Weigh & Pre-Heat
Weigh coarse-ground coffee (see table). Pre-heat the jug with hot water, then discard it.



Step 2: Bloom
Add coffee grounds. Pour just enough hot water to saturate them, wait 30 seconds.



Step 3: Fill & Steep
Gently agitate the coffee. Pour in the remaining water & place the lid on. Steep for around 4 mins



Step 3: Skim, Plunge & Serve
Skim floating foam off the surface. Press the plunger down slowly & pour immediately.

Drink Size	Coffee Grounds	Hot Water
Small - 2 Cups	16g	250ml
Medium - 3 Cups	24g	375ml
Large - 4 Cups	36g	600ml