

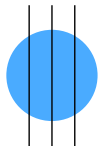
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Brew Guide — Cone-Shaped Pour Over

1. Heat clean-tasting, filtered or spring water to 96°C/205°F. We recommend using a gooseneck kettle for greater ease of pouring.
2. Grind the desired dose of coffee on a medium-fine setting.
3. Fold and insert the paper filter into the cone dripper; rinse well with at-temperature water and discard resulting water.
4. Place the dripper on a cup or decanter. Using a scale, add the exact dose of ground coffee to the dripper; tare the scale.
5. Each pour will total 100ml, and should take about 15 seconds to complete. Start your timer and begin the first pour. For the first 50ml, pour in a steady spiral motion, starting in the center of the bed of coffee and being sure to wet all of the grounds well within this first 50ml. For the remaining 50ml, pour low and steady in the center of the bed of coffee.
6. At 40 seconds, begin the second pour, again of 100ml and repeating the same 50ml spiral, 50ml center pouring structure — focusing on evenly wetting all parts of the bed during the spiral pour. When the water has visibly drained through the top of the bed, begin your subsequent pour using the same amount of water and pouring technique. Repeat this until you reach the desired beverage yield.

- We suggest splitting your brewing into even 100ml pours, with a 300ml total yield being split into three 100ml pours for instance. We recommend a ratio of 1 part coffee to 17 parts water when brewing a pour over; so, if brewing a 300ml batch of coffee, we recommend a dose of 18g of ground coffee. We also find pour overs of 300ml in volume to taste best with total brew times in the range of 02:40-03:10, and those of 500ml in volume to taste best in the range of 03:15-03:45. If you're brewing with a Chemex, however, you should expect brew times of 60-90 seconds longer.

- If your coffee is a bit weak for your taste, you may increase the dose; if it is tasting a bit too strong, you may decrease it. If, however, your coffee is tasting bitter, we recommend making the grind-size a bit more coarse; if it is tasting sour, we recommend doing the opposite and making the grind-size a bit more fine.



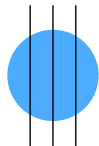
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Brew Guide — Flat-Bottomed Pour Over

1. Heat clean-tasting, filtered or spring water to 96°C/205°F. We recommend using a gooseneck kettle for greater ease of pouring.
2. Grind the desired dose of coffee on a medium-fine setting.
3. Insert the paper filter into the flat-bottom dripper; rinse well with at-temperature water and discard resulting water.
4. Place the dripper on a cup or decanter. Using a scale, add the exact dose of ground coffee to the dripper; tare the scale.
5. The first pour will total 100ml, and should take about 15 seconds to complete. Start your timer and begin the first pour. For the first 50ml, pour in a steady spiral motion, starting in the center of the bed of coffee and being sure to wet all of the grounds well within this first 50ml. For the remaining 50ml, pour low and steady in the center of the bed of coffee.
6. At 40 seconds, begin the second pour. Repeat the same spiral motion for the first 50ml of the pour — focusing on evenly wetting all parts of the bed — and continue pouring until the water in the coffee bed reaches 4/5 to the top of the filter and maintain the water at this level. Stop pouring when you reach the desired beverage yield and allow the water to draw down through the coffee.

- We recommend a ratio of 1 part coffee to 17 parts water when brewing a pour over; so, if brewing a 300ml batch of coffee for instance, we recommend a dose of 18g of ground coffee. We also find pour overs of 300ml in volume to taste best with total brew times in the range of 02:50-03:20, and those of 500ml in volume to taste best in the range of 03:30-04:00.

- If your coffee is a bit weak for your taste, you may increase the dose; if it is tasting a bit too strong, you may decrease it. If, however, your coffee is tasting bitter, we recommend making the grind-size a bit more coarse; if it is tasting sour, we recommend doing the opposite and making the grind-size a bit more fine.



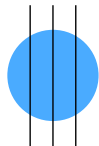
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Brew Guide — French Press

1. Heat clean-tasting, filtered or spring water to 98°C/208°F.
2. Grind the desired dose of coffee on a medium-course setting.
3. Using a scale, add the exact dose of ground coffee to the press.
4. Tare the scale, add water, and start your timer; immediately stir with a spoon and place the lid on the press, without pressing down the plunger.
5. After 04:00 minutes, press down the plunger and pour coffee into a cup or decanter to stop the brewing process.

- We recommend a ratio of 1 part coffee to 15 parts water when brewing with a french press; so, if brewing a 300ml batch of coffee for instance, we recommend a dose of 20g of ground coffee.

- If your coffee is a bit weak for your taste, you may increase the dose; if it is tasting a bit too strong, you may decrease it. If, however, your coffee is tasting bitter, we recommend making the grind-size a bit more coarse; if it is tasting sour, we recommend doing the opposite and making the grind-size a bit more fine.



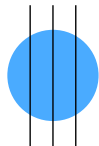
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Brew Guide — Espresso Machine

1. Grind the desired dose of coffee on a fine, espresso setting.
2. Using a scale, add the exact dose of ground coffee to the portafilter basket; discard any remaining grounds; distribute well, then tamp evenly.
3. Immediately insert the portafilter into the grouphead, turn to tighten, and begin extracting your shot, being sure to use a scale to weigh the yield of liquid espresso in the cup as the shot pulls, and a timer to time the length of extraction.

- We recommend always using a dose of 18g of ground coffee for espresso, and find that our offerings taste best in yields ranging from 40-55ml, or ratios of 1 : 2.2 - 1 : 3. Your shots should be pulling in the range of 20-30 seconds. We also recommend setting your machine to 7 bars of pressure, and 95°C/203°F.

- If your shots are pulling too slowly or taste bitter, make the grind-size coarser; conversely if they are pulling too quickly or taste sour, make the grind-size finer. If you like more delicate, light, juicy shots, we recommend a higher yield, closer to 55ml in the cup. If, however, you prefer more syrupy, textured shots, we recommend a lower yield, closer to 40ml in the cup — always being sure to keep the extraction time within the recommended 20-30 second range.



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Brew Guide — Drip Machine

1. Grind the desired dose of coffee on a medium-course setting, and be sure to fill your machine with clean-tasting, filtered or spring water.
2. Insert the filter into the brew basket. Weigh out ground coffee and add to the basket.
3. Begin brew.

- We recommend using a ratio of 1 part coffee to 15 parts water when brewing drip coffee; so, if brewing a 500ml batch of coffee for instance, we recommend a dose of 33g of ground coffee. We also recommend setting your machine to 98°C/ 208°F.

- If your coffee is a bit weak for your taste, you may increase the dose; if it is tasting a bit too strong, you may decrease it. If, however, your coffee is tasting bitter, we recommend making the grind-size a bit more coarse; if it is tasting sour, we recommend doing the opposite and making the grind-size a bit more fine.